

SPA RELAIS

RELAX • RESTORE • REVIVE • REFRESH

A FRESH START

AVOCADO DREAMS 15

483 cal, 17.5g fat, 5.4g protein, 7g fiber, 68g carb
Grilled artisan sourdough, smashed avocado, vine ripe tomatoes, microgreens, evoo

ADD: smoked salmon (+7), egg (+3)

GREEK YOGURT & BERRIES 15

325 cal, 12g fat, 13g protein, 2g fiber, 34g carb
Greek yogurt, fresh berries, house made granola, lemon zest, agave nectar

CHIA SEED BUDINO 15

430 cal, 25g fat, 11g protein, 14g fiber, 50g carb
Oat milk, honey, fresh mixed berries, toasted almonds, fresh mint, lemon zest

BRUSCHETTA SCRAMBLE 15

415 cal, 22g fat, 35g protein, 3g fiber, 22g carb
Egg whites, cherry tomatoes, garlic, basil, burrata, sourdough crumbs, evoo

APPETIZERS

SOUP OF THE DAY 12

Served with grilled artisan sourdough

SEASONAL GAZPACHO 12

Served with seasonal garnish

RELAIS PLATTER 18

600 cal, 25g fat, 15g protein, 6g fiber, 58g carb
Hummus, Castelvetrano olives, garden vegetables, flatbread

SPICY TUNA TOSTADA* 22

435 cal, 25g fat, 24g protein, 6g fiber, 28g carb
Ahi tuna, avocado, cucumber, scallions, gochujang spicy mayo, served on a crispy corn tostada

HOUSEMADE GUACAMOLE 16

444 cal, 24.5g fat, 5g protein, 8g fiber, 42.5g carb
Served with warm tortilla chips and salsa molcajete

SPA SPRING ROLLS 20

475 cal, 34g fat, 11g protein, 7g fiber, 60g carb
Rice paper filled with napa cabbage, cucumber, carrots, bean sprouts, mushroom, jalapeños, fresh herbs, served with ponzu and peanut dipping sauces

MISO SALMON SKEWERS 22

475 cal, 34g fat, 30g protein, 3g fiber, 18g carb
Marinated in soy miso glaze, served with a cucumber seaweed salad, and wasabi aioli

SIDES

SEASONAL FRUIT BOWL 8

SHOESTRING FRIES 8

SWEET POTATO FRIES 10

PARMESAN TRUFFLE FRIES 12

A SWEET ENDING | 10

FRESH FRUIT SORBET

Ask your server for the variety of flavors

STRAWBERRY TRES LECHES SHORTCAKE

GELATO COOKIE SANDWICH

INSPIRED SALADS & BOWLS

ADD TO ANY SALAD OR BOWL: avocado 5, free range chicken breast 8, salmon 10, three wild shrimp 15

CHOPPED CAESAR SALAD 16

350 cal, 22g fat, 9g protein, 1g fiber, 4g carb
Romaine, parmesan cheese, crispy croutons

PEACH BURRATA SALAD 19

450 cal, 32g fat, 15g protein, 5g fiber, 25g carb
Grilled peaches, prosciutto, arugula, toasted pistachio, balsamic reduction, evoo

TROPICAL SHRIMP SALAD 21

425 cal, 26g fat, 32g protein, 25g carb
Chilled grilled shrimp, mango, jicama, cucumber, cilantro, lime ginger dressing

SPA POKE BOWL 24

620 cal, 34g fat, 32g protein, 10g fiber, 60g carb
Fresh ahi tuna over coconut ginger rice, topped with avocado, edamame, cucumber, scallions, seaweed salad, crispy shallots, gochujang spicy mayo drizzle

SUBSTITUTE: fresh salmon (+5)

BUDDHA BOWL 20

430 cal, 11g fat, 17g protein, 14g fiber, 69g carb
Quinoa, kale, crispy spiced chickpeas, carrots, mixed greens, avocado, red pepper coulis, tahini

CHICKEN "PASTOR" BOWL 20

565 cal, 29.5g fat, 17.1g protein, 11.8g fiber, 59.2g carb
Achiote marinated chicken breast, saffron rice, black beans, cotija cheese, avocado, Pico de Gallo, cilantro, pickled shallots, grilled pineapple, salsa verde

SANDWICHES & MORE

GRILLED FISH TACOS 22

416 cal, 19g fat, 23g protein, 8g fiber, 39g carb
Grilled blackened Mahi Mahi, Pico de Gallo, cabbage, cilantro, fresh corn tortillas, Baja sauce

GREEK SALAD WRAP 19

475 cal, 22g fat, 18.4g protein, 8.3g fiber, 57g carb
Hummus, romaine, cucumber, red onion, vine ripe tomatoes, kalamata olives, roasted red bell pepper, French feta, red wine vinaigrette, lavash, served with fresh fruit or fries

