

# SPA FARE

KOHLER *Waters* SPA.

Please place your order with any guest services attendant.

Served daily 10am-4pm in the Spa Café.

## APPETIZERS

- STRAWBERRY GOAT CHEESE CROSTINI / V** \$9  
Strawberries, Whipped Goat Cheese, Balsamic Glaze, Crostini
- SMOKED SALMON AND DILL RICOTTA CROSTINI** \$11  
Ricotta, Dill, Lemon, Smoked Salmon, Crostini
- CAPRESE SKEWER / V** \$9  
Cherry Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Glaze
- APPLE BUTTER AND CHEDDAR PANINI BITES / V** \$9  
Apple Butter, Aged Cheddar, Multigrain Bread
- POMEGRANATE SALSA / V** \$10  
Pomegranate, Cilantro, Jalapeño, Red Onion, Lime, Lahvosh

## SMALL PLATES

- WISCONSIN CHEESE PLATE / V** \$15  
Assorted Cheeses, Dried Fruits, Spa Lahvosh
- HUMMUS PLATE / V** \$11  
Fresh Vegetables, Spa Lahvosh, Hummus
- AVOCADO TOAST / V** \$10  
Avocado, Signature Seasoning Blend, Heirloom Tomatoes, Balsamic Glaze, Multigrain Bread
- AÇAÍ BOWL / V** \$13  
Banana, Strawberries, Blueberries, Açaí, Almond Milk, Greek Yogurt, Coconut Flakes, Housemade Granola

## WRAPS AND SANDWICHES

*Served with choice of seasonal fruit or fresh vegetables*

- TURKEY AND AVOCADO CLUB / DF** \$16  
Smoked Turkey, Avocado, Tomato, Romaine Lettuce, Garlic Aioli, Multigrain Bread
- TOMATO BASIL PANINI / V** \$15  
Tomato, Basil, Mozzarella Cheese, Basil Pesto, Multigrain Bread  
Add Chicken \$4
- MEDITERRANEAN PANINI / V** \$15  
Roma Tomatoes, Spinach, Kalamata Olives, Feta Cheese, Mozzarella Cheese, Red Pepper Hummus, Multigrain Bread  
Add Chicken \$4
- ROSEMARY CHICKEN SALAD WRAP** \$15  
Grilled Chicken, Celery, Grapes, Red Onion, Scallions, Mixed Greens, Rosemary Dressing

## SALADS

- VEGAN GRAIN BOWL / VE, GF** \$14  
Quinoa, Roasted Chickpeas, Avocado, Mixed Greens, Cucumbers, Tomatoes, Black Sesame Seeds Tahini Dressing, Sherry Vinaigrette
- QUINOA SALAD / V, GF** \$14  
Quinoa, Oranges, Dried Door County Cherries, Feta Cheese, Mixed Greens, Orange Vinaigrette
- BEET SALAD / V, GF** \$14  
Roasted Beets, Fresh Goat Cheese, Arugula, Toasted Pistachios, Sherry Vinaigrette
- CAESAR SALAD / (GF)** \$15  
Cherry Tomatoes, Kalamata Olives, SarVecchio Parmesan Cheese, Romaine Lettuce, Caesar Dressing
- CITRUS SALAD / V, GF** \$14  
Orange, Grapefruit, Blood Orange, Pomegranate Seeds, Toasted Pistachios, Feta Cheese, Spinach, Mint Vinaigrette
- MEDITERRANEAN CUCUMBER SALAD / V** \$14  
Cucumber, Cherry Tomatoes, Kalamata Olives, Feta Cheese, Crumbles Mixed Greens, Oregano Vinaigrette  
Add avocado \$2
- WEDGE SALAD / GF** \$14  
Cherry Tomatoes, Bacon, Roth Kase Buttermilk Blue Cheese, Iceberg Lettuce, Blue Cheese Dressing

Add to any salad:  
Avocado \$2  
Chicken \$4  
Shrimp \$6)

## SOUP

ROASTED RED PEPPER AND SMOKED GOUDA BISQUE / V	
Cup	\$9
Bowl	\$10

## DESSERTS

SEASONAL HOUSE-MADE CHEESECAKE	\$13
SEASONAL MACARONS / GF	\$8

## TO-GO OPTIONS (Available All Day)

HUMMUS PLATE / V	\$11
Fresh Vegetables, Hummus, Lahvosh	

CAPRESE SKEWER / V, GF	\$9
Cherry Tomatoes, Fresh Mozzarella Cheese, Basil Pesto, Balsamic Glaze	

