

# MARE

## SKY BAR POOL MENU

### LIGHT BITES

<b>Hummus</b> Fermented garlic honey flat bread (VG, G, TN)	14
<b>Lobster Roll</b> Lemon & saffron aioli, Lebanese oregano, olive roll (SF, G, M, E)	38

### SALADS & SANDWICHES

<b>Heirloom Tomatoes</b> Burrata, smoked olive oil, toasted quinoa (V, M)	20
<b>Falafel &amp; Kale Salad</b> Hummus, pomegranate, mixed grains (V, TN, G)	18
<b>Chicken Sandwich</b> Herb mayonnaise, avocado, hummus (G, M, TN)	24
<b>Grilled Vegetables Sandwich</b> Burrata, arugula, aged balsamic (G, M, TN)	22

### PASTA & LARGE PLATES

<b>Spiced Lamb Meat Balls</b> Tomato & basil sauce, panne pasta (G, M)	25
<b>MARE Burger 6oz</b> Gruyere cheese, tomato salsa, garlic aioli (G, M, E)	25

### GRILLED BEEF

All meat served with herb chermoula & garlic harissa	
<b>Prime Rib Eye 14oz (M)</b>	68
<b>Prime Beef Fillet 8oz (M)</b>	65

### VEGETABLES & SIDES

<b>Broccolini</b> Sun-dried tomatoes, Pecorino cheese (V, M)	10
<b>Feta Salad</b> Black olives, red onions, pickled & fresh tomatoes (V, M)	19
<b>Fries</b> Parmesan, parsley, manchego aioli (V, M, G)	10

### DESSERTS

<b>Dark Chocolate Tarte</b> Coco nibs, citrus mascarpone cream (M, E, G)	14
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(Milk - M) (Eggs - E) (Tree Nuts - TN) (Shellfish - SF) (Gluten - G) (Peanuts - PN) (Fish - F) (Soy - S) (Vege - V) (Vegan - VG)

Eating raw or undercooked fish, shellfish or meat increases the risk of foodborne illness, especially if you have certain medical conditions  
Please alert your server to any food allergies before you order | 20% service charge will be added for your convenience

# MARE

## DRINKS

### SPECIALITY COCKTAILS 18

**Sun-kissed Sangria**

White Wine, Pineapple, Vanilla, Cava

**Cool Cucumber**

Effin Cucumber Vodka, Basil, Citrus, Sparkling Water

**Limoncello Spritz**

Titos Vodka, Limoncello, Prosecco, Sparkling Water

**Gin Monarch**

Fords Gin, Mint, Elderflower, Citrus, Cocktail Syrup

**Ancho Highball**

El Jimador Tequila, Ancho Reyes, Topo Chico, Orange Bitters, Lime

**Indigo Sunset**

Del Muguay Mezcal, Prickly Pear, Citrus, Grand Marnier, Fire Bitters

**Blue Dream**

Rum Haven, Coconut Cream, Pineapple

**MARE B&B**

Makers Mark, Agave, Blackberries, Orange, Ginger

**Adrift Frosé**

Strawberries, Rose, Citrus, Cocktail Syrup, Sparkling Water

**Icey Aperitivo**

Campari, Fords Gin, Orange Sweet Vermouth

**Viva La 'Rita**

El Jimador Tequila, Cointreau, Citrus, Mango

### MOCKTAILS 12

**Changing Mule**

Housemade Ginger Syrup, Citrus, Club Soda

**Pink Paradise**

Grapefruit, Orange, Cranberry, Tajin

### BEER 10

**Estrella Damm**

Spain, Lager

**La Tropical**

Key West, IPA

**Spearfish**

Key West, Red Ale

### WINE

**SWEET SPARKLING**

Cantina Colli Euganei - Moscato Spumante Dolce - Veneto - IT 2022 15

**SPARKLING BRUT**

Manuel Raventós - 'de Nit I Blanc', Sant Sadurni d'Anoia - Penedes - SP 2020 19

**WHITE**

Domaine Les Rocailles - 'Apremont' - Jacquere - Savoie - FR 2021 17

La Tour Saint-Martin - 'Morogues' - Sauvignon Blanc - Loire Valley - FR 2020 20

Jermann - Pinot Grigio - Friuli - IT 2021 19

Moillard - 'Coquilage' - Chablis - FR 2020 23

Flowers Winery - Chardonnay - Sonoma Coast, CA 2020 25

**ROSE**

La Caprice de Clementine Cotés du Provence, FR 2022 17

**RED WINES**

Donnafugata 'Sedara' - Nero d'Avola - Terre Siciliane - Sicily - IT 2020 18

Philippe Girard Bourgogne - Pinot Noir - FR 2016 21