



Alyssa's Bachelorette

March 8th - March 10th in Palm Springs



Friday

- 8:30 AM** Pick up Alyssa, Alysha, Rhea, Soraya, and Elaine at the airport
- 11 AM** Brunch at Normas in Palm Springs
- 12 PM** Grocery store / explore the area
- 4 PM** Check in at the Airbnb & decorate
- 5 PM** Pool, snacks & get some drinks in
- 9:30 PM** Dinner at The Tropicale
- 11:00 PM** Copa Night Club

Saturday

- 9:00 AM** Leave the Airbnb
- 10 AM** Sunny Cycle Bar Cruise
- 12 PM** Lunch at Tac/Quila or Airbnb
- 2 PM** Pool day & get some drinks in
- 5 PM** Cook dinner
- 6 PM** Girls night in

- Sunday:** 8:00 AM: Leave Airbnb to LAX
- 11:00 AM: Check out



What to Pack:

- Pink and/or orange outfit (Fri)
- Any swimsuit (Fri)
- Bottoms for the matching shirt (Sat)
- Black swimsuit (Sat)
- *+whatever else you need*

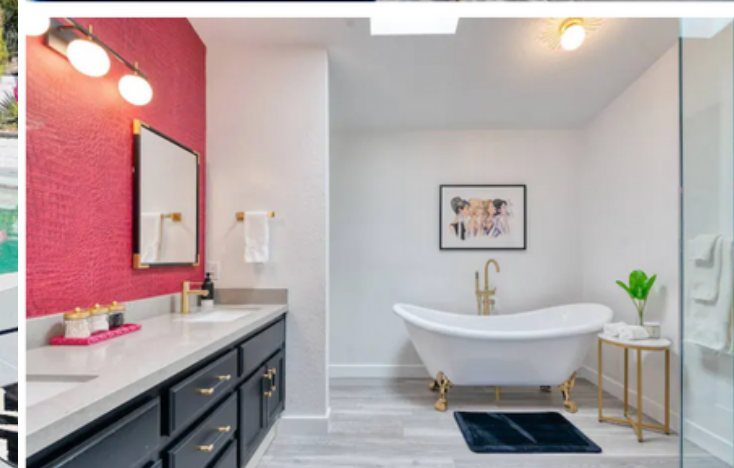
Shar will pack the matching shirts (Sat) and matching PJs (Sat)





Accomodations:

- 12 miles from Downtown
- 3 beds and 2 sofa beds
- Total - \$1952 | \$216
- Pool heat is optional for a fee (\$100 per night). Spa heat is included



Mom Can't Make This

Norma's Super Blueberry Pancakes 25
With Devonshire Cream

Waz-Za? 29
Waffle – Fruit Inside Fruit Outside, Crackly Brûlée Top

Country Style Buttermilk Pancake 25
With Juicy Georgia Peaches and Walnuts

Light and Lemony Griddle Cakes 29
With Devonshire Cream

Norma's Doughnuts 15
With Lemon Custard and Blueberry Jam

Irresistible Flap Jacks 28
With Whipped Banana Brown Sugar Butter
and Candied Nuts

Crispy Belgian Waffle 25
With Fresh Berries and Devonshire Cream

Chocolate Decadence French Toast 29
Covered in Strawberries, Pistachios
and Valrhona Chocolate Sauce

Very Berry Brioche French Toast 29

Crunchy French Toast 29

Potato Pancake 27
James Beard Award Winning Recipe with Homemade
Cranberry Apple Sauce and Sweet Carrot Payasam

Nutella Packed Jacks 29
Topped with Pineapple Chunks and Raspberries

Vegan Banana Pancakes 27  
With Pineapple and Agave Syrup

Somethin' Fruity

McCann's Irish Oatmeal Brûlée 15
With Sautéed Green Apples and Red Pears

Big Bowl of No Hassle Grapefruit 14

Wagner's Ring of Fresh Chunky Fruit 14

Crunchy Pecan and Macadamia Granola 29
With Dried Fruit and Fresh Berries

Chilled Non-Fat Yogurt
Over-Flowing with Fresh Fruit 16
In a Melon Bowl

Rabbit Food

Rock Lobster and Mango Salad 38
With Citrus Vinaigrette

Nice Salad 31
Chopped Iceberg with Tuna, Green Beans,
Hard Boiled Eggs, Olives, in a Dijon Basil Vinaigrette