MEDITERRANEAN CUCUMBER SALAD / V, GF	\$14
Cucumber, Cherry Tomatoes, Kalamata Olives, Feta Cheese, Mixed Greens, Oregano Vinaigrette	

## SMOOTHIES

RELAX / V, GF	\$10
Blueberries, Strawberries, Raspberries, Orange Juice, Greek Yogurt, Honey	

FOREVER YOUNG / V	\$10
Mango, Strawberries, Banana, Oats, Chia Seeds, Greek Yogurt, Almond Milk, Orange Juice	

GLUTEN-FREE / V, GF	\$10
Peanut Butter, Banana, Protein Powder, Chocolate Syrup, Almond Milk, Honey	
Choice of Thorne chocolate or vanilla protein powder.	

AWAKENING GLOWING GODDESS	\$11
Strawberries, Orange Juice, Banana, Thorne Collagen, Coconut Water	

THORNE PROTEIN SMOOTHIE OF THE MONTH	\$11
Varies seasonally	

Add Thorne Collagen or Super Greens to any smoothie \$2

## BEVERAGES

PRESS + CHILL JUICE	\$12
Ask your server for today's offerings.	

KOMBUCHA	\$7
Ask your server for today's offerings.	

HOUSE-MADE SPRITZERS	\$5
Raspberry or Green Apple	
Add vodka to any spritzer \$7	

SOFT DRINKS	\$3
Pepsi, Diet Pepsi, Starry, or Iced Tea	

COFFEE 12 OZ	\$5
Cappuccino, Latte, Macchiato, Mocha	
Flavor Shots: Chai, Hazelnut, Vanilla, Caramel, Mocha	
Add Thorne Collagen to any coffee \$2	

RIZO RADIANCE TEA	\$7
Passion Fruit Bliss, Peach Serenity, Raspberry Vitality	

GOLDEN SPICE MOCKTAIL	\$9
Turmeric, Honey, Lime Juice, Rizo Radiance Passion Fruit Bliss	

ORANGE CRANBERRY SPARKLER	\$7
Orange, Cranberry, Lemon Juice, Club Soda	

## WINE

	Glass/Bottle
Caposaldo Prosecco DOC Italy	\$13
Schramsberg Mirabelle Brut Rosé California	\$14 / 61
Astrolabe Pinot Gris New Zealand	\$12 / 54
Frenzy Sauvignon Blanc New Zealand	\$9 / 35
Mer Soleil Silver Unoaked Chardonnay California	\$11 / 47
Sonoma-Cutrer Russian River Ranches Chardonnay California	\$12 / 54
Pierre Sparr Riesling AOC France	\$9 / 35
Michele Chiarlo Nivole Moscato d'Asti Italy	\$11 / 47
Elouan Pinot Noir Oregon	\$11 / 47
The Prisoner Red Blend California	\$23 / 100

## MIMOSA

APPLE CIDER MIMOSA	\$11
Fresh Whispering Orchards Apple Cider, Champagne	

RASPBERRY MIMOSA	\$13
Prosecco, Raspberry Purée, a Splash of Orange Juice	

CRANBERRY LIME FIZZ	\$11
Vodka, Fresh-Squeezed Lime Juice, Cranberry Juice, Club Soda	

BERRY POMEGRANATE VODKA SPRITZER	\$12
Vodka, Pomegranate Juice, Club Soda	
Berry-Infused Simple Syrup	

KOMBUCHA MOSCOW MULE	\$15
Ginger Kombucha, Vodka, Agave, Lime	

REJUVENATING BLOODY MARY	\$18
Press + Chill Celery Juice, Tomato Juice, Worcestershire, Horseradish, Pickled Brussels Sprouts	

## BEER

NEW GLARUS SPOTTED COW WISCONSIN, STELLA ARTOIS BELGIUM	\$8
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Preorders are encouraged and can be made with the Spa Café staff or guest services staff.

Please allow 30 minutes from time of order for food to be served.

A 20.5% service fee will be added to your check.

(V) Vegetarian (VE) Vegan (DF) Dairy-Free (GF) Gluten-Friendly

There is a risk of foodborne illness when eating raw or undercooked foods of animal origin.