

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

ROASTED TOMATO GAZPACHOpickled cucumber, Hass avocado, micro cilantro 12 (GV)

CRISPY CALAMARI.....Spanish paprika, grilled lemon aioli 17 (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 14 (GV)

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

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

HEIRLOOM TOMATO SALAD.....yellow watermelon, stracciatella, Espelette, Jerez gastrique 16 (GV)

+ grilled chicken breast 9

+ prime flat iron 14

+ falafel 9 (V)

LARGE PLATES

VEGETABLE TAGLIATELLE.....white corn, cherry tomatoes, shell beans, Kalamata olives 24 (V)

ALASKAN HALIBUT.....fava beans, wild mushrooms, meuniere sauce, 32 (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

HARISSA CHICKEN.....saffron potatoes, turmeric cipollini, meyer lemon, green olives 29 (G)

FLAT IRON STEAK FRITES.....skin-on French fries, herbed shallot butter 29 (G)

SIDES

HOUSE MADE YOGURT NAAN 6 (V)

SIDE SALAD WITH YOUNG LETTUCES & JEREZ VINAIGRETTE 6 (GV)

HERBED SKIN-ON FRENCH FRIES 7 (GV)

WILD MUSHROOMS 9 (G) SUMMER VEGETABLES 8 (G)

G=GLUTEN FREE V=VEGETARIAN

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