

POOLSIDE MENU

STARTERS

Organic Greens, Seasonal Fruit, Marcona Almonds, Goat Cheese, Sherry Vinaigrette **9**

Organic Beets, Valdeon Blue Cheese, Pistachio Brittle, Caramelized Yogurt **10**

Kitchen 1540 Artisan Cheese Platter, Wild Honeycomb, House Made Marmalade **21**

Kitchen 1540 Cured Meat Charcuterie, House Made Mustard and Pickles **21**

ENTREES

Caesar Salad **9** **Add** Chicken **15** Shrimp **18** Salmon **20**

Reuben Panini, Pastrami, Swiss, Sauerkraut, Thousand Island, Rye **12**

Grilled Flatbread, Prosciutto, Goat Cheese, Roasted Garlic, Tomatoes, Arugula **12**

Niman Ranch Natural Cheeseburger, Caramelized Onion, Aged Cheddar,
House Made Pickles **16**

DESSERTS

Selection of Sorbets and Ice Creams **3**

Milk and Cookies **7**

GUIDED BY PRINCIPLES OF SUSTAINABILITY