Ensalada Mexicana – Oy Vey!
With Chicken 28
With Shrimp 33

Crispy Caesar Salad
With Chicken 28
With Shrimp 32

Charlie's Chopped Cobb Salad 34
Fresh Ahi Tuna, Bacon, Onions and Wasabi Chive Dressing

Crab Louie 30
Jumbo Lump Crabmeat, Wedge Tomatoes
Cucumber with Marie Louise Dressing

Eggs Cellent

Egg White Frittata of Shrimp 34
With Oven-roasted Roma Tomato and Spinach

Light and Healthy Egg White Primavera Omelet 29

Scrambled Eggs and Bacon Breakfast Quesadilla 29
With Monterey Jack Cheese, Guacamole and Salsa

Seared Maine Lobster and Asparagus Omelet 38

The Zillion Dollar Lobster Frittata
Regular 1 oz White Sturgeon Reserve 100
Super Size 10 oz White Sturgeon Reserve 1000

Chicken and Wild Mushroom Omelet 29
With Fire Roasted Peppers

Organic Farm Fresh Eggs 21
With Homestyle Sausage or Applewood Smoked Bacon

Normalita's Huevos Rancheros 29

Create an Omelet 29
With Any Three Selections of Meat, Veggies, or Cheese

Turkey and Sweet Potato Hash 29
With Poached Eggs and Hollandaise Sauce

Benny Sent Me...

Norma's Eggs Benedict 29
Buttermilk Pancake layered with Canadian Bacon
and Grilled Asparagus

Artychoked Benedict 31
With Truffle Porcini Sauce

Traditional Eggs Benedict 29

Upstream Eggs Benedict 32
With Smoked Salmon and Fingerling Potatoes

Eggs Florentine 29
With Sautéed Spinach, Fingerling Potato Home Fries
and Applewood Smoked Bacon

Short Ribs Benedict 30
With Sweet Potato Cake, Glazed Short Ribs
Poached Egg and Spicy Hollandaise

The One That Didn't Get Away

Lox & Lox of Bagel 32
Piled High and Topped with Caviar

Nova Smoked Salmon Ring 29
With Scrambled Eggs

Flat as a Pancake Crabcake 33
Spiced with Habañero Pepper Served
with Dill Yogurt Mustard Sauce

Vegan "Crab" Cakes 33 
With Lions Mane Mushroom, Edamame Corn Succotash
and Green Goddess

Afternoon Delight

Cheeseburger 25

Grilled New York Steak & Eggs 29
With Potatoes, Red Wine Sauce

Fajita Steak a là Gringo 36
With Onions, Guacamole and Black Beans

Tuna Burger 28
With Green Papaya and Mango Salad
Wasabi Aioli and Yucca Fries

Real Tuna Tuna Salad Sandwich 27
On Multigrain Bread

Chunks of Lobster Swimming
in Cheesy Macaroni 35

Claw's & Chip's Gone Fishing 36
Lobster and Mahi Mahi on Board, Like Fish 'n Chips

Pancho's Crispy Fish Tacos 29
With Chipotle Salsa and Pickled Onions

Spicy Shrimp Quesadilla 33
With Mango Salsa

Chipotle Portobello Vegan Tacos 29 
With Shredded Cabbage, Lime Aioli
Red Salsa and Pickled Red Onion

