

SPA FARE

KOHLER *Water* SPA.

Please place your order with any guest services attendant.

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

APPETIZERS

STRAWBERRY GOAT CHEESE CROSTINI / V
Strawberries, Whipped Goat Cheese, Balsamic Glaze, Crostini

SMOKED SALMON AND DILL RICOTTA CROSTINI
Ricotta, Dill, Lemon, Smoked Salmon, Crostini

CAPRESE SKEWER / V
Cherry Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Glaze

APPLE BUTTER AND CHEDDAR PANINI BITES / V
Apple Butter, Aged Cheddar, Multigrain Bread

POMEGRANATE SALSA / V
Pomegranate, Cilantro, Jalapeño, Red Onion, Lime, Lahvosh

SMALL PLATES

WISCONSIN CHEESE PLATE / V
Assorted Cheeses, Dried Fruits, Spa Lahvosh

HUMMUS PLATE / V
Fresh Vegetables, Spa Lahvosh, Hummus

AVOCADO TOAST / V
Avocado, Signature Seasoning Blend, Heirloom Tomatoes, Balsamic Glaze, Multigrain Bread

AÇAÍ BOWL / V
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
Smoked Turkey, Bacon, Avocado, Tomato, Romaine Lettuce, Garlic Aioli, Multigrain Bread

TOMATO BASIL PANINI / V
Tomato, Mozzarella Cheese, Basil Pesto, Multigrain Bread
Add Chicken \$4

MEDITERRANEAN PANINI / V
Roma Tomatoes, Spinach, Kalamata Olives, Feta Cheese, Mozzarella Cheese, Red Pepper Hummus, Multigrain Bread
Add Chicken \$4

ROSEMARY CHICKEN SALAD WRAP
Grilled Chicken, Celery, Grapes, Red Onion, Scallions, Mixed Greens, Rosemary Dressing

SALADS

VEGAN GRAIN BOWL / VE, GF
Quinoa, Roasted Chickpeas, Avocado, Mixed Greens, Cucumbers, Cherry Tomatoes, Black Sesame Seeds, Tahini Dressing, Sherry Vinaigrette

QUINOA SALAD / V, GF
Quinoa, Oranges, Dried Door County Cherries, Feta Cheese, Mixed Greens, Orange Vinaigrette

BEET SALAD / V, GF
Roasted Beets, Fresh Goat Cheese, Arugula, Toasted Pistachios, Sherry Vinaigrette

CAESAR SALAD / (GF)
Cherry Tomatoes, Kalamata Olives, SarVecchio Parmesan Cheese, Romaine Lettuce, Caesar Dressing

CITRUS SALAD / V, GF
Orange, Grapefruit, Blood Orange, Pomegranate Seeds, Toasted Pistachios, Feta Cheese, Spinach, Mint Vinaigrette

MEDITERRANEAN CUCUMBER SALAD / V
Cucumber, Cherry Tomatoes, Kalamata Olives, Feta Cheese, Crumbles Mixed Greens, Oregano Vinaigrette
Add avocado \$2

WEDGE SALAD / GF
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

Fresh Vegetables, Hummus, Lahvosh

\$11

CAPRESE SKEWER / V, GF

Cherry Tomatoes, Fresh Mozzarella Cheese, Basil Pesto, Balsamic Glaze

\$9

MEDITERRANEAN CUCUMBER SALAD / V, GF

Cucumber, Cherry Tomatoes, Kalamata Olives, Feta Cheese, Mixed Greens, Oregano Vinaigrette

\$14

SMOOTHIES

RELAX / V, GF

Blueberries, Strawberries, Raspberries, Orange Juice, Greek Yogurt, Honey

\$10

FOREVER YOUNG / V

Mango, Strawberries, Banana, Oats, Chia Seeds, Greek Yogurt, Almond Milk, Orange Juice

\$10

PROTEIN EXPLOSION / V, GF

Peanut Butter, Banana, Protein Powder, Chocolate Syrup, Almond Milk, Honey

Choice of Thorne chocolate or vanilla protein powder.

\$10

AWAKENING GLOWING GODDESS

Strawberries, Oranges, Banana, Thorne Collagen, Coconut Water

\$11

THORNE PROTEIN SMOOTHIE OF THE MONTH

Varies seasonally

\$11

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

BEVERAGES

PRESS + CHILL JUICE

Ask your server for today's offerings.

\$12

KOMBUCHA

Ask your server for today's offerings.

\$7

HOUSE-MADE SPRITZERS

Raspberry or Green Apple

Add vodka to any spritzer \$7

\$5

SOFT DRINKS

Pepsi, Diet Pepsi, Starry, or Iced Tea

\$3

COFFEE 12 OZ

Cappuccino, Latte, Macchiato, Mocha

Flavor Shots: Chai, Hazelnut, Vanilla, Caramel, Mocha

Add Thorne Collagen to any coffee \$2

\$5

RIZO RADIANCE TEA

Passion Fruit Bliss, Peach Serenity, Raspberry Vitality

\$7

GOLDEN SPICE MOCKTAIL

Turmeric, Honey, Lime Juice, Rizo Radiance Passion, Fruit Bliss

\$9

ORANGE CRANBERRY SPARKLER

Orange, Cranberry, Lemon Juice, Club Soda

\$7

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

Fresh Whispering Orchards Apple Cider, Champagne

\$11

RASPBERRY MIMOSA

Prosecco, Raspberry Purée, a Splash of Orange Juice

\$13

CRANBERRY LIME FIZZ

Vodka, Fresh-Squeezed Lime Juice, Cranberry Juice, Club Soda

\$11

BERRY POMEGRANATE VODKA SPRITZER

Vodka, Pomegranate Juice, Club Soda

Berry-Infused Simple Syrup

\$12

KOMBUCHA MOSCOW MULE

Ginger Kombucha, Vodka, Agave, Lime

\$15

REJUVENATING BLOODY MARY

Press + Chill Celery Juice, Tomato Juice, Worcestershire, Horseradish, Pickled Brussels Sprouts

\$18

BEER

NEW GLARUS SPOTTED COW WISCONSIN, STELLA ARTOIS BELGIUM

\$8

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.