



Spa Menu

shareables

WHIPPED HERB FETA (V) \$18

lemon olive oil, orange zest,
pita & fresh vegetable crudite

SALSA TRIO (GF)(V) \$18

roasted red & green salsa, pico de gallo,
fresh corn chips

CHILE VERDE GUACAMOLE (GF)(V) \$20

pico de gallo, smoked paprika oil, micro cilantro,
fresh corn tortilla chips

SEASONAL HEIRLOOM CRUDITE (GF)(V) \$14

lime adobo ranch dip

FRESH FRUIT BOWL (GF)(V) \$16

honey lime labneh

hummus

SERVED WITH FRESH PITA

CHICKPEA HUMMUS (V) \$15

tahini, garlic, lemon, aleppo pepper

KALAMATA OLIVE HUMMUS (VN) \$15

chickpea hummus, olive tejanade,
peppadew peppers, basil

SONORAN HUMMUS (VN) \$15

morita chile hummus, citrus,
crushed avocado

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*Contains (or may contain) raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. An automatic 20% service charge will be added to parties of six or more. PLEASE DRINK RESPONSIBLY.

salads

QUINOA & CHICKPEA BOWL (GF)(V) \$18

arugula, avocado, cucumber, tomato,
carrot sumac vinaigrette

FATTOUSH CAESAR SALAD* \$16

romaine lettuce, crisp chickpeas, shaved parmesan cheese,
pita croutons, za'atar caesar dressing

KALIO'S GREEK SALAD (GF)(V) \$16

kale, romaine, cucumber, tomato, halloumi cheese, pickled
vegetables, red onion, olives, red-wine lemon vinaigrette

HARISSA HARVEST BOWL (GF)(V) \$18

marinated farro, baby kale, avocado, hummus,
pickled red onion, olives, pickled vegetables,
halloumi cheese, lemon vinaigrette

ADD:

single kabob (GF) \$7

crispy falafel (VN) \$8

lamb gyro \$12

mediterranean chicken (GF) \$13

entrees

SERVED WITH ARMENIAN CUCUMBER SALAD,
SUBSTITUTE FRENCH FRIES OR FRESH FRUIT \$4

MEDITERRANEAN CHICKEN WRAP \$22

grilled chicken, piquillo pepper aioli, lime marinated cabbage,
pickled vegetables, whole wheat wrap

LAMB GYRO \$24

arugula, feta, sliced tomato, cucumber, tzatziki, naan bread

CHICKPEA FALAFEL WRAP (V) \$20

baby kale, hummus, fresh tomato, red onion, spinach tortilla

ZA'ATAR SHRIMP CAESAR WRAP \$23

spiced pacific shrimp, Parmesan cheese, romaine lettuce,
za'atar caesar dressing, flour tortilla

FLATBREAD QUESADILLA \$24

herb-marinated chicken breast, three cheese blend,
jalapeño-schug salsa, corn chips

Kabobs

SERVED WITH FRESH PITA, QUINOA TABBOULEH,
CUCUMBER SALAD, SCHUG SALSA & TZATZIKI YOGURT

PRIME BEEF* \$25

cumin, mint

CITRUS SALMON* \$23

chipotle-pomegranate

PACIFIC SHRIMP* \$24

lemon, cilantro

CHICKEN SHAWARMA \$23

harissa, cilantro, lime

cocktails

 **THE 1988 COLADA** \$22
malibu coconut rum, cruzan light rum,
myer's dark rum float, pina colada
*add a choice of strawberry, mango, watermelon,
peach, or banana \$2

SKINNY MARGARITA \$21
jose cuervo tradicionales plata blanco tequila, cointreau,
lime, agave nectar
*spicy margarita available upon request \$2

GUAVA INFERNO \$21
bacardi light rum guava, pineapple, lemon,
muddled jalapeños

CAMELBACK COOLER \$21
monkey 47 gin, hibiscus, lime, grapefruit

KIWI CASCADES \$20
titos vodka, lemon, agave nectar, soda

SKINNY MOJITO \$20
cruzan light rum, agave nectar, lime, mint

LAVENDER-CHAMBORD LEMONADE \$21
grey goose le citron vodka, lavender, lemon, chambord

HUGO CITRUS SPRITZ \$18
elderflower, lemon, sparkling wine

PEACH LYNCHBURG LEMONADE \$20
makers mark, peach, lemonade

STRAWBERRY FRESCA \$21
grey goose le citron vodka, muddled strawberry, citrus

 **PRICKLY PEAR MARGARITA** \$23
corrido single barrel phoenician private label reposado,
cointreau, prickly pear purée, lime, agave nectar

mocktails

 **MOCKING MULE** \$12
lime, agave nectar, mint, ginger beer

COLADA SPLASH \$15
redbull, coconut puree, pineapple, lemon

PRICKLY FIZZ \$16
zonin, starry, lemon, prickly pear

GROVE 42 COSMO \$15
grove 42, cranberry, orange, lime, simple syrup

VIRGIN MOJITO \$16
garden 108, mint, lime, agave nectar, soda



SIGNATURE DRINK

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beer

DOMESTIC - 16OZ ALUMINIUM BOTTLE \$10
coors light, bud light, michelob ultra, miller lite

IMPORT & CRAFT \$10
corona extra, corona premier, modelo especial, stella artois,
heineken, four peaks hop knot IPA, santan juicy jack hazy IPA,
papago brewing orange blossom

BUCKET OF BEER
all beer available - more beer for less

HIGH NOON SELTZER \$13
NON-ALCOHOLIC BEER \$9

wines by the glass & bottle

SPARKLING

 **GRUET, LUXURY CUVÉE** \$16/62
blanc de noirs, american sparkling

TAPIZ \$16/62
brut malbec rosé, argentina

VEUVE CLICQUOT \$170
champagne, france

WHITE

JUGGERNAUT SAUVIGNON BLANC \$17/66
marlborough, new zealand

LIQUID LIGHT \$16/62
sauvignon blanc, washington

ROMBAUER \$98
chardonnay, california

TWENTY ACRES \$16/62
chardonnay, california

VILLA SANDI \$17/66
pinot grigio, italy

ROSÉ

BEACH BY WHISPERING ANGEL \$17/62
rosé of pinot noir, france

FROSÉ \$18
frozen rosé & strawberry

RED

QUILT \$20/78
cabernet, california

RED SANGRIA \$17

non-alcoholic beverages

 **PHOENICIAN ICED TEA** \$6.50
black tea, lemonade, prickly pear syrup

STRAWBERRY LEMONADE \$6.50
lemonade, strawberry purée

ICED TEA OR LEMONADE \$6

BOTTLED BEVERAGES
acqua panna 1L / \$11
perrier or san pellegrino 500ml \$7
coco 5 all natural sports drink \$7
gatorade \$6