



# JUICES

GINGER SHOT | \$3 • FRUIT CHASER | \$1

**ENERGIZER** 16 oz \$10 | 20 oz \$12  
coconut water, pineapple, lime, pink himalayan sea salt

**SWEET GINGER** 16 oz \$10 | 20 oz \$12  
ginger, watermelon, orange, coconut water

**ISLAND COOLER** 16 oz \$10 | 20 oz \$12  
pineapple, apple, beet, watermelon, orange, turmeric

**IMMUNITY** 16 oz \$10 | 20 oz \$12  
apple, spinach, ginger, orange, pineapple

**SLIM GREENS** 16 oz \$10 | 20 oz \$12  
cucumber, spinach, ginger, lemon, celery, apple

# BOWLS

**TROPICAL BOWL (545 cal)** \$12  
açai, blueberry, strawberry, pineapple, granola, honey

**NUTELLA AÇAÍ (538 cal)** \$12  
açai, banana, strawberry, coconut flakes, nutella  
*\*\*Granola contains nuts: cashews, pistachios, almonds, sesame seeds, peanuts, oat raisin granola, honey.*

# SMOOTHIES

PROTEIN | \$3

**PB&S** 16 oz \$10 | 20 oz \$12  
almond milk, banana, strawberry, peanut butter powder, honey

**BANANA COCOA** 16 oz \$10 | 20 oz \$12  
almond milk, honey, cocoa nibs, banana

**AÇAÍ SMOOTHIE** 16 oz \$10 | 20 oz \$12  
pure açai puree, banana, strawberry, blueberry, almond milk, raw agave

# DESSERTS

**BUTTERCREAM MACARONS (TWO | 240 cal)** \$6  
blueberry or raspberry

# ALL DAY MENU

**BRUSSELS (GF, DF, VG, CN)** \$12  
crispy brussels sprouts, raspberry chili glaze, toasted peanuts

**SIMPLE SALAD (GF, DF, VG)** \$10  
arcadian greens, carrots, cucumber, red onion, pickled tomato, sesame vinaigrette (add: chicken \$6 | shrimp \$8)

**CAPRESE SALAD (GF)** \$10  
heirloom tomato, fresh mozzarella, thai basil, lemon olive oil, fig balsamic reduction

# LUNCH

AVAILABLE FROM 11 AM - CLOSE



**DUCK WINGS (GF, DF, CN)** \$18  
lemongrass gastrique, toasted peanuts  
*\*Winner at San Antonio Hotel Lodging's Hidden Gems Competition*

**STEAM BUNS (CG, DF)** \$14  
al pastor, pineapple pico, cilantro

**BÁNH MÌ (CG, DF)** \$16  
braised carnitas, pickled slaw, chipotle mayo, chicharron salsa, fresh herbs

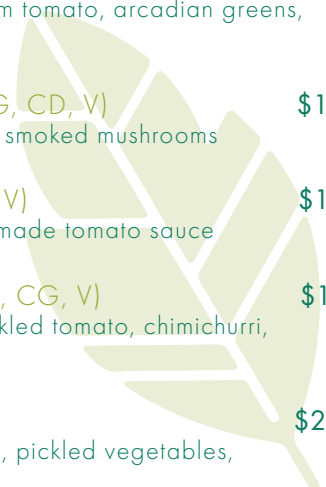
**B.L.T. (CG, DF)** \$18  
thick sliced char siu bacon, heirloom tomato, arcadian greens, sesame vinaigrette

**WILD MUSHROOM PIZZA (CG, CD, V)** \$15  
taleggio, fontina, fresh mozzarella, smoked mushrooms

**MARGHERITA PIZZA (CG, CD, V)** \$12  
fresh mozzarella, thai basil, house made tomato sauce

**BLACK GARLIC HUMMUS (CD, CG, V)** \$11  
queso fresco, marinated olives, pickled tomato, chimichurri, garlic persillade bread

**CHARCUTERIE (CG, CD)** \$25  
chef's selection of meats & cheeses, pickled vegetables, grilled persillade bread





## WINE

### BUBBLES

Sparkling Wine, Domaine St Michelle	\$14/G   \$52/B
Moët & Chandon Impérial	\$135/B
Chandon Brut	\$85/B

### ROSE

Sparkling Rose, Underwood	\$14/G
Rose, Daou	\$15/G   \$55/B

### WHITE

Sauvignon Blanc, Osmosis	\$13/G   \$48/B
Chardonnay, Nomadica	\$15/G
Pinot Grigio, Bev	\$14/G

### RED

Pinot Noir, Meiomi	\$14/G   \$52/B
Garnacha, Ah-So Red	\$14/G

## BEER

ATHLETIC BREWING UPSIDE DAWN (NA)	\$6
BUD LIGHT	\$6
CORONA EXTRA	\$7
DOS EQUIS	\$7
MICHELOB ULTRA	\$6
TOPO CHICO SELTZER - VARIETY	\$7

## GARDEN LIBATIONS

SPICY MARGARITA lalo, cointreau, agave, jalapeño	\$16
COOL AS A CUCUMBER tito's vodka, fresh cucumber & lime juice, simple syrup, club soda	\$14
SWEET ESCAPE bacardi rum, fresh watermelon & lime juice, simple syrup, mint	\$14
PRETTY PEACHY deep eddy peach vodka, lime juice, agave, prosecco, fresh strawberries	\$15
KETEL ONE SPRITZER choice of cucumber & mint, peach & orange blossom, grapefruit rose, vodka, agave, fresh lemon juice, club soda	\$13

## SPIRITS

TITO'S VODKA	\$13
BACARDI RUM	\$12
BRUGAL 1888 RUM	\$15
HENDRICK'S GIN	\$14
TEQUILENO BLANCO	\$13
LALO TEQUILA	\$15
MAKER'S MARK	\$14
CROWN ROYAL WHISKEY	\$13
DON JULIO REPOSADO	\$18
GREY GOOSE	\$15

There will be an automatic 18% service charge added to any checks left unsigned.