

# the Pink Cabana

## LUNCH

### APERITIFS

APEROL SPRITZ  
sparkling rosé, rosemary 14

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 & SALADS

- DE PUY LENTIL SOUP .....house-fermented crème fraîche, chives 12 (G)
- CRISPY CALAMARI.....Spanish paprika, grilled lemon aioli 17 (G)
- SMOKED SALMON TOAST.....pickled red onion, cucumber, gribiche, brioche 19
- 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)
- BEET SALAD.....citrus, fennel, fennel pollen, goat cheese, amlou 16 (GV)
- ROASTED SEASONAL VEGETABLES.....labneh, za'atar, citrus vinaigrette, sumac 15 (GV)
- + grilled chicken breast 9    + prime flat iron 14    + falafel 9 (V)

### LARGE PLATES

- WILD MUSHROOM TAGLIATELLE.....caulilini, butternut squash, basil, Reggiano 24 (V)
- TRADITIONAL BOUILLABAISSA.....Alaskan halibut, rouille, ciabatta 32 (G)
- FALAFEL.....mint tzatziki, Mediterranean salad, grilled yogurt naan 16 (V)
- HARISSA CHICKEN SANDWICH.....applewood smoked bacon, haloumi, schug aioli, brioche bun 18
- 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 (V)
- SIDE SALAD WITH YOUNG LETTUCES & JEREZ VINAIGRETTE 6 (GV)
- HERBED SKIN-ON FRENCH FRIES 7 (GV)
- WILD MUSHROOMS 9 (G) SEASONAL 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