



BREAKFAST SERVED UNTIL 11AM

MAINS

BREAKFAST BURRITO | 15

Scrambled eggs, breakfast potatoes, bacon, jack and cheddar cheese blend, pico de gallo, flour tortilla, salsa roja

BREAKFAST BOWL | 15

Egg any style, breakfast potatoes, bacon or sausage, jack and cheddar cheese blend

AVOCADO TOAST | 17

Wheat berry toast, sliced avocado, sliced tomato, arugula, goat cheese, EVERYTHING BUT THE BAGEL® seasoning

SPA BREAKFAST | 13

Cottage cheese, salt and peppered tomato slices, whole sliced avocado

OVERNIGHT OATS | 14

Steel cut oats, Greek yogurt, cinnamon, brown sugar

SIDES

Side of Sausage | 5

Side of bacon | 5

Egg any style | 4

Breakfast Potatoes | 5

Fruit Cup | 5

LUNCH

STARTERS

Glen Ivy Signature Nachos | 25

House-made tortilla chips, cheese sauce, roasted corn, black beans, queso fresco, pico de gallo, cilantro lime crema, salsa, guacamole, chicken tinga or soy chorizo

Upgrade to Carnitas | 6

Brussels Sprouts | 15

Brussels sprouts, sweet chili sauce, macadamia nuts, green onion

Calamari | 14

Breaded wild-caught calamari, cocktail sauce, pickled dill sauce, lemon

Glen Ivy Signature Fries | 12

Choice of rustic or sweet potato, sea salt, house-made ketchup

Add Truffle Havarti Sauce for \$3

Soup De Jour | Bowl 13 | Cup 8

Ask your server for our soup of the day

SALADS

Select one salad blend, mix, and signature house-made no sugar added dressing | 15

Elevate your salad with a protein add-on. Unsure of a combination? Try one of our recommendations:

Sweet Heat Crunch, **Farmer's Orchard** or **Winter Harvest**

STEP 1

Crunch Blend

Romaine, cabbage, carrot, arugula

Rustic Greens

Lolla rosa lettuce, radicchio, frisee, spinach

Wellness Blend

Tuscan baby kale, heirloom baby kale, curly baby kale

STEP 2

Immunity Mix

Diced mango, cherry tomato, herb blend, avocado, cilantro, toasted coconut, crispy egg noodles

Hydration Mix

Cherry tomato, Persian cucumber, jicama, shredded carrot, tortilla strips

Antioxidant Mix

Strawberries, red sweet onion, candied pecans, dried cranberries

STEP 3

Sweet Lime Chili Vinaigrette

Honey, cilantro, rice vinegar, lime juice, soy sauce, sweet chili sauce, sesame oil, olive oil blend

Citrus Cilantro Vinaigrette

Garlic, cilantro, lime juice, orange juice, honey, champagne vinegar, jalapeño, dijon, white pepper, olive oil blend

Raspberry Champagne Vinaigrette

Raspberries, orange juice, garlic, dijon, agave, white pepper, champagne vinegar, olive oil blend

Glen Ivy Signature Ranch

House-made blend of herbs, buttermilk, avocado, vegetables

PROTEINS

Marinated Steak | 12

Cajun Salmon | 10

Chilled Grilled Chicken | 8

Baked Coconut Tofu | 6

FLATBREADS

Gluten-free crust and vegan cheese available upon request.

BBQ Chicken Flatbread | 23

BBQ sauce, grilled chicken breast, bacon, red onion, cilantro, five-cheese blend

Fig and Brie | 20

Fig jam, Brie, arugula, balsamic glaze

Pepperoni Flatbread | 19

Marinara, pepperoni, five-cheese blend

Margherita Flatbread | 19

Marinara, Parmesan, tomato, basil, balsamic glaze, five-cheese blend

HANDELDHS

Gluten-free bun and vegan cheese available upon request.

Classic Burger | 26

Brioche, two charbroiled beef patties or single IMPOSSIBLE™ burger, thousand island, cheddar cheese, lettuce, tomato, sautéed onion, pickles. Side of fries, sweet potato fries, or soup de jour.

Upgrade to Carnitas for \$6

Steak Chimichurri Sandwich | 25

Ciabatta, grilled steak, aged white cheddar, chimichurri aioli, red onion, arugula. Side of fries, sweet potato fries, or soup de jour.

Chicken Sandwich | 23

Brioche, crispy or grilled chicken breast, pumpkin pesto aioli, arugula, red onion, tomato, aged white cheddar. Side of fries, sweet potato fries, or soup de jour.

Portobello Sandwich | 20

Ciabatta, Portobello mushroom, arugula, vegan chimichurri aioli, red onion, tomato. Side of fries, sweet potato fries, or soup de jour.

Street Taco Trio | 21

Cilantro, queso fresco, pickled red onion, chips and salsa, lime.

Mix or match three from chicken tinga, carnitas, or soy chorizo.

BOWLS

Teriyaki Beef Bowl | 24

Teriyaki beef, Jasmine rice, cabbage, carrots, broccoli, pickled ginger, furikake, green onions

Ahi Poke Bowl* | 24

Marinated Ahi tuna, sticky rice, wakame, edamame, radish, Sriracha mayo

Latin Pollo Bowl | 22

Chicken tinga, Jasmine rice, black beans, roasted corn, queso fresco, cilantro lime crema, pico de gallo. Upgrade to carnitas for \$6

Mediterranean Bowl | 19

Tofu, Jasmine rice, feta, tomato, cucumber salad, vegan tzatziki

DESSERTS

Coconut Sorbetto | 12

Dairy-free coconut sorbet

Toffee Brown Sugar Cake | 13

Brown sugar cake with toffee sauce

Add vanilla ice cream for \$2

GLUTEN-FREE VEGETARIAN VEGAN

All meals can be modified to meet dietary needs.

*Please be aware that our food may contain or come in contact with common allergens, such as milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, and soybeans, and any food derived from them. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

A 10% mandatory service charge will be added to all Food & Beverage guest checks. This mandatory service charge is not considered a gratuity, as it is distributed in full to all Food & Beverage team members to supplement their income.