Etc, Etc

Smoothie 12
Made Fresh, Made Special, Made Every Day

Orange Juice 11
Squeezed Today

Homemade Lemonade 11

Fresh Brewed Coffee 9/person
or Tea by the Pot

French Press Coffee 12/person

Espresso 7 single 11 double

Latte 9

Cappuccino 9

Cold Brewed Iced Coffee 8

Brunch of Champions

Bloody Mary 24

Margarita 24

Mojito 24

Martinis 24

Mimosa 19

Bellini 19

Virgin Mojito 15

Virgin Cucumber Gimlet 15

Bubbly and Wine

Vera Wang, Prosecco Brut 78/16gl
Veneto, Italy NV

Veuve Clicquot "Yellow Label" Brut 125/30gl
Champagne, France NV

Nicolas Feuillatte, Réserve Exclusive Rosé 145/35gl
Champagne, France NV

Rumor Rosé 75/20gl
Côtes De Provence, France

Jermann, Pinot Grigio 79/18gl
Venezia Giulia, Italy

Domaine Vincent Delaporte, Sancerre 115/23gl
Loire Valley, France

Teruzzi & Puthod,
Vernaccia di San Gimignano 69/14gl
Tuscany, Italy

Martinelli "Bella Vigna", Chardonnay 90/19gl
Sonoma Coast, California

Domain de la Madrire, Feurie 79/17gl
Burgundy, France

Theresa Noelle "Le Jardin" 95/20gl
Sta. Rita Hills, California

Chevalier de la Créé, Côte de Beaune 120/26
Burgundy, France

LAN "Gran Reserva" 90/21gl
Tempranillo, Rioja Alta, Spain

L'Ecole 41, Cabernet Sauvignon 99/24gl
Columbia Valley, Washington

Newton, Claret 81/18gl
Sonoma County, California

Norma's Menu

ENTREES

Meats and poultry are organically raised, hormone free, and grass/grain fed. Fish is wild or sustainable.

Fresh Egg Spaghetti tossed with Marinara & Italian Meatballs
Extra Virgin Olive Oil, Garlic & Basil - Reggiao Parmesan 28

Miso-Glazed Steelhead Loch Salmon & Black Rice Bowl
Broccoli, Snap Peas, Tomatoes, Gingered Shiitakes, Scallions & Soy 38
Vegan Alternative with Teriyake Tofu 28

Pan-Seared Beeler Farms Pork Chop Saltimbocca
18-oz. Tomahawk-Cut - Imported Prosciutto - Melted Provolone
Garlicky Tuscan Kale - Sage Marsala Reduction 48

Crispy Boneless Southern Fried Chicken, marinated in Buttermilk & Paprika
Mashed Potatoes & Country Gravy - Corn, Black-eyed Pea & Lima Bean Succotash 33

Grilled Organic Brisket Burger with Melted Brie
Truffle Mayonnaise - Red Onion Marmalade - Brioche Bun - Onion Rings 32

Skewered Skirt Steak Carne Asada with Holy Mole Negro
Green Tomatillo Rice - Guacamole & Tortillas - Radish, Cilantro & Lime Salsa 46

Grilled Creekstone Ranch Prime 12 oz. Flat Iron Steak
Salt-Roasted "Loaded" Baked Potato with Peppered Bacon Lardons, Horseradish Cream & Chives 48

SHARE PLATES

The Pupu Platter
An exotic combination of Coconut Tiger Shrimp,
Thai Chicken Satay, Korean Beef Skewers,
Crispy Tempura Green Beans & Shanghai Ribs 38

Bowl of Steamed Edamame
Tossed in Sea Salt 17

Coconut Tiger Shrimp
Sweet Pickled Cucumbers - Thai Red Chili Sauce 21

Hawaiian-Style Ahi Poke on a Taro Root Chip
Pineapple Pepper Slaw - Chile Soy Vinaigrette 23

Grilled Korean-Style Kobe Steak Skewers
Asian Sprout Salad - Peanut Sauce 24

Iced Big Ass Shrimp Cocktail
Jumbo Selva Prawns - Bloody Mary Cocktail Sauce 29

Tangerine-Glazed Mandarin Calamari
Green Peppers, Ginger & Mandarin Oranges 24

Firecracker Shrimp
Ginger, Garlic & Asian Chili Sauce 23

Shanghai Baby Back Ribs
Pineapple Pepper Slaw 21

Moroccan Lamb Meatballs with Warm Pita
Parsley & Mint Tabbouleh - Garbanzo Hummus - Cucumber Raita 26

