

the Pink Cabana

APERITIFS

YUSTE MANZANILLA SHERRY 11
with side of olives

LILLET & TONIC 11
cucumber, mint

APEROL SPRITZ 12
sparkling rosé, rosemary

PERROQUET PASTIS 11
with Moroccan mint tea

SHARABLE BITES

OYSTERS ON THE HALF-SHELL.....preserved meyer lemon mignonette ½ dz. for 18 (G)

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)

HAWAIIAN DAYBOAT CRUDO.....heirloom tomato tapenade, maxim potato 19 (G)

HOUSEMADE PORK TERRINE.....pickled cherries, whole grain mustard, grilled ciabatta 16

GREENS & VEGETABLES

PETALUMA YOUNG LETTUCES.....marcona almonds, shaved manchego, Sherry vinaigrette 13 (GV)

HEIRLOOM TOMATO AND MELON.....stracciatella, Jerez gastrique 16 (GV)

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

BEET SALAD.....citrus, fennel, fennel pollen, goat cheese, amlou 15 (GV)

LARGE PLATES

ANCIENT GRAIN GATEAU.....cucumber and heirloom tomato salad 24 (VEGAN)

WILD MUSHROOM TAGLIATELLE.....broccoli di ciccio, butternut squash, reggiano 23 (V)

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

HAWAIIAN DAYBOAT SELECTION..fennel, artichokes, tomatoes, shellfish and tarragon fumet 34 (G)

ALASKAN HALIBUT.....summer shellbeans, nicoise olives, white corn emulsion 35 (G)

HARISSA CHICKEN.....saffron potatoes, tumeric cipollini, meyer lemon, green olives 29 (G)

FILET MIGNON.....fingerling potatoes, seasonal vegetables, Sands steak sauce 34 (G)

TAGINE OF BEEF SHORTRIB.....couscous, apricot, orange carrots, mint tzatziki 36

PRIME RIBEYE.....delta asparagus, truffled fries, red wine sauce 55 (G)

Menu Currently Available From 5:30-9pm Daily
20% Gratuity Will Be Added To Parties of 6 or More

EXECUTIVE CHEF, JASON NIEDERKORN

Consuming raw or undercooked foods may cause foodborne illness