

SPA GAUCIN CAFÉ

Available 10:00am until 5:00pm

These Mediterranean recipes are time-honored and revered as dishes complementary to a wellness lifestyle, furthered by organic local ingredients carefully hand-selected by our executive chef, Frederic Castan.

CAPRESE SALAD \$11
Arugula, heirloom tomato, burrata cheese, basil, shaved red onion, with your choice of balsamic, ranch, oregano-basil or blue cheese dressing

COBB SALAD \$11
Romaine lettuce, bacon, tomato, grated egg, blue cheese crumbles, grilled chicken and avocado with your choice of balsamic, ranch, oregano-basil, or blue cheese dressing

GRILLED MEDITERRANEAN CHICKEN WRAP \$10.50
Sliced grilled chicken, chipotle aioli, pepper jack cheese, bacon, avocado, piquillo peppers and butter lettuce

GRILLED VEGETABLE WRAP \$ 8.50
Muffelatta, dijon, goat cheese, cucumber, marinated vegetables - julienne zucchini green and yellow, roasted pepper, Temecula roasted garlic olive oil, salt, chives, with tomatoes and mixed greens

TUNA SALAD SANDWICH \$10.50
Tuna salad, butter lettuce, tomato on squaw bread

BEVERAGES

Benziger Sauvignon Blanc	\$12	Pellegrino	\$5.50
Benziger Chardonnay	\$12	Coke/Zero/Diet	\$5.50
Benziger Pinot Noir	\$14	Pomegranate Green Tea	\$6
Sierra Nevada	\$7	Ginger Peach Ice Tea	\$6
Blue Moon	\$7		
Amstel Light	\$7		

A service charge of 20% will be added to all orders. Menu subject to availability.