

# AZÚCAR

## AVAILABLE ALL DAY

### **HOUSE MADE SALSA, GUACAMOLE & TORTILLA CHIPS | \$12 GF/V**

#### **HUMMUS, OLIVES & PITA | \$16 V**

Marinated Olives, Hummus, Pita Bread, House Pickled Cucumbers, Baby Heirloom Carrots

#### **NOT JUST A HOUSE SALAD | \$12 GF/V**

Red Quinoa, Spinach, Dates, Toasted Candied Pecans, Gorgonzola, Lemon Champagne Vinaigrette

#### **SHAVED BRUSSEL SPROUT SALAD | \$12 GF/V**

Shaved Brussel Sprouts, Lemon Mustard Vinaigrette, Pomegranate Seeds, Shaved Midnight Moon

#### **WATERMELON SALAD | \$14 GF/V**

Sheep's milk feta, Roasted Pistachios, Honey Lime Drizzle, Golden Balsamic Pearls

#### **AHI BRUSCHETTA (3) | \$18**

Edamame Puree, Seared Ahi, Concasse Tomatoes, Micro Greens, Soy Sesame Dressing

#### **SWORDFISH TACOS (2) | \$18**

Smoked Dusted Rubbed Swordfish, Cabbage, Chipotle Crema, Pepitas, Mango Habanero Salsa, Cotja Cheese

#### **CAULIFLOWER TACOS (2) | \$15**

Cauliflower, Yellow Squash, Cabbage, Chipotle Crema, Pepitas, Mango Habanero Salsa, Cotja Cheese

#### **LA SERENA CHICKEN LETTUCE WRAPS (2) | \$15**

Grilled Chicken, Water Chestnuts, Ginger, Crispy Rice Noodles, Scallions

#### **BEEF SLIDERS (2) \$18**

Bernaise Aioli, Caramelized Onions, Bacon Marmalade, Confit Tomatoes, Greens, Fries

#### **SWEET POTATO FRIES \$8**

Honey Lime Drizzle

## AVAILABLE DINNER ONLY

#### **CAULIFLOWER RISOTTO | \$12 GF/V**

Mascarpone, Leeks, Pesto, Parmesan

#### **PASTA | \$25 V/GF (with modification)**

Penne, sundried tomatoes, Kalamata olives, feta, spinach, pesto, and pine nuts

#### **SKUNA BAY SALMON | \$32 GF**

Creamy risotto with Midnight Moon hard goat cheese, Asparagus, Hollandaise, Lemon Confit, Pistachio relish

#### **GRASS FED BEEF TENDERLOIN | \$38**

Bourbon smoked black pepper dusted, Creamy faro, Mushrooms, Mushroom cream sauce, Asparagus, Red wine reduction

# AZÚCAR

## **Rosearita | \$18**

Tequila Blanco, Combiér Liqueur De Rose, Pamplemousse Liqueur, Lemon, Raspberry, Agave Nectar, Rose Sugar Rim

## **Blood Orange Margarita | \$14**

Tequila Reposado, Blood Orange Puree, Lime, Agave Nectar, Ground Chili Rim

## **Spicy Melon | \$14**

Mezcal, Jalapeño Tequila Reposado, Watermelon Puree, Lemon, Agave Nectar, Ground Chili Rim

## **Rooftop Lemonade | \$14**

Tito's Vodka, Fresh Lemonade, Muddled Cucumber, Soda

## **Blue Bayou | \$14**

Blueberry Tea Infused Bourbon, Peychaud's Aperitivo, House Lemonade

## **Pamplemousse Sparkle | \$14**

Prairie Organic Cucumber Vodka, Giffard Pamplemousse, D'Orfeuille Brut Rose, Grapefruit Juice, House Syrup

## **Palm Collins | \$14**

Hendrick's Gin, Strawberry, Lemon, Agave Nectar, Club Soda

## **Serena Spritzer | \$12**

Chardonnay, Pellegrino

## **Watermelon Margarita | \$14**

Tequila reposado blood orange, Aperol, Watermelon puree, Lemon, Agave Nectar, Ground Chilli Rim

## **BEER**

Beck's Non-Alcoholic | \$5

Coachella Valley Brewing Co. West Coast IPA | \$8

Coachella Valley Brewing Co. IPA Joshua Tree IP8 | \$8

Estrella Barcelona Lager | \$7

Samuel Smith Organic Lager | \$7

Samuel Smith Organic Pear Cider | \$7

La Quinta Poolside Blonde | \$8

La Quinta Even Par IPA | \$8

Pinkus Organic Ur-Pils | \$9

# AZÚCAR

## Sparkling Wine

Zonin Prosecco | Split \$12  
Giavi Prosecco | Glass \$10 | Bottle \$32  
D'Orfeuilles Touraine Brut Rosé | Glass \$12 | Bottle \$44  
Taittinger Brut La Française | Bottle \$70  
Perrier-Jouët Grand Brut | Bottle \$100  
Perrier-Jouët Blason Rosé | Bottle \$150  
Perrier-Jouët Belle Epoque | Bottle \$300  
Louis Roederer Cristal Brut | Bottle \$400  
Veuve Clicquot Brut, Reims France | Bottle \$110

## Rosé Wine

Whispering Angel, Côtes de Provence |  
Glass \$15 | Bottle \$58  
Entourage, Côtes de Provence | Bottle \$48  
(less in sugar)

## White Wine

### **CHARDONNAY**

Hess Select, Napa Valley | Glass \$10 | Bottle \$32  
Mer Soleil, Napa Valley | Glass \$15 | Bottle \$58  
Frank Family, Napa Valley | Bottle \$68  
Rombauer, Carneros, Napa Valley | Bottle \$70  
Paul Hobbs, Russian River, Sonoma County | Bottle \$80

### **SAUVIGNON BLANC**

Echo Bay, Marlborough, New Zealand | Glass \$14 |  
Bottle \$38  
Rombauer, Carneros, Napa Valley | Bottle \$70

### **PINOT GRIGIO**

Torresella, North East Italy | Glass \$12 | Bottle \$36  
Ferrari Carano, Russian River, Sonoma County | Bottle \$42

## Red Wine

### **PINOT NOIR**

Melville, Santa Ynez | Glass \$15 | Bottle \$58  
Saxon Brown, Sonoma Valley | Glass \$18 | Bottle \$64

### **MERLOT**

Rombauer, Carneros, Napa Valley | Bottle \$72  
Duckhorn, St. Helena, Napa Valley | Bottle \$88

### **MALBEC**

Trivento, Mendoza, Argentina | Glass \$10 | Bottle \$36

### **ZINFANDEL**

Frank Family, Napa Valley | Bottle \$68

### **BLENDS**

Monte Xanic, Valle De Guadalupe | Glass \$14 | Bottle \$48  
The Prisoner, Napa Valley | Glass \$20 | Bottle \$70

### **CABERNET SAUVIGNON**

Hess Select, Napa Valley | Glass \$12 | Bottle \$38  
Brave & Maiden, Santa Maria | Glass \$15 | Bottle \$50  
Frank Family Vineyards, Nappa Valley | Bottle \$98  
Paul Hobbs, Russian River, Sonoma County | Bottle \$150

## Port Wine

Fonseca Tawny 10 year | Glass \$10  
Taylor Fladgate Tawny 20 year | Glass \$20

**Corkage Fee | \$30 Per Bottle**