

NON- ALCOHOLIC BEVERAGES

- Odwalla Juices and Smoothies \$9
- Orange Juice, Citrus C, Wheat Grass Super Food Fruit Juice, Pomegranate Limeade, Strawberry Banana
- Juicera® Juices | Local, Organic, Cold Pressed \$12
- Green Power | Cucumber, apple, kale, romaine, spinach, parsley and lemon
- Rooted Beginnings | Beet, carrot, apple, ginger and lemon
- Pineapple X-Press | Pineapple, apple and mint
- Juicera® Shots | Local, Organic, Cold Pressed \$6
- Wellness Tonic | E3 Live®, moringa, ginger, lemon, orange
- Immune Builder | Oil of oregano, turmeric, black pepper, lemon, ginger, pineapple
- Honest Iced Teas \$7
- Honey Green, White Peach, Pomegranate Blue
- Zico Coconut Water \$5
- Natural, Mango Tropical
- Evian Water \$6 | Perrier Water \$5

ALCOHOLIC BEVERAGES

- Tropical Sangria \$12 | \$48
- White Wine, Don Q Coconut Rum, Pineapple Juice
- Seasonal Red Sangria \$12 | \$48
- Red Wine, Seasonal Spices, Brandy, Cranberry Juice, Orange Juice

Wine Selection

	Glass	Full Bottle
Prosecco, Lunetta, Italy (187ml)	\$12	
Champagne, Roederer Estate Brut (375 ML)		\$36
Rose, Rock Angel, Chateau d'Esclans, France	\$18	\$75
Sauvignon Blanc, Cloudy Bay, New Zealand	\$19	\$70
Pinot Grigio, Terlato Family, Italy	\$17	\$68
Chardonnay, Grgich Hills Estate, Napa Valley, CA	\$25	\$96
Pinot Noir, Wild Horse Vineyard, CA (375ML)		\$32
Cabernet Sauvignon, Simi, CA (375ML)		\$34



SPA DINING

ENTRADAS (first plate)

*Gazpacho Andaluz \$6

*Preserved Lemon Hummus \$5

*Roasted Macon Almonds, Pistachios, \$8
Dried Apricots, Manchego Cheese

*Marinated Spanish Olives, \$6
Orange Thyme Olive Oil

*Roasted Peppers - Manchego Cheese \$6

Mixed "Frescas" Berries, Almonds \$5

BOCATAS (sandwiches) \$18

Select (1) Sandwich
Includes side Ensalada, Frutas

*Roasted Turkey, Mahon Cheese,
Fig-Olive Vinaigrette, Bibb Lettuce,
Local Tomato

*Grilled Vegetables, Asparagus,
Roasted Red Peppers,
Manchego, Melted Onion, Romesco Sauce

*Shaved Serrano Ham, Manchego Cheese,
Arugula, Roasted Peppers, Olive Oil

ENSALADAS GRANDE (large salads) \$18

*Select (1) Protein, (1) Salad, Frutas

*Grilled Basil Chicken
or
*Seared Spiced Tuna

*Baby Mixed Greens, Manchego Cheese,
Cherry Tomato, Avocado, Cucumber, Garbanzo,
Hard Cooked Egg, Sherry Vinaigrette
or

*Bibb Tender Spinach, Candied Almonds,
Cran Raisins, Strawberries, Local "Turtle Creek"
Goat Cheese, Cava Vinaigrette

SPANISH TAPAS MENU

To complete your tasting menu, select
(1) protein, (2) salads, frutas
\$18 per person

TAPAS FRIAS (small protein plate) Select (1)

Shaved Serrano Ham, Manchego Cheese,
Manzanilla Olives

Grilled Breast of Chicken, Basil,
Apple Balsamic Chutney

Seared Tuna, Spiced Fava Bean, Ginger

ENSALADAS (SMALL SALAD PLATES)

Select (2)

Grilled Artichokes, Asparagus
With Pistachio Aioli

Preserved Lemon Hummus

Marinated Tomato, Cucumber, Feta,
White Balsamic, Pearl Pasta

Baby Greens, Cherry Tomato, Pickled Onions,
Cucumbers, Sherry Vinaigrette

Tortilla de Papas - Potato Omelet
Roasted Peppers, Smoked Paprika Oil

Roasted Beets, Arugula, Orange,
Goat Cheese, Pistachio



A 20% service charge and \$4.50 delivery charge per order will apply. A 7% sales tax will be added to the total. 15% of the service charge will be distributed to the staff. Our room service staff are commissioned employees and their compensation is derived from and hourly rate of pay and the distribution of the service charge. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*