

CIVANA

WELLNESS RESORT & SPA

IN ROOM DINING

At CIVANA our culinary philosophy is born from the belief that true health is grounded in nature. Our culinary offering is plant rich (not exclusive to plants), the food is seasonal and comes from the best local farmers and artisan growers.

FEATURED OFFERING

CIVANA Signature Nourishment Basket VG 65

popped popcorn, shar trail mix, elemental white chocolate macadamia + mulberry cacao + spirulina seedbars, good mallow crispy rice treats, be happy chocolate bar, SkyMD electrolytes (does contains nuts. No substitutions.)

TO ORDER | Press **In-Room Dining** on your phone

GF Gluten Free **NF** Nut Free **DF** Dairy Free **VG** Vegan **V** Vegetarian All GF items listed above are prepared with gluten-free ingredients. However, our kitchen is not completely gluten free. Please let us know if you have a food allergy or sensitivity.

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BREAKFAST

6a to 11a

Overnight Oats GF NF VG 13
toasted coconut, mixed berries

Greek Yogurt Bowl GF NF V 12
house-made chia seed granola, fig, coconut, goji, local
raw honey (coconut yogurt upon request)

Matcha Pancakes GF NF V 18
matcha green tea pancakes, local raw honey, fresh
berries, cacao nibs, whipped coconut cream

Avocado Toast NF VG 17
avocado smash, noble sourdough bread, sunflower
hemp dukkah, radish sprouts, purple ninja radish (gluten
free bread upon request)

Smoked Salmon Toast* DF 21
house-cured salmon, noble sourdough bread, whipped
almond spread, cucumber, capers, radish, everything
seasoning (gluten free bread upon request)

Breakfast Sandwich NF V 17
noble sourdough bread, fried egg*, white cheddar,
arugula, garlic aioli, with sweet potato hash

Sonoran Breakfast Burrito NF V 17
scrambled eggs*, red quiona, avocado smash, marinated
kale, cheddar cheese, mushroom chorizo

Butternut Squash Frittata GF V 18
sage pesto

Tomato Basil Omelette NF 16
tomato jam, basil, spinach, boursin cheese, sweet
potato hash

Eggs Benedict DF V 19
noble sourdough bread, tomato, spinach, farm fresh
eggs*, cashew sauce

Farmers Market Breakfast DF V 28
farm fresh eggs*, noble seeded multigrain toast,
seasonal jam, almond butter, coconut yogurt & berries,
juice, coffee, or tea

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BREAKFAST

6a to 11a

SIDES

Muffin GF VG	6
ask for today's fresh offerings	
Noble Seeded Multigrain Bread NF V	8
orange marmalade, almond butter	
Seasonal Berries GF NF VG	8
Chicken Apple Sausage GF NF DF	9
House-Made Beef Chorizo GF NF DF	9
House-Made Smoked Salmon* GF NF DF	9
Sweet Potato Hash GF NF VG	5
Local Farm Fresh Cage-Free Egg* GF NF V	4

SMOOTHIES

served 6a-4p

Green Goddess GF NF VG	15
coconut water, apple, avocado, cucumber, kale, ginger, turmeric, lemon, maple syrup, chlorophyll water	
Radiance GF NF VG	15
coconut water, banana, strawberry, blueberry, raspberry, flax seeds, rose water	

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LUNCH

11:30a to 4p

STARTERS

Garlic Hummus VG	17
pistachio dukkah, radish sprouts, seasonal crudité, lavosh chips	
Desert Guacamole GF NF VG	17
annatto oil, rainbow carrots, blue corn chips	
Ahi Tuna Tartare* GF NF DF	19
smashed avocado, ahi tuna mix, purple ninja radish, persian cucumber, micro cilantro, blue corn chips	
Soup of the Moment	12
inspired daily, seasonal ingredients	
Shrimp Cocktail GF NF DF	18
poached shrimp, atomic cocktail sauce, lemon	
Moringa Coconut Wrap Dumplings GF VG	15
almond ricotta & mushroom filling, pumpkin turmeric vinaigrette, walnuts	

