

THE PALM SPRINGS SURF CLUB

LUNCH MENU

MIDDAY BITES

Fruit Platter	16	Hawaiian Pork Sliders	16
Assorted seasonal fruit		BBQ pulled pork with pineapple cabbage slaw on Hawaiian rolls	
Baja Fish Tacos	18	Coconut Shrimp	16
Lager-battered cod on corn tortillas with green and red cabbage, pickled onions, and tartar sauce		Crispy panko-crusted tiger prawns with piña colada batter, shaved coconut, and served with sweet chili sauce	
Fried Calamari	16	Cactus Ceviche	19
Lager-battered calamari served with marinara and tartar sauce		Shrimp, cucumber, tomato, onion, cilantro, jalapeño, mango, avocado, lime juice and tortilla chips	

HOUSE FAVORITES

Smashburger	18	Tuna Melt	18
Single or Double, wagyu beef patty with caramelized onions, thousand island, lettuce, cheddar cheese, and Hawaiian bun Make it a double +4		White tuna, cheddar cheese, pickled onions, on toasted sourdough bread	
Pineapple Chicken Sandwich	18	Turkey Sando	19
Grilled pineapple, lettuce, red onion, teriyaki sauce, chipotle aioli, and pepper jack cheese on a Hawaiian bun		Sliced turkey, candied bacon, lettuce, tomato, avocado, and chipotle aioli on sourdough bread	
Fish + Chips	24	Surf Club Burger	22
Lager-battered cod with shoestring fries, malt vinegar, and tartar sauce		Beef patty with lettuce, tomato, caramelized onions, cheddar cheese, chipotle aioli, and Hawaiian bun	

FRESH GREENS & BOWLS

Chopped Cali	22	Caesar	16
Romaine lettuce, diced turkey, avocado, sieved egg, bacon, cherry tomatoes, gorgonzola cheese, and house ranch dressing		Romaine lettuce, parmesan cheese, croutons, and house Caesar dressing Add Chicken +8	
Açaí Bowl	18	Poke Bowl	24
Açaí blend with banana, raspberry, blueberry, blackberry, strawberry, yogurt, granola, Nutella, and honey drizzle		Ahi tuna over steamed rice with carrots, cucumbers, radish, scallions, avocado, furikake, and siracha mayo	

ON THE SIDE

**Waffle Fries 6 | Truffle Fries 10 | Sweet Potato Fries 6 |
Tsunami Fries 10 | Side Salad 8 | Mozzarella Sticks 6**

Executive Chef: Jose Centeno / Sous Chef: Mauro Cuantel

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert staff of any dietary restrictions or allergies.

20% auto gratuity included on parties of 6+

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ON TAP

PSSC Light Lager Evans Brewing Co. ABV: 4.0%	7	PSSC Hazy IPA Evans Brewing Co. ABV: 5.6%	8
Las Palmas Pilsner Las Palmas Brewing ABV: 4.1%	8	Calidad Mexican Lager Cerveceria Calidad ABV: 5.0%	8
La Quinta Even Par IPA La Quinta Brewing Co. ABV: 7.2%	9	Sincere Dry Apple Cider Sincere Cider ABV: 5.9%	8
Pizza Port Honey Blonde Pizza Port Brewing Co. ABV: 4.0%	8	Calidad "El Titan" Cerveceria Calidad ABV: 5.0%	8
Mango Cart Golden Road Brewing ABV: 4.0%	8	PSSC Pink Lemonade Seltzer Evans Brewing Co. ABV: 5.0%	8
Kona Big Wave Kona Brewing Co. ABV: 4.4%	8	Lagunitas IPA Lagunitas Brewing Co. ABV: 6.2%	9

SIGNATURE SIPS

Lava Lush Campo Bravo Tequila, watermelon, lime and agave <i>*Bright and poolside refreshing</i>	16	Lychee Lotus Bombay Sapphire gin, lychee, lemon, cranberry, and egg white <i>*Floral, silky, and lightly tart</i>	16
Pipeline Painkiller Myers dark rum, coconut, pineapple, orange, and apple spice <i>*Tropical, creamy, and beach-day bold</i>	16	Peach Please Reposado tequila, Redbull white peach, jalapeño, lime, and agave <i>*Sweet peach with a spicy citrus kick</i>	16
Rye-Tai Old forester rye, pineapple, lime, orgeat, and banana <i>*A tropical rye twist with nutty sweetness</i>	16	That's My Jam Titos vodka, grape juice, lavender syrup, lime, and ginger ale <i>*Floral, fruity, and lightly sparkling</i>	16
Morning Swim Western Son Cucumber vodka, St-Germain, lime, and basil <i>*Cool, crisp, and herbaceous</i>	16	Smoke Break Mezcal, strawberry, lemon, agave, and ginger beer <i>*Smoky, bright, and refreshingly spicy</i>	16

ZERO-PROOF SIPS

Purple Wave Refresher Pentire N/A seaward, grape, lime, and mint <i>*Bright, refreshing, and crisp</i>	12	Feelin' Peachy Pentire N/A seaword, redbull peach, lime, and agave <i>*Juicy peach with a bright citrus lift</i>	12
Midnight Spritz Pentire N/A Coastal spritz, blackberry, pineapple, lemon, and soda <i>*Sparkling, fruity, and refreshingly bitter</i>	12	Lowtide Lemonade Pentire N/A Drift, lemon, cucumber, and basil <i>*Cool, clean, and herbaceous</i>	12

Coffee, Tea, Soda, and Juices Available Upon Request

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