

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, olives, grilled lemon aioli 15 (G)

GRILLED FISH TACOS.....pickled cabbage slaw, cilantro crema 15 (G)

GREENS & VEGETABLES

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

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

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

WILD ARUGULA SALAD.....summer stone fruit, cured duck breast, white balsamic vinaigrette 17 (G)

+ grilled chicken breast 9

LARGE PLATES

WILD MUSHROOM TAGLIATELLE.....caulilini, butternut squash, basil, reggiano 21 (V)

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

HAWAIIAN DAYBOAT SELECTION.....summer vegetable ragout, pistou 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)

SIDES

HOUSE MADE YOGURT NAAN 6

SIDE SALAD WITH YOUNG LETTUCES & JEREZ VINAIGRETTE 6

HERBED SKIN-ON FRENCH FRIES 7

Menu Available From 11am-3pm Daily

EXECUTIVE CHEF, JASON NIEDERKORN

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