Lettuce Cups with Thai-Style Pork
Green Papaya Slaw - Nam Pla Vinaigrette 23

Tempura Jumbo Selva Prawns
Japanese Pickles - Sriracha Aioli 26

Crispy Nori Ahi Tuna Roll
Pickled Ginger - Wasabi Soy Dipping Sauce 22

Thai Grilled Chicken Satay
Sweet Pickled Cucumbers - Peanut Sauce 21



TROPICALE'S Coconut Martini

Fresh Lime & Pineapple muddled with
Don Q Coconut Rum and a Splash of Rose's Lime 20

Pink Grapefruit Paloma
Bacanora "Smoked" Mezcal shaken with
Lime, Pine Grapefruit Juice & Soda
Salted Rim Glass 20

Peach Sangria
Pinot Noir stirred with Peach Schnapps,
Brandy & Fruit Juices - 22 oz. 24

Ginger Martini
Muddled Pineapple, Belvedere
Vodka, Ginger Liqueur & Juices 20

Organic Cucumber Martini
Muddle Cucumbers, Ketel One Cucumber
Mint Vodka and a Splash of St. Germaine 22

Pineapple Mule
Fresh Ginger, Pineapple & Lime,
Ginger Beer & Ciroc Vodka 20

MOJITOS

Coconut Mojito
Captain Morgan White Rum,
Muddled Mint, Pineapple & Lime Juices 19

Spicy Mango Mojito
Cruzán Mango Rum, Mango, Jalapeño, Soda & Mint 19

Blueberry Vodka Mojito
Muddled Blueberries, Lime & Mint,
Smirnoff Blueberry Vodka & Soda 21

SPECIALTY DRINKS

Pomegranate Cosmo
Muddled Lime, Ketel One Vodka, Fresh Pomegranate
Juice and Triple Sec shaken and served up 22

Pineapple Jalapeño Margarita
Muddled fresh Pineapple & Jalapeño with Pineapple
Juice, Astral Blanco Tequila & Triple Sec 20

Raspberry Mango White Sangria
Raspberries, Oranges, Mango & Cherries all muddled together with
Pinot Grigio, Brandy, Mango Rum and a Splash of Ginger Ale - 22 oz. 24

Raspberry Lemondrop
Muddled Raspberries & Lemon,
Smirnoff Raspberry, Triple Sec,
And a Splash of Citrus 20

Pear Martini
Muddled Pears, Grey Goose Pear Vodka,
St. Germaine & Pear Purée 22

Blood Orange Martini
Blood Orange purée, Ketel One Orange Vodka,
Orangecello and a splash of Soda 22

Mango Colada
Muddled Mango & Pineapple, Mango Rum, Coco Lopez
and Pineapple Juice. Topped with a splash of 151 Rum! 20

Lemongrass Basil Mojito

Captain Morgan White Rum muddled with Fresh Lemongrass,
Fresh Mint, Basil and a splash of Soda 19

Strawberry Ginger Soju Mojito
Muddled Strawberries, Ginger and Basil,
Korean Soju, Mint Tea and Strawberry Liqueur 20

Cucumber Watermelon Mojito
Fresh Mint, Cucumber & Watermelon Schnapps with
Captain Morgan White Rum, Lime and a splash of soda 19

Pomegranate Vodka Mojito
Muddled Lime & Mint,
Pomegranate Vodka & Pomegranate Juice 19

The Tropicale Menu

IN THE BEGINNING...



Taco Chips **\$12.00**
With refried beans and a trio of dips (avocado dip, ranchero, and salsa verde)

Huitlachoche Tamale (Vegan) **\$14.00**
Filled with epazote, mushrooms and pasilla peppers. Topped with oyster mushrooms, pasilla peppers and drizzled with vegan cilantro-jalapeno aioli.



STREETWISE...