SALADS + BOWLS

Baby Greens Salad GF NF VG	17
cherry tomato, roasted baby beets, persian cucumber, watermelon radish, orange, avocado, lemon ginger turmeric dressing	
Chopped Kale Salad GF VG	18
lacinato kale, radicchio, marcona almonds, honeycrisp apple, oregano vinaigrette	
Poke Bowl* GF NF DF	26
ahi tuna mix, sesame seeds, carrot, cucumber, edamame, watermelon radish, cabbage, forbidden rice	
Buddha Bowl GF NF DF	25
wild mushroom, fermented cabbage, kale, black beans, roasted carrots, forbidden rice, cumin lime vinaigrette, choice of chile-spiced cauliflower or grilled chicken	
Forager Bowl GF NF VG	20
kale, cucumber, avocado, edamame, sprouted lentils, dehydrated chamomile quinoa, sweet potatoes, pumpkin seed, dehydrated kale chips, chlorella vinaigrette	
protein additions grilled chicken GF NF (10), seared faroe island salmon* GF NF (15), marinated tofu (6)	

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LUNCH

11:30a to 4p

TACOS

Seared Salmon* NF 19
ancho chile rub, jicama slaw, guacamole, aji amarillo,
micro cilantro, white corn tortilla, with black beans &
cotija cheese

Green Chile Chicken GF NF 18
green chile-braised chicken, cabbage slaw, pickled red
onion, guacamole, white corn tortilla, with black beans
& cotija cheese

Cauliflower GF VG 16
chile-spiced cauliflower, guacamole, cashew cheddar,
radish pico, micro cilantro

SANDWICHES

served with choice of side

Grilled Chicken Sandwich NF 25
natural chicken breast, grilled red onion, vegan
mayonnaise, noble buttermilk bun

Grass-Fed Burger* or Turkey Burger NF 26
white cheddar, shallot jam, vegan garlic aioli, arugula,
noble buttermilk bun (gluten free bread upon request)

Grilled Veggie Sandwich NF VG 19
zucchini, yellow squash, eggplant, red pepper, grilled red
onion, garlic aioli, arugula, noble seeded multigrain bread
(gluten free bread upon request)

SIDES

Seasonal Berries GF NF VG 8

Mixed Greens Salad GF NF VG 8
cucumber, radish, tomato, lemon ginger turmeric
dressing

Sweet Potato Wedges GF NF VG 6
oven roasted, truffle aioli

House-Made Bread & Butter Pickles GF NF VG 5

DESSERTS

Seasonal Sorbet GF NF VG 12

SMOOTHIES

served 6a-4p

Green Goddess GF NF VG 15
coconut water, apple, avocado, cucumber, kale, ginger,
turmeric, lemon, maple syrup, chlorophyll water

Radiance GF NF VG 15
coconut water, banana, strawberry, blueberry, raspberry,
flax seeds, rose water

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DINNER

5p to 10p

SHARED PLATES

Roasted Beet Hummus NF VG	16
beet hummus, seasonal crudité, pita	
Leek Cassoulet VG	16
melted leeks, roasted garlic, cashews, romona farms tepary beans, grilled sourdough, crudité	
Cheese Plate V	18
moody blue smoked blue cheese, 12-month manchego, humboldt fog goat cheese, midnight moon gouda, house-made seeded crackers, orange marmalade	
Hearts of Palm 'Crab Cake' GF NF VG	17
mustard vinaigrette, frisee, lemon oil, fennel blossoms	
Carrot & Millet Dumpling NF VG	16
black garlic ponzu, cilantro, chili oil	
Ahi Tuna Tartare* GF NF DF	19
chile-spiced ahi tuna, smashed avocado, purple ninja radish, persian cucumber, micro cilantro, blue corn chips	
Charred Octopus GF DF	21
smashed fingerling potatoes, blistered honey and thyme roasted tomatoes, pomegranate molasses, romesco sauce, micro cilantro	
Margherita Flatbread NF V	17
buffalo mozzarella, pomodoro, torn basil, garlic oil	

STARTERS

Nori Caesar Salad NF VG	18
marinated kale, romaine lettuce, pumpernickel croutons, crispy capers	
Harvest Salad GF DF V	18
green cabbage, kale, butternut squash, walnut, pear, green onion, avocado, jalapeno vinaigrette	
Shaved Brussels Sprout GF V	18
brussel sprouts, dried cranberries, feta cheese, spiced pepitas, honey mustard vinaigrette	
Soup of the Moment	12
inspired daily, seasonal ingredients	

