

REPLENISH

WINE MENU BY THE GLASS 10

SPARKLING

blanc de blanc blend, coppola sofia, california

WHITES

chardonnay, santa rita, central valley, chile

sauvignon blanc, santa rita, central valley, chile

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

REDS

cabernet sauvignon, santa rita, central valley, chile

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

BEER 6.50

Budlight Michelob Ultra Shiner Bock
Dos equis Corona

SIGNATURE DRINKS 13 / PITCHER 50

MIMOSA

sparkling wine and orange juice

SPA DAY

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

LANTANA SANGRIA

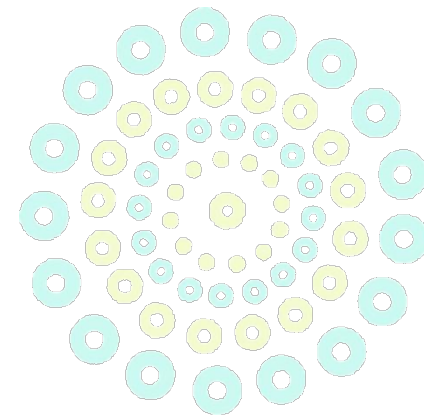
stunning fruit flavors marinated in a carefully selected combination of cabernet sauvignon, brandy & fresh fruit flavors

REFRESHER

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

REPLENISH

Lantana Spa Bistro



HEALTHY START

HOUSE MADE GRANOLA BAR	5
PARFAIT, house made granola, vanilla yogurt, berries	5
BERRIES, cottage cheese, local wild flower honey ^{GF}	7
EGG WHITE OMELET ^{GF} avocado, spinach & le petit goat cheese	9
BANANA BERRY SMOOTHIE vanilla yogurt & orange juice	8

STARTERS

CHIPOTLE HUMMUS cucumber pico, cotija, ancho chili oil, lavosh	9
TORTILLA CHIPS & SALSA ^{DF GF} add guacamole	6 4
CARROT GINGER SOUP ^{GF} Cilantro lime crème	5/8
TOMATO BASIL SOUP ^{GF} add grilled cheese	5/8 4

SALADS

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

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.

SANDWICHES

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

SIRLOIN BEEF SPA BURGER ^{DF} 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 ^{DF} cucumber, cabbage slaw, sweet chili aioli, wheat tortilla	12

DESSERTS

FROZEN YOGURT WITH FRESH BERRIES ^{GF}	6
FLOURLESS CHOCOLATE CAKE ^{GF} <i>fresh strawberry, chocolate sauce</i>	7
HOUSE MADE OATMEAL RAISIN COOKIES & MILK	4

CRAVE JUICE

7.50

BEET • *beet, carrot, apple, kale, parsley, tomatillo, ginger & lemon*
good for detoxifying & cleansing, immunity booster

SWISS CHARD • *swiss chard, cucumber, apple, parsley, kale & lemon*
good for anti-inflammatory & great healing values

APPLE • *apple & tomatillo*
good for aiding mental fatigue

ORANGE • *orange, carrot, cucumber & lemon*
good for energizing, healing & detoxifying

GINGER • *ginger, orange, swiss chard & lemon*
energy packed for mind & body



V vegan GF gluten free DF dairy free