

# the Pink Cabana

## BRUNCH

### COCKTAILS

<b>POOL THYME MIMOSA</b> local citrus, thyme, sparkling wine <b>11</b>	<b>PINK LEMONADE</b> vodka, herbs de Provence, pink sea salt <b>12</b>
<b>MONKEY SUIT</b> reposado, banana, ginger, lime <b>13</b>	<b>COSMOPOLITAN ROYALE</b> cranberry, prosecco, rock candy <b>15</b>

### SHARABLE BITES

Available From 11am-5pm

ARTISAN CHEESES.....fig, date & harissa chutney, grilled country bread	<b>12/24 (V)</b>
CABANA MEZE.....citrus scented olives, hummus, zaalouk, grilled naan	<b>16 (V)</b>
CRISPY CALAMARI.....Spanish paprika, grilled lemon aioli	<b>16 (G)</b>
DIPS.....hummus with harissa, tzatziki, pita chips	<b>13 (V)</b>
SKIN-ON FRIES.....all natural ketchup	<b>7 (GV)</b>
SPANISH CHICKEN TACOS.....pickled cabbage slaw, guacamole, cilantro crema	<b>15 (G)</b>
ARTISAN CHEESES.....fig, date & harissa chutney, grilled country bread	<b>12/24 (V)</b>
TURMERIC AND HONEY GRANOLA.....Greek yogurt, seasonal fruit	<b>14 (GV)</b>
ACAI BOWL.....seasonal berries, almond milk, turmeric granola	<b>19 (GV)</b>
AMLLOU TARTINE.....farmer's market mixed berry conserva	<b>9 (V)</b>
PRAWN COCKTAIL.....Cabana cocktail sauce, lemon ½ dz. for	<b>18 (G)</b>
HASS AVOCADO TOAST.....brioche, tomatoes, young lettuce	<b>14 (V)</b>
	add applewood smoked bacon <b>+6</b>
YOUNG LETTUCES.....toasted almonds, shaved manchego, Sherry vinaigrette	<b>13 (GV)</b>
SANDS BREAKFAST.....two eggs, applewood smoked bacon, yukon golds, country bread	<b>19</b>
CABANA BENEDICT.....country ham, young lettuces, English muffin, hollandaise	<b>19</b>
SPANISH CHORIZO AND BAKED EGGS.....yukon golds, tomatoes, farm eggs, grilled bread	<b>19</b>
COUNTRY HAM AND GRUYERE QUICHE.....marinated heirloom tomato, arugula	<b>17</b>
CHICKEN TANGINE BATBOUT (MORROCAN SANDWICH).....curry, cucumber, raisins, yogurt	<b>16</b>
THE SANDS BURGER.....Niman Ranch beef, iceberg, turmeric pickles, tomato, soft farmers' cheese, harissa aioli	<b>21</b>

### COFFEE & TEAS

<b>LA VITTORIA HOT COFFEE</b> <b>4</b>	<b>ORGANIC TEA SELECTIONS</b> <b>5</b>
<b>COLD BREW COFFEE</b> <b>5</b>	crimson berry / citrus chamomile
<b>TURKISH COFFEE (HOT OR ICED)</b> <b>8</b>	english breakfast / earl grey / masala chai
espresso, coconut, almond milk, ginger, nutmeg	ginger coconut green / moroccan mint / matcha green (+1)
w/ cognac, bourbon or amaro <b>+4</b>	<b>MORROCCAN MINT ICED TEA</b> <b>7</b>

**EXECUTIVE CHEF, JASON NIEDERKORN**

**Menu Currently Available From 8am-2:30pm Every Weekend**  
20% Gratuity Will Be Added To Parties of 6 or More

\*Consuming raw or undercooked foods may cause foodborne illness\*