

AZÚCAR



## SIGNATURE COCKTAILS

The Palm Collins | \$14

Hendrick's Gin, Muddled Fresh Strawberries, Agave Nectar, Fresh Lime Juice & Soda

The Poolside Mojito | \$14

Fresh Muddled Blackberries, Lemon Wedge & Hand-Picked Mint, Citrus Infused Vodka, Soda Water & Fresh Blueberries

The Swan | \$12

Effen Cucumber Vodka, Pamplemousse Liqueur, Fresh Squeezed Grapefruit Juice, Soda Water & Fresh Blueberries

Cucumber Martini | \$14

Pureed Seedless Cucumber, Fresh Lime Juice, St Germain, Lime Infused Vodka, Splash of Soda & Lightly Salted Rim

Te' Crema Martini | \$14

Organic American Koffi, Baileys, Espresso Crème, Espresso Vodka with a Light Chocolate Rim

Sweet Tart | \$14

Fresh Squeezed Lime Juice, Orange Juice, Splash of Cranberry, Blue Curacao & Citrus Infused Vodka, Club Soda & Apple Sugar Rim

The LSV Classic | \$12

House Tequila, Triple Sec, Fresh Lime & Agave Nectar

The Spicy Melon | \$14

Fresh Chopped Jalapeno & Watermelon Muddled with Agave Nectar, Fresh Lime Juice and House Mezcal

The Desert Mule | \$12

Fresh Lime Juice, Reeds Ginger Beer & House Vodka

Serena Spritzer | \$10

House Chardonnay, Peach Schnapps, Soda Water & Melody of Fruit

Rooftop Lemonade | \$12

Tito's Vodka, Freshly Squeezed Lemonade, Freshly Muddled Cucumber & Splash of Soda

Rum Paradise | \$12

Sailor Jerry Malibu Rum, Captain Morgan Rum, 151 & Pineapple Juice

### **SPARKLING WINE**

Zonin Prosecco | Split \$10

Giavi Prosecco | Glass \$9 / Bottle \$28

D'Orfeuilles Rose | Glass \$12 / Bottle \$36

Perrier Jouet Grand Brut | Bottle \$100

Perrier Jouet Blason Rose | Bottle \$150

Perrier Jouet Belle Epoque | Bottle \$300

Louis Roederer Cristal Brut | Bottle \$400

### **WHITE WINE**

Torresella Pinot Grigio | Glass \$12 / Bottle \$36

Gainey Sauvignon Blanc | Glass \$14 / Bottle \$42

Hess Select Chardonnay | Glass \$10 / Bottle \$30

Santa Margherita Pinot Grigio Bottle \$45

Rombauer Sauvignon Blanc | Bottle \$49

Grable Chardonnay | Bottle \$48

Vine Cliff Chardonnay | Bottle \$54

Rutherford Ranch Chardonnay | Bottle \$60

Rombauer Chardonnay | Bottle \$70

### **ROSE WINE**

Para Maria Rose, Los Olivos | Glass \$13 / Bottle \$40

Maison Fortant, Rose de Provence | Glass \$15 / Bottle \$45

Whispering Angel, Rose de Provence | Bottle \$60

### **RED WINE**

Liberty School Pinot Noir | Glass \$15 / Bottle \$45

Prisoner Red Wine | Glass \$18 / Bottle \$63

Dona Paula Estate Malbec | Glass \$10 / Bottle \$30

Hess Cabernet Sauvignon | Glass \$10 / Bottle \$30

R Collection Raymond Cab Sauvignon | Glass \$13 / Bottle \$39

Fonseca 10-Year Port | Glass \$20

Melville Pinot Noir | Bottle \$58

Rombauer Merlot | Bottle \$72

Brave & Maiden Estate | Bottle \$42

Acumen 2013 Red Wine | Bottle \$68

Grable 2010 Cabernet Sauvignon | Bottle \$88

Rombauer Cabernet Sauvignon | Bottle \$98

Rutherford Ranch 2012 Reserve Cabernet Sauvignon | Bottle \$105

## **BEER**

Santa Monica Brew Works Modern White Ale | \$4 Can

Santa Monica Brew Works 310 | \$4 Can

Coachella Valley Brewing Co. Kolschella | \$5

Coachella Valley Brewing Co. 1-10 IPA | \$5

Samuel Smith Lager | \$8

Estrella Damm Barcelona Lager | \$8

## **BREAKFAST (SATURDAY & SUNDAY)**

Served 7:30am – 11am

*\*come with choice of breakfast potatoes, side salad or sliced fruit*

**LSV CLASSIC | \$14**

Your choice of 2 Eggs, Applewood Smoked Bacon or Maple Sausage & Breakfast Potatoes

**AVOCADO TOAST\* | \$16**

Ciabatta, Roasted Tomato, Poached Egg & Watercress

**CROISSANT SANDWICH\* | \$16**

Choice of Soyrizo, Applewood Smoked Bacon or Maple Sausage, Fried Egg, Oaxaca Cheese & Arugula

**EGGS BENNY\* | \$16**

English Muffin, Canadian Bacon, Poached Egg, Jalapeno Hollandaise

**MIX n MATCH PANCAKES | \$12 / \$16**

Short (3) or Tall Stack (5)

Fruit Infused Syrup of the Day, Fresh Berries & Pecan Butter  
Caramelized Banana, Belgium Chocolate Chips, Maple Syrup  
Classic Blueberry, Confectioner's Sugar

