

the Pink Cabana

APERITIFS

APEROL SPRITZ
sparkling rosé, rosemary 12

POOL THYME MIMOSA
local citrus, thyme, prosecco 11

LILLET & TONIC
cucumber, mint 11

PINK LEMONADE
vodka, herbs de Provence, pink sea salt 12

SHARABLE BITES

CABANA MEZE.....citrus scented olives, hummus, zaalouk, grilled yogurt naan 16 (V)

ARTISAN CHEESES.....fig, date & harissa chutney, grilled country bread 12/23 (V)

FRITTO MISTO.....calamari, artichoke, olives, grilled lemon aioli 14 (G)

MOULES FRITES.....aromatic herb and white wine broth, skin-on fries 25 (G)

GREENS & VEGETABLES

COACHELLA YOUNG LETTUCES.....marcona almonds, shaved manchego, jerez vinaigrette 13 (GV)

KALE AND BRUSSEL SPROUTS.....pecorino, dried cherries, pepitas, banyuls vinaigrette 14 (GV)

BEEF SALAD.....cara cara oranges, fennel, fennel pollen, goat cheese, amlou 15 (GV)

ROASTED SEASONAL VEGETABLES.....za'atar, labneh, herb salad 18 (GV)

grilled chicken breast 9

scottish salmon 12

LARGE PLATES

SCOTTISH SALMON.....de puy lentils, garlic kale, yams, vadouvan crème 28 (G)

CHICKEN TAGINE BATBOUT.....(Moroccan sandwich) curry, cucumber, raisins, yogurt 16

THE SANDS BURGER.....Niman Ranch beef, iceberg, turmeric pickles, tomato,
soft farmers' cheese, harissa aioli 19

FLAT IRON STEAK FRITES.....herbed French fries, cabrales butter, Sands steak sauce 29 (G)

SIDES

HOUSE MADE YOGURT NAAN 5

SIDE SALAD WITH YOUNG LETTUCES & JEREZ VINAIGRETTE 5

HERBED FRENCH FRIES 5

Menu Currently Available From 11am-5pm Daily
18% Gratuity Will Be Added To Parties of 6 or More

EXECUTIVE CHEF, JASON NIEDERKORN

Consuming raw or undercooked foods may cause foodborne illness