

# 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

### SMALL BITES & VEGETABLES

CREAMY SAN MARZANO TOMATO SOUP .....basil pesto, Arbequina olive oil 12 (V)

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

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

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

AHI TUNA CRUDO.....kalamata olive tapenade, tomato, haricot vert, quail egg, crispy ciabatta 19

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.....spigarello, butternut squash, basil, reggiano 24 (V)

ALASKAN HALIBUT.....Delta asparagus, 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,  
pickled red onion, Fontina, herb 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

WILD MUSHROOMS 9 DELTA ASPARAGUS 8

ROASTED BRUSSELS SPROUTS 7

Menu Available From 11am-3pm Weekdays

EXECUTIVE CHEF, JASON NIEDERKORN

Consuming raw or undercooked foods may cause foodborne illness  
20% Gratuity Will Be Added To Parties of 6 or More