



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 & DINNER SERVED UNTIL 5PM

LIGHT BITES

Burrata Pesto Salad | 14^{GF} ✓

Heirloom tomato, burrata cheese, pesto, basil, microgreens, balsamic glaze

Tofu Lettuce Cups | 12^{GF} ✓

Coconut baked tofu, lettuce, teriyaki sauce, green onion, sesame seeds, pink ginger, spicy aioli

Bruschetta Crostini | 12✓

Tomato, basil, garlic, balsamic glaze, Parmesan, crostini

Hummus Duo | 16✓

House-made garbanzo and edamame hummus, tzatziki, carrot, cucumber, celery, sliced flatbread

SHAREABLES

^{GUEST FAVORITE} Glen Ivy Signature Nachos | 25^{GF}

Tortilla chips, cheese sauce, roasted corn, black beans, queso fresco, pico de gallo, cilantro lime crema, salsa, guacamole, chicken tinga

Loaded Fries | 14✓

Signature fries, queso fresco, green onion, jalapeño, pickled red onion, cilantro lime crema

Add nacho cheese sauce / \$3

Glen Ivy Signature Fries | 12✓

Russet potato, sea salt, house-made ketchup

Brussels Sprouts | 14✓

Brussels sprouts, sweet chili, macadamia nuts, green onion

Spinach Artichoke Dip | 14^{GF} ✓

Mozzarella, cream cheese, Parmesan, herbs, spinach, tortilla chips

BUILD YOUR OWN SALAD | 15

1 | Choose Base

Garden Greens

Spring mix, baby kale, spinach

Hydration Crunch

Romaine, carrot, rustic greens

2 | Choose Mix

Roasted Beet

Quinoa, roasted beets, sweet potato, carrot, feta, candied pecans

Heirloom Tomato Burrata

Farro, heirloom tomato, burrata, radish, basil, Parmesan, pickled red onion, Persian cucumber, zucchini

Green Crunch

Brown rice, charred asparagus, avocado, pepitas, roasted sweet potato, Parmesan, crispy garbanzo, Persian cucumber, red onion, edamame

3 | Choose Dressing

Sweet Lime Chili Vinaigrette

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

Raspberry Champagne Vinaigrette

Raspberries, orange juice, garlic, Dijon, agave, white pepper, champagne vinegar

Glen Ivy Signature Ranch

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

4 | Choose Protein

Herb-Marinated Steak | 12

Miso-Glazed Salmon | 10

Chipotle Honey Chicken | 10

Grilled Chicken | 9

Coconut Baked Tofu | 6

HANDHELDS

Gluten-free bun available upon request.

^{GUEST FAVORITE} The Classic | 26 *Protein style available*

Brioche bun, two charbroiled beef patties or single IMPOSSIBLE® burger, house-made Thousand Island, cheddar cheese, lettuce, tomato, onion, pickles, fries or side salad

Crispy Chicken Kimchi Sandwich | 24

Brioche bun, spicy crispy chicken breast, fresh kimchi, cilantro, sweet chili sauce, lettuce, fries or side salad

Sweet BBQ Grilled Chicken Sandwich | 24

Brioche bun, grilled chicken breast, cheddar cheese, BBQ sauce, bacon, pineapple slaw, grilled onion, fries or side salad

Philly Cheese Steak | 23

Hoagie roll, steak, white cheddar, grilled peppers, onions, mushrooms, garlic aioli, house cheese sauce, fries or side salad

FLATBREADS

Gluten-free crust available upon request.

^{GUEST FAVORITE} BBQ Chicken Flatbread | 23

BBQ sauce, mozzarella, grilled chicken breast, bacon, red onion, cilantro

^{GUEST FAVORITE} Protein Lovers | 24

Marinara, mozzarella, pepperoni, sausage, bacon, parsley

^{GUEST FAVORITE} Margherita | 19✓

Marinara, Parmesan, tomato, basil, mozzarella, balsamic glaze

Greek Flatbread | 19✓

Tzatziki, feta cheese, cucumber tomato salad, red onion, crispy garbanzo beans, parsley

BOWLS

Teriyaki Tofu Bowl | 19^{GF} ✓

Coconut baked tofu, teriyaki sauce, green onion, sesame seeds, pink ginger, spicy aioli, brown rice

^{GUEST FAVORITE} Hot Springs Bowl | 23^{GF}

Chipotle honey chicken, black beans, roasted corn, avocado, queso fresco, pepitas, cilantro lime crema, green onion, brown rice

*Ahi Poke | 24^{GF}

Ahi tuna, sticky white rice, wakame, edamame, radish, furikake, sriracha mayo

DESSERTS

Cheesecake | 14✓

Served with berries and cream and your choice of strawberry, chocolate, or caramel sauce

Seasonal Sorbetto | 12^{GF} ✓ ^{VG}

Seasonal dairy-free sorbet

Toffee Brown Sugar Cake | 14✓

Brown sugar cake with toffee sauce and vanilla ice cream

^{GF} GLUTEN-FREE ^V VEGETARIAN ^{VG} VEGAN

All meals can be modified to meet dietary needs.

A mandatory 10% service charge will be applied to all Food & Beverage purchases.

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 food-borne illness.