

the Pink Cabana

APERITIFS

APEROL SPRITZ
sparkling rosé, rosemary 12

LILLET & TONIC
cucumber, mint 11

POOL THYME MIMOSA
local citrus, thyme, prosecco 11

POOL SNACKS

Available From 11am-5:30pm Daily

CRISPY CRAB BITES.....chive aioli 15 (V)

GRILLED YOGURT NAAN.....5 (V)

DIPS.....hummus with harissa, tzatziki, pita chips 11 (V)

SKIN-ON FRIES.....all natural ketchup 7 (GV)

GRILLED HAWAIIAN FISH TACOS.....pickled cabbage slaw, cilantro crema 12 (G)

CHERMOULA CHICKEN SKEWERS..... onion, peppers, pineapple 14 (G)

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)

GREENS & VEGETABLES

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

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

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

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

grilled chicken breast 9

Hawaiian red crab 12

LARGE PLATES

ANCIENT GRAIN GATEAU.....cucumber and heirloom tomato salad 19 (VEGAN)

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

ALASKAN HALIBUT.....summer shellbeans, nicoise olives, white corn emulsion 29 (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)

EXECUTIVE CHEF, JASON NIEDERKORN

Consuming raw or undercooked foods may cause foodborne illness
20% Gratuity Will Be Added To Parties of 6 or More