

# 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**

### SMALL BITES & SEAFOOD

- OYSTERS ON THE HALF-SHELL.....preserved meyer lemon mignonette ½ dz. for **18 (G)**
- PRAWN COCKTAIL.....Cabana cocktail sauce, lemon ½ dz. for **18 (G)**
- STERLING ROYAL CAVIAR.....traditional condiments, house-fermented crème fraiche **28gm for 95**
- SMOKED SALMON TOAST.....pickled red onion, cucumber, gribiche, brioche **19**
- TURMERIC AND HONEY GRANOLA.....Greek yogurt, seasonal fruit **12 (GV)**
- OATMEAL.....dried fruit, toasted almonds, pure maple syrup, brown sugar **12 (GV)**
- RICOTTA TARTINE.....market berry conserva, amlou almond butter **12 (V)**
- ARTISAN CHEESES.....fig, date & harissa chutney, grilled country bread **12/24 (V)**
- CRISPY CALAMARI.....Spanish paprika, grilled lemon aioli **17 (G)**
- CABANA MEZE.....citrus scented olives, hummus, zaalouk, grilled naan **16 (V)**
- SPANISH CHICKEN TACOS.....pickled cabbage slaw, guacamole, cilantro crema **15 (G)**

### ENTRÉES

- HASS AVOCADO TOAST.....brioche, tomatoes, young lettuce **14 (V)**  
add applewood smoked bacon **+6**
- YOUNG LETTUCES.....toasted almonds, shaved Manchego, Sherry vinaigrette **14 (GV)**
- 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)**
- CRISPY POLENTA.....iberico ham, poached farm eggs, Hatch chile and tomatillo sauce **21 (G)**
- DUCK HASH.....Yukon Golds, poached eggs, roasted garlic and horseradish cream **16**
- COUNTRY HAM AND GRUYERE QUICHE.....marinated tomato, young lettuces **16**
- HARISSA CHICKEN SANDWICH.....applewood smoked bacon, haloumi, schug aioli, brioche bun **18**
- THE SANDS BURGER.....Niman Ranch beef, iceberg, turmeric pickles, tomato,  
pickled onion, Fontina, herb aioli **21**

**G=GLUTEN FREE V=VEGETARIAN**

### COFFEE & TEAS

**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\*