

# |REP:LEN:ISH|

## WINE MENU BY THE GLASS 10

### SPARKLING

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blanc de blanc blend, coppola sofia, california

### WHITES

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chardonnay, santa rita, central valley,

pinot grigio, cavit, trentino's adige river valley, italy

### REDS

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cabernet sauvignon, santa rita, central valley, chile

pinot noir, cavit, trentino's adige river valley, italy

### **BEE R**

**12 oz \$6.50**

Dos Equis

Shiner Bock

Corona

**16oz \$7.00**

Michelob Ultra

Budlight

**Buckets of Beer – 12oz \$33 / 16oz \$36 / Mix \$35**

### **SIGNATURE DRINKS 13 / PITCHER 50**

#### MIMOSA

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sparkling wine and orange juice

#### SPA DAY

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titos vodka, cucumber infused agave, lemon juice with a lemon wedge garnish

#### LANTANA SANGRIA

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stunning fruit flavors marinated in a carefully selected combination of cabernet sauvignon, brandy & fresh fruit flavors

#### REFRESHER

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muddled mint leaves and lime with orange and pomegranate juices poured over ice, choice of vodka or rum

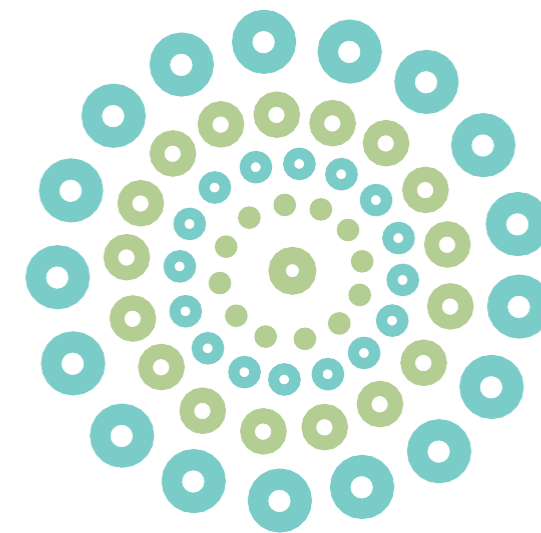
#### FROSE

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frozen rosè wine

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## Lantana Spa Bistro



## HEALTHY START

HOUSE MADE GRANOLA BAR	5
PARFAIT, house made granola, vanilla yogurt, berries	5
ACAI GREEK YOGURT, fresh fruit, flax and chia seeds <b>GF</b>	7
EGG WHITE OMELET <b>GF</b> avocado, spinach, le petit goat cheese	9
BANANA BERRY SMOOTHIE vanilla yogurt, orange juice	8
GLUTEN FREE FRENCH TOAST fresh strawberries, Banana, maple syrup	12

## STARTERS

CHIPOTLE HUMMUS cucumber pico, cotija, ancho chili oil, lavosh	9
TORTILLA CHIPS & SALSA <b>DF GF</b> <i>add guacamole</i>	6 4
CHILLED WATERMELON GAZPACHO <b>DF GF V</b> Peach basil pico	5/8
TOMATO BASIL SOUP <b>GF</b> <i>add grilled cheese</i>	5/8 4

## SALADS

<i>Add Grilled Chicken to any Salad</i>	4
CAPRESE SALAD <b>GF</b> heirloom tomato, fresh mozzarella, basil, balsamic & olive oil	12
SOUTHWEST SALAD <b>GF</b> black beans, roasted corn, tomato, cheddar, tortilla strips & chipotle ranch	12
MIXED GREEN SALAD <b>V DF GF</b> cucumber, onion, tomato, olive oil & lemon juice	11
ORGANIC BABY SPINACH SALAD <b>V DF GF</b> quinoa, avocado, blueberry, cashew, honey ginger vinaigrette	12

## SANDWICHES

*All Sandwiches Served with Your Choice of Salad, Fruit or Sweet Potato Fries*

SIRLOIN BEEF SPA BURGER <b>DF</b> lettuce, onion, avocado & house made tomato jam served on a house made bun	15
SMOKED TURKEY MELT cranberry relish, avocado, tomato, lettuce, pepper jack & house made multigrain bread	15
SMOKED SALMON B.L.T. pastrami smoked salmon, tomato, lettuce, bacon, lemon caper aioli	16
REPLENISH GRILLED CHICKEN WRAP <b>DF</b> cucumber, cabbage slaw, sweet chili aioli, wheat tortilla	13

## DESSERTS

FROZEN YOGURT WITH FRESH BERRIES <b>GF</b>	6
FLOURLESS CHOCOLATE CAKE <b>GF</b> <i>fresh strawberry, chocolate sauce</i>	7
HOUSE MADE OATMEAL RAISIN COOKIES & MILK	4
<b>COLD PRESS JUICE</b> <b>DF GF V</b>	8

BEET • *apple, cinnamon, beet, ginger, orange, red cabbage*

DETOX • *carrot, celery, ginger, green apple, lemon, spinach, turmeric*

KALE • *apple, grape, kale, red cabbage, spinach, strawberry*

REMIX • *ginger, green apple, lemon, pear, pineapple*

SKINNY GREENS • *celery, cinnamon, green apple, kale, lemon, parsley, spinach*

At JW Marriott, we share deep appreciation of our collective role in the vibrant health of our environment and our guests. Our chefs partner with local artisans, organic farmers and sustainable fisheries to deliver authentic cuisine for the sophisticated palate.

**V**vegan    **GF** glutenfree    **DF** dairyfree