

the Pink Cabana

LUNCH

APERITIFS

APEROL SPRITZ
sparkling rosé, rosemary 13

POOL THYME MIMOSA
local citrus, thyme, prosecco 12

LILLET & TONIC
cucumber, mint 11

PINK LEMONADE
vodka, herbs de Provence, pink sea salt 13

DAYTIME SNACKS

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)

CRUSHED HAAS AVOCADO.....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)

SMALL BITES & VEGETABLES

DAILY SOUP SELECTION.....please consult your server 12

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

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

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

CHICORY SALAD.....poached pear, blue cheese, walnut croccantino, balsamic gastrique 15 (GV)

+ grilled chicken breast 9 + prime flat iron 14 + falafel 9

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)

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

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