



P O O L S I D E

DAILY BRUSCHETTA BOARD 3 for 10

- honey roasted tomatoes, creamy lemon mascarpone, pine nuts
- v+ • eggplant caponata, fava bean pesto, parmesan
- grilled salmon, greek yogurt, dill, capers, lemon

SMALL PLATES

ARTISAN CHEESE PLATE

dried fruits, nuts, crostini 18

v+ ARUGULA QUINOA SALAD

seasonal roasted vegetables, sonoma goat cheese, avocado, pine nuts, roasted tomato vinaigrette 14

v+ ORGANIC GARDEN GREENS

local field greens, gorgonzola, vine-ripened tomatoes, cucumbers, focaccia crostini, citrus vinaigrette 8

v+ CAPRESE SALAD

heirloom tomatoes, basil, fresh mozzarella, sea salt, balsamic vinaigrette 12

v+ CAESAR SALAD

whole leaf romaine, house-made caesar dressing, parmigiano-reggiano, focaccia crostini 10

v+ CRISPY SEA SALT POTATOES

house-made aioli 11

BIG PLATES

CHICKEN PANINI SANDWICH

grilled chicken breast, mozzarella, oven-roasted tomato, basil pesto, grilled ciabatta, sea salt fries 14

PLTC SANDWICH

crispy pancetta, romaine, tomato, fresh mozzarella, roasted garlic aioli, hoagie roll, sea salt fries 14

o BARBIANCA BURGER

hand-formed black angus beef, crispy pancetta, arugula, tomato, mozzarella, pesto, ciabatta, sea salt fries 15

ROASTED VEGETABLE LASAGNA

san marzano tomatoes 16

barbianca

LOCAL KITCHEN

All pool-side orders are subject to a 15% service charge and applicable sales tax.

v+ items can be made vegan upon request





COCKTAILS

CLASSIC DAIQUIRI

lime, raw sugar, anejo rum 13

MOSCOW MULE

vodka, fresh lime, simple syrup & ginger beer 10

MdR MANHATTAN

old overholt rye, amaro, angostura bitters,
orange twist 12

GIN LUCY

gin, meyer lemon, raw sugar, lemon thyme, soda 13

SIESTA

grapefruit, lime, agave, reposado tequila, campari 13

DRAFT BEER 16 oz. 9

featuring local & seasonal craft favorites—please ask
your server or bartender for our current selections

WINES

WHITES

	glass
prosecco, italy	10
sauvignon blanc, california	15
chardonnay, california	15
barbianca sommelier choice white	15

REDS

	glass
cabernet, italy	16
merlot, italy	21
barbera d'alba, italy	21
barbianca sommelier choice red	15

barbianca

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o Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have food allergies or require special food preparation and we will be happy to accommodate your needs. Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm may be present in foods or beverages sold or served here. A brochure with more information on specific exposures is available; please ask for a copy from your server.

