

POOLSIDE MENU

**SOUTH
CONGRESS
HOTEL**



COCKTAILS

Missionary's Downfall 16
*bacardi silver, peach liqueur, honey,
pineapple + lime juice, mint*

Port Light 16
*angel's envy bourbon, lemon, grenadine,
passionfruit*

Rumperol Spritz 16
*santa teresa rum, aperol, martini + rossi
fero, soda water*

Banana SCHmanana 16
*rhum barbancoourt 8 yr, j. wray overproof
rum, banana + coffee liqueur, cream*

Suffering Bastard 15
*angel's envy bourbon, bombay sapphire,
bitters, lime, ginger beer*

Mai Kinda Guy 15
pyrat rum, apricot, pineapple, lime, orgeat

FROZEN

Hibiscus Margarita 17
patrón silver, hibiscus, triple sec, lime

Blue Hawaiian 17
*grey goose vodka, cream of coconut,
pineapple, blue curacao, lime*

BOTTLE SERVICE

(includes your choice of juices + mixers)

patrón silver 375ml 110

grey goose 375ml 90

bombay sapphire 375ml 90

bacardi silver 375ml 80

titos vodka 375ml 80

WINES

Cremant De Loire 14/56
gran reserve cava, loire valley, france

Janzs Rosé 17/68
*cuvée rosé, glera
piper rivers, tanzania*

Licia 13/52
albarino, rias baixas, spain

Chateau L' Escarelle 12/48
*cinsault, syrah, garnach
côtes de provence, fr*

CANNED BEER

modelo 7
lone Star 7
ABW fire eagle 7
live oak pilz 7
[add momo's michelada mix for +2]

CANNED COCKTAILS

high noon 8
peach, pineapple, watermelon

CANNED WINE

nomadica rosé 9
nomadica white blend 9
nomadica sparkling rosé 9

Bucket O' Beers 32
mix + match 6 canned beers

Bucket O' Cans 45
*mix + match 6 canned wine and/or
canned cocktails*

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STARTERS

Malt Fries	6
BBQ Pecans <i>toasted pecan halves in house bbq seasoning</i>	9
BBQ Brussels <i>crispy brussel sprouts dressed in house bbq sauce</i>	11
Sweet n' Spicy Chicken Wings <i>tossed in sweet n' spicy glaze + served with house buttermilk dressing</i>	16
Cafe Spread <i>chickpea hummus, kamut & pine nut tabbouleh, pickled veggies, grilled laffa</i>	17

SALADS

Shredded Kale Salad <i>cauliflower, crispy rice, currants, dill cucumber, sherry vinaigrette</i>	14
Greenhouse Lettuces <i>avacado, goat cheese, kabocha squash, pickled cranberry, radish, sunflower seed cracker, pomegranate vinegrette</i>	15

MAINS

Loaded BLT <i>applewood bacon, herbed tomatoes, arugula, garlic aioli, brioche +chicken 6</i>	16
Beet Falafel Burger <i>whipped feta, field greens, pickled red onion, tomato</i>	18
Crispy Kimchi Chicken Sandwich <i>kimchi aioli, b+b pickles, cabbage slaw, gochujang</i>	19
No Sé Cheeseburger <i>sweet onion, garlic aioli, pickles, buttermilk bun, served with side salad or fries</i>	19
+ applewood bacon	6
+ half avocado	4
+ a sunny egg*	2

**Please be aware consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs*

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SCOOPS

4

- + cherry sherbet
- + coconut custard ice cream
- + hazelnut churro gelato
- + mango fro-yo
- + melon basil sorbet
- +pineapple ginger lime sorbet

PALETAS

- | | | |
|---|----|----|
| mangonada paleta | 5 | |
| chamoy swirl, mango, tajin | | |
| +modelo pour over | +5 | |
| rosé pour over | | 14 |
| strawberry rosé paleta, fresh berries, rosé pour over | | |
| pina colada paleta | 7 | |
| hurricane paleta | 7 | |