TUNA SALAD 20

500 cal, 27.5g fat, 18g protein, 3g fiber, 42g carb
Albacore tuna salad, arugula, caper aioli, vine ripe tomatoes, pickled shallots, toasted multigrain or lettuce cups, served with fresh fruit or fries

CLUB SANDWICH 21

650 cal, 36g fat, 33g protein, 2.5g fiber, 52g carb
Roasted turkey, applewood smoked bacon, avocado, lettuce, aioli, vine ripe tomato, toasted sourdough, served with fresh fruit or fries

TURKEY AVOCADO BURGER 22

798 cal, 34.9g fat, 43.2g protein, 3.5g fiber, 61.5g carb
Turkey patty, avocado, arugula, vine ripe tomatoes, pickled shallots, Dijon aioli, brioche bun, served with sweet potato fries

A split fee of \$3 will be charged to all Entrees. Items may be served raw or undercooked. We are required to inform guests that consuming any raw or undercooked meat, shellfish, poultry, fish, eggs or any other food cooked to order may increase your risk of food-borne illness.

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COCKTAILS | 18

SPICY SANDIA

Tequila blanco, watermelon juice, lime juice, jalapeño, Tajin rim

SPA COLADA

Light rum, pineapple juice, coconut cream, ice blended, dark rum floater

SGROPPINO

Vodka, prosecco, lemon sorbet

SPA SPRITZ

Sparkling rose, vodka, triple sec, sparkling lemonade, strawberry, cucumber

CUCUMBER COOLER

Gin, elderflower liqueur, fresh cucumber, mint, lemon, soda

PASSION FRUIT MARTINI

Mandarin vodka, passion fruit puree, lime, prosecco

PEACH OLD FASHIONED

Whiskey, peach liqueur, elderflower liqueur, orange bitters, peach and mint garnish

MOCKTAILS | 12

WATERMELON CUCUMBER ELIXIR

Watermelon juice, cucumber, agave, soda

BLUEBERRY LAVENDER LEMONADE

Fresh blueberries, house made lemonade, lavender syrup

BLOOD ORANGE MINT FIZZ

Fresh blood orange, mint, agave, soda

WELLNESS

SPA SMOOTHIE

Strawberry, mango, pineapple, coconut water

14

GOLD'N GREENS

Pressed juice: pineapple, fuji apple, cucumber, kale, dandelion, turmeric, lemon, mint

12

GO BIG

Pressed juice: beet, kale, carrot, apple, lemon, wheatgrass, ginger

12

COLLAGEN REFRESHER

Vital Proteins strawberry lemon collagen peptides, fresh strawberry, lemon, soda

12

COCONUT WATER

5

GINGER & TURMERIC SHOT

5

POMEGRANATE ALOE VERA SHOT

5

SOFT DRINKS

Coke, Diet Coke, Sprite, Iced Tea, Lemonade 5

BOTTLED WATER

Acqua Panna, San Pellegrino 5

CAFE DRINKS

AMERICANO 5

SINGLE | DOPPIO 2 | 4

LATTE iced or hot 6

MATCHA LATTE 7

Milk options: low fat, half and half, oat, almond

WINE

THE STONEHAUS WHITES

16 | 60

Sparkling, Sparkling Rosé, Pinot Grigio, Chardonnay, Rosé, Sauvignon Blanc

THE STONEHAUS REDS

18 | 70

Pinot Noir, Red Blend, Cabernet Sauvignon

CHAMPAGNE

PERRIER-JOUËT, "Grand Brut"

28 | 140

TAITTINGER, "Prestige Rosé"

30 | 145

VEUVE CLICQUOT YELLOW LABEL

| 135

HALF BOTTLE

HENRIOT, "Brut Souverain"

| 55

PERRIER-JOUËT, "Grand Brut"

| 55

RUINART BRUT ROSÉ

| 85

WHITES

ROSEBLOOD, Rosé, Provence, France

19 | 68

FRIA FRIO, Vinho Verde, Portugal

18 | 65

SEA COVE, Sauvignon Blanc, New Zealand

18 | 65

PASSERELLES, Loire Valley, France

20 | 70

RAEBURN, Chardonnay, Russian River, CA

22 | 78

CHILLED REDS

TABLAS CREEK, Grenache, Paso Robles

22 | 78

LOS CHUCHAQUIS, "Mago", Central Coast

20 | 70

BEER

DRAFT 10

HOFBRAU GERMAN LAGER

MALIBU BREWING CO. SAND & SEA MEXICAN LAGER

MADEWEST VENTURA LIGHT LAGER

OFFSHOOT BREWERY RELAX HAZY IPA

CORONADO WEEKEND VIBES IPA

JUNESHINE SEASONAL HARD KOMBUCHA

CANNED 8

MICHELOB ULTRA

SEASONAL HARD SELTZER

SEASONAL HARD CIDER

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