

POOLSIDE MENU**HOURS**

THUR- SUN 11-7

**SOUTH
CONGRESS
HOTEL****COCKTAILS**

Mai Tai** 15
*blend of ron zacappa 23 +
 paranubes, lime, orgeat*

Painkiller** 14
*pusser's rum, coconut cream,
 pineapple, orange, orgeat, nutmeg*

Mojito 15
*bacardi silver, fresh mint, lime,
 turbo, soda
 [add passionfruit, pineapple, or
 strawberry] +2*

Suffering Bastard 16
*angel's envy bourbon, bombay
 sapphire, bitters, lime, ginger beer*

Pink Flamingo 14
*tito's vodka, lime, fever tree pink
 grapefruit soda*

El Diablo 16
*mezcal union el viejo, lime, fever
 tree ginger beer, cassis*

FROZEN

Space Luchador** 16
*patrón silver, orgeat, lemon,
 falernum, passionfruit pureé*

Pina Colada 16
*bacardi silver + plantation
 pineapple + coconut rum, lime
 juice, pineapple juice, coconut
 cream*

**Contains almond syrup

WINES

Cremant De Loire 15/54
*gran reserve cava, loire valley,
 france*

Jansz Rosé 18/67
*cuvée rosé, glera
 piper rivers, tazmania*

Licia 15/54
albarino, rias baixas, spain

Chateau L' Escarelle 14/48
*cinsault, syrah, garnach
 côtes de provence, fr*

CANNED BEER

modelo 7
 lone Star 7
 abw fire eagle 7
 st. elmo carl kolsh 7
 [add momo's michelada mix for
 +2]

CANNED COCKTAILS

high noon 9
 peach, pineapple, watermelon

CANNED WINE

nomadica rosè 10
 nomadica white blend 10
 nomadica sparkling rosè 10

Bucket O' Beers 32
mix + match 6 canned beers

Bucket O' Cans 50
*mix + match 6 canned wine and/
 or canned cocktails*



SNACKS

<i>Charcuterie Spread</i>	37
<i>3 cheeses + 3 cured meats served with seasonal pickled veggies, preserves, fruit + assorted house crackers</i>	
<i>No Se'viche</i>	23
<i>yellowfin tuna, avocado, coconut rice, chili salsa, mango caviar, tortilla strips</i>	
<i>Cafè Spread</i>	17.5
<i>chickpea hummus, quinoa tabbouleh, crudite + grilled laffa</i>	
<i>Citrus Pork Quesadilla</i>	17
<i>salsa roja, lime crema, avocado mash</i>	
<i>Sesame Chicken Wings</i>	17
<i>sesame glaze + scallions</i>	
<i>Shrimp Toastada</i>	17
<i>4 mini shrimp tostadas</i>	
<i>Ponzu Beef Skewer</i>	17
<i>green curry sauce, fresh herbs, shrimp chip crisps</i>	
<i>Roasted Corn Guacamolé</i>	16
<i>house-fried chips + fresh roasted corn guacamolé</i>	

SANDWICHES

includes : choice of salad or fries

<i>Salmon Burger</i>	22
<i>blackend salmon patty, kale apple slaw, avocado, tomato, garlic aioli, sweet chili sauce</i>	
<i>No Sé Cheeseburger</i>	21
<i>garlic aioli, b+b pickles, american cheese, sweet onion</i>	
<i>+applewood bacon</i>	6.5
<i>+sunny egg*</i>	3.5
<i>+half avocado</i>	4.5
<i>Crispy Kimchi Chicken Sandwich</i>	20
<i>kimchi aioli, pickles, cabbage slaw, gochujang</i>	
<i>Loaded BLT</i>	19
<i>applewood bacon, herbed tomatoes, arugula, garlic aioli, brioche + grilled chicken*</i>	
<i>Beet Falafel Burger</i>	19
<i>whipped feta, field greens, pickled red onion, tomato</i>	

*Please be aware consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

POOLSIDE MENU

**SOUTH
CONGRESS
HOTEL**



FRESH BAKED

butter croissant
5

blueberry pistachio croissant
6

kouign amann
6

FROZEN TREATS

strawberry sundae
12
ricotta gelato, pickled berries, pink peppercorn
meringue, strawberry pearls, tarragon

mangonada paleta
5
chamoy swirl, mango, tajin
+ modelo pourover
10

strawberry rosé paleta
strawberry rosé paleta, fresh berries
+rosé pour over
14

5

raspberry truffle bar
8
white chocolate gelato, dark chocolate truffle,
raspberry, magic shell

KIDS MENU

buttermilk hotcake 5
(available until 3pm)

pasta w/ 7
tomato sauce or
butter and cheese

cheeseburger 8

grilled cheese 6

chicken tenders 8

included SIDE options

french fries

broccoli

seasonal fruit

bowl of berries

children ten and under