**EGG WHITE OMELETTE\* | \$16**

Organic Spinach, Roasted Oyster Mushrooms, White Cheddar Cheese, Basil Oil

**FRUIT PLATE | \$12**

Seasonal Fresh Fruit, Fresh Minto Pesto

### **SIDES**

Honey Greek Yogurt Parfait, Berry Compote & Granola \$6

Applewood Smoked Bacon \$6

Maple Sausage \$6

Sliced Avocado \$4

Guacamole \$4

1 Egg prepared your choice \$4

2 Hardboiled Eggs \$6

## **BEVERAGES**

Orange or Grapefruit Juice | \$5

San Pellegrino | \$8

Iced Tea or Soft Drink | \$4

Double Espresso | \$5

Cuban Double Espresso | \$6

Latte (Hot or Iced) | \$6

Cappuccino | \$6

Bottomless Mimosa | \$15

Bloody Mary Bar | \$14

## **LUNCH**

Served 12:00pm – 4:00pm

HOUSEMADE SALSA & GUACAMOLE, CORN TORTILLA CHIPS | \$12

WATERMELON SALAD | \$13

Sheep's Milk Feta, Roasted Pepitas, Basil, Mint Pesto

HUMMUS, OLIVES & PITA | \$16

Marinated Spanish Olives, Roasted Garlic Hummus,  
Warm Pita Bread, Cucumber & Carrot

FALAFEL SALAD | \$14

Pita, Cucumber, Avocado, Sheep's Feta Cheese, Tzatziki Sauce,  
Oven Roasted Tomato & Market Greens

FISH TACOS | \$18

Shredded Cabbage, Red Pepper Aioli, Avocado, Fresh Lime

MORACCAN SEARED TOFU | \$15

Quinoa Tabbouleh, Mint, Lemon Vinaigrette & Sautéed Vegetables

**SHRIMP & SCALLOP CEVICHE | \$16**

Shrimp, Scallop, Cucumber, Serrano Chile, Red Onion & Lime,  
Corn Tortilla Chips

**GRILLED CHICKEN CIABATTA | \$16**

Roasted Poblano Chile, Grilled Chicken Breast, Red Onion,  
Applewood Smoked Bacon, Pepper Jack Cheese,  
Choice of Side Salad or Steak Fries

**DOS KOBE BEEF SLIDERS | \$18 (\$6 each additional)**

Estrella Beer BBQ Sauce, Crispy Onions, Bacon  
& Farm Greens, Choice of Side Salad or Steak Fries

**BEVERAGES**

Iced Tea or Soft Drink | \$4

Double Espresso | \$5

Cuban Double Espresso | \$6

Latte (Hot or Iced) | \$6

Cappuccino | \$6

***Azucar . . .***

**PEANUT BUTTER BLONDIE | \$10**

Served with Cappuccino Gelato

**BRANDINI TOFFEE FUDGE BROWNIE | \$10**

Served with Salted Caramel Gelato

**NON-ALCOHOLIC BEVERAGES**

Iced Tea or Soft Drink | \$4

Double Espresso | \$5

Cuban Double Espresso | \$6

Latte (Hot or Iced) | \$6

Cappuccino | \$6



## **DINNER**

Served 4:00pm – 9:00pm (10pm on Friday - Sunday)

### ***Tapas & Sharable Plates. . .***

FALAFEL SALAD | \$14

Pita, Cucumber, Avocado, Sheep's Feta Cheese, Tzatziki Sauce,  
Oven Roasted Tomato & Market Greens

WATERMELON SALAD | \$14

Sheep's Milk Feta, Roasted Pepitas, Basil, Mint Pesto

HOUSE SALAD | \$10

Medjool Dates, Red Grapes, Jicama, Cucumber, Mixed Greens, Cilantro-  
Lime Vinaigrette

AHI BRUSCHETTA | \$18

Premium Grade Yellowfin, Tomato, Basil,  
Avocado, Balsamic Reduction

SHRIMP & SCALLOP CEVICHE | \$16

Shrimp, Scallop, Cucumber, Serrano Chile, Red Onion & Lime  
Corn Tortilla Chips

HUMMUS, OLIVES & PITA | \$16

Marinated Spanish Olives, Roasted Garlic Hummus,  
Warm Pita Bread, Cucumber & Carrot

DOS KOBE BEEF SLIDERS | \$18 (\$6 each additional)

Estrella Beer BBQ Sauce, Crispy Onions, Bacon & Farm Greens, Choice of  
Side Salad or Steak Fries

### ***Entrees. . .***

CATCH OF THE DAY | \$28

Chef's daily featured preparation

MOROCCAN ROASTED CHICKEN | \$25

Roasted Chicken, Saffron Rice, Currants, Dates & Grilled Vegetables

8oz BEEF TENDERLOIN | \$38

Spanish Olive Tapenade, Piquillo Peppers, Asparagus Tips

MORACCAN SEARED TOFU | \$18

Quinoa Tabbouleh, Mint, Lemon Vinaigrette & Sautéed Vegetables

## ***Azucar . . .***

PEANUT BUTTER BLONDIE | \$10

Served with Cappuccino Gelato

BRANDINI TOFFEE FUDGE BROWNIE | \$10

Served with Salted Caramel Gelato

## **NON-ALCOHOLIC BEVERAGES**

Iced Tea or Soft Drink | \$4

Double Espresso | \$5

Cuban Double Espresso | \$6

Latte (Hot or Iced) | \$6

Cappuccino | \$6





LA SERENA VILLAS