

the Pink Cabana

BRUNCH

COCKTAILS

POOL THYME MIMOSA
local citrus, thyme, sparkling wine 12

LILLET & TONIC
cucumber, mint 11

MONKEY SUIT
reposado, banana, ginger, lime 13

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

- ARTISAN CROISSANT.....seasonal fruit preserves, butter 6 (V)
- TURMERIC AND HONEY GRANOLA.....Greek yogurt, seasonal fruit 12 (GV)
- STEEL-CUT OATMEAL.....dried fruit, toasted almonds, pure maple syrup, brown sugar 12 (V)
- AMLOU TOAST.....almond honey butter, cranberry conserva 7 (V)
- PRAWN COCKTAIL.....Cabana cocktail sauce, lemon ½ dz. for 18 (G)
- ARTISAN CHEESES.....fig, date & harissa chutney, grilled country bread 12/24 (V)
- CRISPY CALAMARI.....Spanish paprika, grilled lemon aioli 16 (G)
- CABANA MEZE.....citrus scented olives, hummus, zaalouk, grilled naan 16 (V)
- HASS AVOCADO TOAST.....brioche, tomatoes, young lettuce 14 (V)
add applewood smoked bacon +6
- YOUNG LETTUCES.....toasted almonds, shaved manchego, Sherry vinaigrette 14 (GV)
- SPANISH CHICKEN TACOS.....pickled cabbage slaw, guacamole, cilantro crema 15 (G)
- SANDS BREAKFAST.....two eggs, applewood smoked bacon, Yukon golds, country bread 17
- CABANA BENEDICT.....country ham, young lettuces, English muffin, hollandaise 19
- MOROCCAN PANCAKE (BAGHRIR).....orange blossom syrup, amlou, seasonal berries 14 (V)
- SPANISH CHORIZO AND BAKED EGGS.....Yukon golds, tomatoes, farm eggs, grilled bread 19
- COUNTRY HAM AND GRUYERE QUICHE.....marinated tomato, young lettuces 16
- WILD MUSHROOM TAGLIATELLE.....caulilini, butternut squash, basil, reggiano 24 (V)
- THE SANDS BURGER.....Niman Ranch beef, iceberg, turmeric pickles, tomato,
pickled onion, Fontina, herb aioli 21

COFFEE & TEAS

LA VITTORIA HOT COFFEE 4

NITRO 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

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

EXECUTIVE CHEF, JASON NIEDERKORN

Consuming raw or undercooked foods may cause foodborne illness