

the Pink Cabana

BRUNCH

COCKTAILS

POOL THYME MIMOSA

local citrus, thyme, sparkling wine 12

PINK LEMONADE

vodka, herbs de Provence, pink sea salt 13

MONKEY SUIT

reposado, banana, ginger, lime 13

COSMOPOLITAN ROYALE

cranberry, prosecco, rock candy 17

SHARABLE BITES

Available From 11am-5pm

- ARTISAN CHEESES.....fig, date & harissa chutney, grilled country bread 12/24 (V)
- CABANA MEZE.....citrus scented olives, hummus, zaalouk, grilled naan 16 (V)
- CRISPY CALAMARI.....Spanish paprika, grilled lemon aioli 16 (G)
- CRUSHED HAAS AVOCADO.....pita chips 13 (V)
- SKIN-ON FRIES.....all natural ketchup 7 (GV)
- SPANISH CHICKEN TACOS.....pickled cabbage slaw, guacamole, cilantro crema 15 (G)

- TURMERIC AND HONEY GRANOLA.....Greek yogurt, seasonal fruit 14 (GV)
- ACAI BOWL.....seasonal berries, almond milk, turmeric granola 19 (GV)
- AMLOU TOAST.....almond honey butter, cranberry conserva 9 (V)
- PRAWN COCKTAIL.....Cabana cocktail sauce, lemon ½ dz. for 18 (G)
- HASS AVOCADO TOAST.....brioche, tomatoes, young lettuce 14 (V)
add applewood smoked bacon +6
- YOUNG LETTUCES.....toasted almonds, shaved manchego, Sherry vinaigrette 13 (GV)
- CHICORY SALAD.....poached pear, blue cheese, walnut croccantino, balsamic gastrique 15 (GV)
- SANDS BREAKFAST.....two eggs, applewood smoked bacon, yukon golds, country bread 19
- CABANA BENEDICT.....country ham, young lettuces, English muffin, hollandaise 19
- MOROCCAN PANCAKE (BAGHRIR).....orange blossom syrup, amlou, seasonal berries 16 (V)
- SPANISH CHORIZO AND BAKED EGGS.....yukon golds, tomatoes, farm eggs, grilled bread 19
- COUNTRY HAM AND GRUYERE QUICHE.....marinated tomato, arugula 17
- NAAN TARTINE with choice of falafel & tzatziki -or- chicken curry tagine & almonds.....16
- THE SANDS BURGER.....Niman Ranch beef, iceberg, turmeric pickles, tomato,
soft farmers' cheese, harissa aioli 21

COFFEE & TEAS

LA VITTORIA HOT COFFEE 4

COLD BREW COFFEE 5

TURKISH COFFEE (HOT OR ICED) 8

espresso, coconut, almond milk, ginger, nutmeg
w/ cognac, bourbon or amaro +4

ORGANIC TEA SELECTIONS 5

crimson berry / citrus chamomile
english breakfast / earl grey / masala chai
ginger coconut green / moroccan mint / matcha green (+1)

MOROCCAN MINT ICED TEA 7

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