



STARTERS

FRUIT AND CHEESE TRAY 27
Hand Crafted Domestic Cheeses | Fresh Fruit | Walnuts | House made Berry Chutney | Honey Comb | Whole Grain Mustard

AVOCADO TOAST 14
Sourdough Bread | Roasted Garlic and Jalapeño Aioli | Bacon | Grape Tomatoes | Eggs | Watermelon Radish | Micro greens

SALADS

SPINACH AND ARUGULA ⓘ 16
Spinach | Arugula | Strawberries | Blackberries | Red Onions | Goat Cheese | Candied Pecans | House made Berry Vinaigrette

CAESAR ⓘ 14
*Hearts of Romaine | Shaved Parmesan | House spiced Croutons | Caesar Dressing
 Skinny Caesar Dressing available upon request

COBB ⓘ 24
Mixed Greens | Chopped Chicken | Bacon | Tomatoes | Hardboiled Eggs | Cucumbers | Bleu Cheese Crumbles | Red Onions | Avocado | Ranch Dressing

Add Chicken	10
Add Blackened Shrimp	12
Add Salmon	15

SWEETS

BERRIES AND SORBET 9
CHOCOLATE CAKE ROLL 10
MACARON SAMPLER 11

LAND

CHIPOTLE BOURBON BBQ CHICKEN PIZZA 19
Chipotle Bourbon BBQ Sauce | Chicken | Banana Peppers | Arugula | Pickled Red Onion | Fresh Tomatoes | Mozzarella and Pepper Jack Blend

ULTIMATE VEGGIE SANDWICH 23
Whole Grain Wheat Bread | Spinach & Arugula Mix | Watermelon Radish | Tomato | Carrots | Tri Color Roasted Peppers | Cucumbers | Avocado | Feta Cheese | Pesto Vegan Mayo

MUSHROOM AND PESTO RAVIOLI 26
Butter | White Wine | Pesto | Pistachios | Feta | Heirloom Tomatoes

BLT 21
Sourdough Bread | Bacon | Bibb Lettuce | Tomato | Avocado | Roasted Garlic and Jalapeño Aioli

SEA

LOBSTER RISOTTO ⓘ 30
Risotto | Green peas | Asparagus | Lobster | Cherry Tomatoes

CHIPOTLE FISH TACOS ⓘ 24
White Corn Tortillas | Lettuce | Rustic Tomato Salsa | Avocado | Chipotle Citrus Sour Cream

BLACKENED SHRIMP WRAP 25
Blackened Shrimp | Purple Cabbage Slaw | Jalapeño Mango Salsa | Spinach Wrap

SPICY TERIYAKI GLAZED SALMON ⓘ 29
Seared Atlantic Salmon | Charred Green Beans | Bamboo Steamed Jasmine Rice | Pineapple Relish

Kitchen service hours: 11:00AM – 3:00PM

Bar service hours: 10:30AM – 4:00PM

Please see a server for after hour options

ⓘ Gluten-Free

Consuming raw or under cooked meats & seafood can cause serious health problems.

Prices subject to service charge & sales tax. Menu subject to change.



SIGNATURE COCKTAILS

BLUEBERRY BLISS 14

Stoli Blueberry Vodka | Blueberry Puree |
Fresh Blueberries | Lemon Juice |
Champagne floater

RELAXING RAZ 14

Stoli Raspberry Vodka | Raspberry Puree |
Fresh Raspberries | Lemon Juice |
Champagne floater

BLACKBERRY MULE 14

Pear Grey Goose Vodka | Elderflower Liqueur
| Fresh Blackberries | Lime Juice |
Ginger Ale

SPA COLLINS 14

Chopin Vodka | Lemon Juice | Cucumber |
Agave | Ginger Syrup | Club Soda

SPA TINI 14

Prosecco | Chamomile Infused Vodka | Lemon
Juice | Agave

SPA DAY LEMONADE 13

Stoli Raspberry Vodka | Stoli Blueberry
Vodka | Blue Curacao | Lemonade | Lemon
Juice | Club Soda | Fresh Berries

STRAWBERRY KIWI MOJITO 14

Strawberry Infused Bacardi Rum | Kiwi Puree |
Strawberries & Mint | Lime Juice | Club Soda

SPARKLING COCKTAILS

MIMOSA 12

Champagne | Fresh Orange Juice

POINSETTIA 12

Champagne | Cranberry Juice

BELLINI 13

Champagne | Peach Puree | Peach Schnapps

SPA-POM 14

Champagne | Pomegranate Juice | Ginger
Puree

APEROL SPRITZ 14

Prosecco | Aperol | Club Soda

MOËT ICE IMPÉRIAL 20

Moët Ice Imperial | Fresh Berries | Mint

SPARKLING STRAWBERRY 14

Champagne | Strawberry Puree | Fresh
Strawberries

BLUSHING HEAT 14

Pineapple infused Titos Vodka | Muddled
Strawberries and Jalapeños | Lemon Juice |
Strawberry Puree | Sweet and Spicy Sugar
dipped Pineapple

BLOODY MARY 12

Stoli Vodka | Fat & Juicy Bloody Mary Mix |
Tabasco | Olives | Worcestershire sauce

GIN AWAKENING 13

Tanqueray Gin | Elderberry Liqueur | Lime
Juice | Mint | Cucumber | Agave | Ginger
Syrup | Club Soda

SERENITY SUNSET 13

Tanqueray Gin | Lemon Juice | Simple Syrup |
Blackberry Liqueur | Fresh Blackberries

TROPICAL JALAPEÑO MARGARITA 17

Casamigos Tequila | Cointreau | Jalapeños |
Peach-Mango Puree | Lime Juice | Agave

SKINNY MARGARITA 15

Patron Silver Tequila | Lime Juice | Orange
Juice | Agave | Grand Marnier

COCO-JITO 12

Coconut Rum | Mint | Coconut Syrup |
Lime Juice | Club Soda

PARADISE PUNCH 13

Bacardi Rum | Passion Fruit Puree |
Pineapple Juice | Sparkline Limonata Soda

FROZEN COCKTAILS

DAQUIRIS 10

Strawberry, Peach, Lime, Mango, Banana,
Pina Colada, Guava

FROZEN BELLINI 15

Champagne | Peach Schnapps | Pinot Grigio |
Peach puree

JAMAICAN COLADA 13

Light rum | Piña Colada Mix | Myer's Dark
Rum float

SPECKLED TURTLE 13

Stoli Orange Vodka | Mango Daiquiri Mix |
Mint | Coconut Rum Floater

PEAR BERRY 13

Grey Goose Pear Vodka | Lemonade Daiquiri
Mix | Blueberry Puree | Mint

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