Wine

	8 oz.	B
SPARKLING		
Prosecco *Medium-bodied, dry, with flavors of apple, pear and citrus*	$14	$50
WHITE		
Chardonnay *Medium-bodied, crisp, flavors of green apple and pear*	$12	$22
Pinot Grigio *Light-bodied, dry, with flavors of citrus*	$12	$22
Sauvignon Blanc *Light to medium-bodied, dry, with flavors of citrus and oak*		$22
Riesling *Light to medium-bodied, crisp, with flavors of citrus and stone fruit*		$32
Moscato *Light-bodied, sweet, with flavors of peaches and orange blossom*		$36
RED		
Pinot Noir *Rich-bodied, smooth, with flavors of fruit and spice*		$22
Cabernet Sauvignon *Full-bodied, dry, with flavors of red berries*	$12	$22
PINK		
White Zinfandel *Light-bodied, sweet, with flavors of strawberry and raspberry*		$30
Rosé *Light-bodied, dry, with flavors of red fruit, flowers, and melon*		$58

Bartesian Specialty

Available as a handcrafted cocktail or alcohol-free mocktail.

COCKTAILS $16 | MOCKTAILS $12

Tequila Sunrise
Patrón Silver tequila, orange juice, and sweet cherry grenadine

Passion Fruit Margarita
Patrón Silver tequila, triple sec, passion fruit, and lime juice

Blackberry Margarita
Patrón Silver tequila and honeyed fig

Jalapeño Lime Shrub
Tito's Vodka with citrus, spice, and a hint of drinking vinegar

Cosmopolitan
Tito's Vodka, cranberry, lime, and orange

Whiskey Smash
Maker's Mark Bourbon, lemon, and muddled mint

Old Fashioned
Maker's Mark Bourbon, bitters, cane sugar syrup, and orange peel

Classic Mimosa $16
Orange juice and Prosecco



SPA KALAHARI and Salon



Breakfast

Available daily 9 - 11 am.

Avocado Toast $10
Toasted whole wheat bread, smashed fresh avocado, roasted grape tomatoes, pickled red onion, cotija cheese, and a fresh poached egg

BLT Egg Sandwich $14
Smoked bacon, seared brioche, arugula, vine-ripe tomato, fried egg, and scallion mayo

Hot American Breakfast Wrap $14
Egg whites, potatoes, and your choice of sausage or bacon, wrapped in a flour tortilla

Parfait $9
Greek yogurt, fresh berries, house-made granola, and a drizzle of local honey

Fruit Selection Platter $8
Sliced fresh seasonal fruits and berries

Fresh Juices

Green Machine $6
A refreshing blend of tropical fruits, leafy greens, and ginger

Blue Machine $6
A vibrant blend of berries, apples, and bananas

Mighty Mango $6
A tropical blend of mango, apple, orange, and banana

Lunch/ Lighter Fare

Available daily 11 am - 8 pm.

Chicken Caesar Wrap $15
Grilled chicken, romaine lettuce, Parmesan cheese, and creamy Caesar dressing

Caprese Salad $14
Vine-ripe heirloom tomatoes, fresh mozzarella, and balsamic drizzle

Mezze Platter $20
Hummus, feta, roasted red peppers, olives, cucumber, and grape tomatoes

Charcuterie Board $26
An assorted selection of local and imported cheeses with cured meats

Shrimp Cocktail $22
Classic shrimp cocktail served with cocktail sauce and avocado

Turkey Burger $17
Grilled house-ground turkey breast, avocado, seasoned tomato, and green onion aioli

Smashed Burger $17
American cheese, lettuce, tomato, and onion

Avocado Taco $17
Lime crema, pico de gallo, cotija cheese, chipotle vinaigrette, and cabbage slaw

