

the Pink Cabana

DINNER

APERITIFS

COSMOPOLITAN ROYALE 15
cranberry, prosecco, rock candy

APEROL SPRITZ 12
sparkling rosé, rosemary

LILLET & TONIC 11
cucumber, mint

PINK LEMONADE 12
vodka, herbs de Provence,
fresh lemon juice, pink sea salt

SHARABLE BITES

- OYSTERS ON THE HALF-SHELL.....preserved meyer lemon mignonette ½ dz. for 18 (G)
- PRAWN COCKTAIL.....Cabana cocktail sauce, lemon 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 12/24 (V)
- CRISPY CALAMARI.....Spanish paprika, grilled lemon aioli 16 (G)
- AHI TUNA CRUDO.....hearts of palm, jalepeno, avocado, grapefruit 19 (G)
- HOUSEMADE LAMB MERGUEZ SAUSAGE.....creamy polenta, piperade, fried quail egg 18 (G)

GREENS & VEGETABLES

- YOUNG LETTUCES.....toasted almonds, shaved manchego, Sherry vinaigrette 13 (GV)
- CHICORY SALAD.....D'Anjou pear, blue cheese, walnut croccantino, balsamic gastrique 15 (GV)
- BEET SALAD.....citrus, fennel, fennel pollen, goat cheese, amlou 15 (GV)

LARGE PLATES

- WILD MUSHROOM TAGLIATELLE.....caulilini, butternut squash, basil, reggiano 25 (V)
- PRAWN LINGUINI.....broccoli di ciccio, cherry tomato, San Marzano arrabbiata 23
- SALTSPRING MOULES FRITES.....aromatic herb and white wine broth, skin-on fries 25 (G)
- MAHI MAHI.....celery root puree, wild mushrooms, caperberry meuniere 33 (G)
- OCEAN TROUT.....de puy lentils, garlic kale, caramelized salsify, meyer lemon crema 34 (G)
- ROASTED DUCK BREAST.....turnips, mission figs, upland cress, pomegranate gastrique 34 (G)
- HARISSA CHICKEN.....saffron potatoes, turmeric cipollini, meyer lemon, green olives 29 (G)
- PRIME FLAT IRON STEAK FRITES.....herbed skin-on French fries, herbed shallot butter 33 (G)
- FILET MIGNON.....fingerling potatoes, seasonal vegetables, red wine sauce 39 (G)
- TAGINE OF COLORADO LAMB.....couscous, apricot, orange carrots, mint tzatziki 34

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