STREET TACOS
(small and served 2 per plate)

Carnitas **\$15.00**
With slow-roasted pork, pico de gallo, and tomatillo salsa, in a house made corn tortilla.

Chicken **\$14.00**
With grilled chicken, queso fresco, & pico de gallo, in a house made corn tortilla.

Carne Asada **\$15.00**
With guacamole and pico de gallo, in a house made corn tortilla.

Fried Sole **\$14.00**
With cabbage, pico de gallo, avocado, jalapeno-cilantro aioli, in a house made flour tortilla

Grilled Shrimp **\$15.00**
With a chipotle marinade, cabbage, pico de gallo, chipotle mayo and avocado, in a house made corn tortilla.

STREET ENCHILADAS
(served 2 per plate)

Verde Enchiladas **\$16.00**
With shredded chicken, Mexican cheese blend, queso fresco, and tomatillo salsa.

Jackfruit (Vegan) Enchiladas **\$16.00**
With adobo sauce, jackfruit, black beans, spinach, grilled onions, cilantro vegan cheese rolled in house made corn tortillas topped with avocado, green onions and vegan cilantro-jalapeno aioli

Short Rib Enchiladas **\$16.00**
With ranchero sauce and topped with a blend of Mexican cheeses, sour cream.

ELEVATED MOMENTS...

GOURMET TACOS
(larger and served individually).

Seared Ahi Tuna **\$15.00**
With mango salsa, cabbage, radish, cilantro, and avocado, in a house made flour tortilla with sweet chile sauce and pickled ginger on the side.

Short Rib Birria **\$14.00**
With cilantro and onions in a house made corn tortilla.

Arrachera Steak **\$15.00**
Topped with corn and caramelized onions in a house made corn tortilla, (served with a side of guacamole).

Avocado Tempura **\$13.00**
With cabbage, mango, pico de gallo, and spicy aioli, in a house made flour tortilla.

Marinated & Grilled Portabello Mushroom
With avocado, pickled onion, oaxaca cheese, **\$14.00** and chipotle crema in a house made flour tortilla.

Grilled Salmon **\$15.00**
With napa cabbage, pico de gallo, avocado and chipotle crema, in a house made corn tortilla.

Fried Calamari **\$15.00**
With sautéed peppers and onions, red cabbage, dried chile pesto and chipotle crema, in a flour tortilla.

Pork Tamale **\$15.00**
With pulled pork and mole rojo, topped w/ red onion, roasted poblano, queso fresco, and sour cream.



Beer Tempura Avocado Bites **\$16.00**
Beer Tempura Avocado Bites with pickled tequila onions and spicy aioli.

Stuffed Guerito Peppers **\$18.00**
With chorizo, oaxaca cheese and chipotle mayo.

Pozole Soup **\$16.00**
With hominy, cabbage, pork, herbs, radish and guajillo broth.

Chicken Tortilla Soup **\$16.00**
With shredded chicken, vegetables, avocado and tortilla strips.

Campechana **\$18.00**
With shrimp, octopus, cucumber, onions, cilantro, tomato broth, avocado, lime, and a side of tortilla chips.

Agua Chile Oysters **\$26.00**
\$52.00
Oysters topped with shrimp, cucumber marinated in lime juice. Garnished with chilitopin and red bell pepper.

CEVICHEs

White Fish **\$18.00**
Made with onion, cilantro, tomato, cucumber, serrano, avocado, and lime on corn shells.

Shrimp **\$19.00**
Made with cilantro, tomato, cucumber, serrano, avocado, and lime on corn shells.

Octopus **\$20.00**
With red onion, cilantro, cucumber, avocado, tomato, and corn shells.



Aguachile **\$28.00**
Shrimp, cucumber and onion cooked in lime with your choice of spicy sauce. Verde serrano, Black Chilitpen or Mango Habanero. Served with homemade chips

Trio Ceviche Stack **\$28.00**
White fish, shrimp and octopus ceviches stacked with chips.

Campechana **\$18.00**
With shrimp, octopus, cucumber, onions, cilantro, tomato broth, avocado, lime, and a side of tortilla chips.

