

the Pink Cabana

LUNCH

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

Available From 11am-5pm

ARTISAN CHEESES.....fig, date & harissa chutney, grilled country bread 12/24 (V)

CRISPY CALAMARI.....Spanish paprika, grilled lemon aioli 16 (G)

DIPS.....hummus with harissa, tzatziki, pita chips 13 (V)

SPANISH CHICKEN TACOS.....pickled cabbage slaw, guacamole, cilantro crema 15 (G)

CABANA MEZE.....citrus scented olives, hummus, zaalouk, grilled yogurt naan 16 (V)

GREENS & VEGETABLES

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

AHI TUNA.....hearts of palm, grapefruit, avocado, butter lettuce 19 (GV)

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

WILD ARUGULA SALAD.....D'Anjou pear, blue cheese, pomegranate vinaigrette 14 (GV)

+ grilled chicken breast 9 + prime flat iron 14

LARGE PLATES

WILD MUSHROOM TAGLIATELLE.....caulilini, butternut squash, basil, reggiano 24 (V)

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

MAHI MAHI.....celery root puree, wild mushrooms, meuniere sauce 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 21

FLAT IRON STEAK FRITES.....skin-on French fries, herbed shallot butter 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