Agua Chile Oysters **\$26.00**
\$52.00

Oysters topped with shrimp, cucumber marinated in lime juice. Garnished with chilitopin and red bell pepper.

Trio of Quesadillas **\$22.00**
Shrimp with house-made flour tortilla, birria (short rib) with house-made corn tortilla, squash blossom with house-made corn tortilla and served with pico de gallo, salsa verde, and bean dip.

Crab Cakes (2) **\$22.00**
With a chipotle tartar sauce and pickled cucumber and onion salad.

Deep Fried Calamari **\$20.00**
With a smoked crema.

Grilled Avocado Salad **\$18.00**
With romaine lettuce, grilled avocado, grilled asparagus, grilled zucchini, tortilla strips, sweet corn, and a cilantro-lime vinaigrette.

Black Bean Salad **\$17.00**
With mixed greens, tortilla strips, red onion, radish, avocado, corn, serrano chiles, bell pepper and a simple olive oil and lemon dressing.

Ahi Tuna Salad **\$26.00**
With mixed greens, jalapeno, red onion, mango, avocado, sesame seeds, tortilla strips, and a ginger honey dressing.

Jicama and Papaya Salad **\$17.00**
With mixed greens apple chips, carrots, and a watermelon serrano vinaigrette.

Arco Iris Salad **\$18.00**
With mixed greens, cucumber, mango, bell pepper, jicama, carrot, apple, red onion, tomato, avocado, corn, and a mango vinaigrette.

Nachos **\$18.00+**
With your choice of 4 presentations: With refried beans, cheddar and Monterey jack cheeses, ranchero sauce, pico de gallo, avocado, jalapeños and Mexican crema | Steak Nachos \$22, Chicken Nachos \$19, Shrimp Nachos \$21, Vegetarian Nachos \$18

PLATES

Carne Asada **\$32.00**
With grilled steak, guacamole, pinto beans, roasted jalapeño, cambray onion, and house made corn or flour tortillas.

Torta Ahogada **\$22.00**
With carnitas, refried beans and pickled onions, smothered in a herb tomato sauce.

Fajitas **\$25.00/+**
With your choice of 4 presentations: With roasted onions and bell peppers, sour cream, guacamole, pico de gallo, and house-made corn or flour tortillas, served with a side of pinto beans and Arroz Verde | Grilled Chicken Fajitas \$27, Grilled Steak Fajitas \$34, Chipotle Marinated Shrimp Fajitas \$32, Veggie Fajitas (mushrooms, peppers, onions, corn, tomato, calabacitas) \$25

Grilled Lobster Tail Tacos **\$34.00**
With grilled lobster tail in the shell, chile oil, avocado spread on two flour tortillas, cabbage and pico de gallo. Served with a spicy Mexican slaw and arroz verde

Vegan Cochinita Pibil **\$25.00**
With oyster mushrooms, achiote sauce, grilled onions, cilantro, guajillo pepper and fresh garlic. Topped with habanero pickled onions and served with house made corn tortillas, pinto beans and arroz verde.



Grilled Salmon **\$34.00**
With sautéed zucchini and yellow squash, arroz blanco and Mexican slaw.

CAMARONES
(with your choice of 3 presentations)

Al Mojo de Ajo (mild spices) **\$32.00**
With arroz blanco, Mexican coleslaw and rojo garlic bread.

Rancheros (mild with tomato, bell pepper and onion) **\$32.00**
Served with arroz blanco, Mexican coleslaw and rojo garlic bread.

A la Diabla (spicy) **\$32.00**
With arroz blanco, Mexican coleslaw and rojo garlic bread.

Tac/Quila Menu

there's more on their website

Expenses:

	Total	Price Per Person (including Alyssa's share)
Airbnb	\$1,985.09	\$220.56
Matching Shirts	\$185.76	\$20.64
Sunny Cycle Bar Cruise	\$518.63	\$57.62
		TOTAL = \$298.82
TBD: Alcohol/Food for the Airbnb		
Car Rental (for non locals)	\$279.32	\$46.55