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DINNER

5p to 10p

LAND & SEA

Miso Glazed Salmon* GF NF DF 42

miso blood orange glaze, roasted fingerling potatoes, frisee, lemon oil, orange slices

Blackened Branzino GF NF DF 47

summer succotash, butter beans, caramelized cipolini onions, fresh herb salad

Grassfed Beef Tenderloin* 6oz / 8oz 59 / 65

GF NF DF

smashed fingerling potatoes, charred broccolini, cauliflower puree, green harissa

Roasted Chicken Breast GF NF DF 39

castevelytrano olives, artichokes, capers, fresno chile, whole grain mustard, pickled cipolini onions, rosemary chicken jus, fingerling potatoes

FROM THE EARTH

Eggplant Parmesan GF NF V 26

roasted spaghetti squash, basil pesto, pomodoro sauce

Black Pepper Tofu GF NF VG 23

bok choy, forbidden rice

Fire Roasted Cauliflower GF NF VG 24

tahini mole, roasted poblano peppers, tomato caper relish

SIDES

Smashed Fingerling Potatoes GF DF V 9

romesco sauce

Charred Broccolini GF NF VG 9

preserved lemons, garlic, fresno chiles

Wild Mushrooms GF NF VG 9

sautéed with rosemary

Spaghetti Squash GF VG 9

marinara, vegan parmesan breadcrumbs

Vegan Mac & Cheese GF VG 12

cashew cheese sauce, gremolata breadcrumbs

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DINNER

5p to 10p

DESSERTS

Vegan Chocolate Cake NF VG	14
chocolate cake layered with chocolate frosting	
Golden Milk Creme Brulee NF GF V	14
turmeric, ginger, caramelized sugar crust	
Strawberry Shortcake GF VG	14
fresh strawberries, shortbread, coconut cream	
Lemon Olive Oil Cake V	14
strawberry mousse, lemon curd, toasted almonds	
Carrot Cake NF V	14
traditional carrot cake with cream cheese frosting	
Gelato VG	4
vanilla bean or chocolate, served by the scoop	
Sorbet Trio VG	12
mango, raspberry & lemon	

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BEVERAGES

JUICE

Orange	6
Grapefruit	6

SMOOTHIES

served 6a-4p

Green Goddess GF NF VG	15
coconut water, apple, avocado, cucumber, kale, ginger, turmeric, lemon, maple syrup, chlorophyll water	
Radiance GF NF VG	15
coconut milk, banana, strawberry, blueberry, raspberry, flax seeds, rose water	

COLD

Iced Tea	6
botanicals seasonal selection	
Iced Americano	7

HOT

Hot Tea	6
Drip Coffee	4
Americano	7
Espresso single / double	3 / 5
Latte or Cappuccino small / large	5 / 7
vanilla, caramel, hazelnut, matcha, chai, mocha	

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WINE

ROSE & BUBBLES

Rosé j mourat collection, france	14 / 49
Prosecco avissi, veneto italy	15 / 58
Brut Rosé café de paris, brut rosé, france	15 / 58
Champagne laurent-perrier la cuvee, champagne, france	half bottle 58
Champagne paul laurent, brut, france	- / 110
Champagne veuve clicquot yellow label, brut, france	- / 180

WHITE

Pinot Grigio giuseppe luigi, friuli, italy	15 / 58
Sauvignon Blanc taonga, new zealand	14 / 49
Sauvignon Blanc luc poullain, sauvignon blanc, france	15 / 53
Chenin Blanc aperture, clarksburg, ca	14 / 49
Viognier rune pillsbury vineyard, sonoita, az	- / 75
Chardonnay domaine ventoura chablis, burgundy, france	19 / 76
Chardonnay paul hobbs crossbarn, sonoma coast, ca	17 / 68

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WINE

RED

Pinot Noir fogscape vinyards, monterey, ca	15 / 58
Pinot Noir montinore, willamette valley, or	17 / 68
Pinot Noir et fille, willamette valley, or	19 / 67
Red Blend cru monplaisir, bordeaux, france	18 / 72
Cabernet Sauvignon johnson family, sonoma, ca	19 / 67
Cabernet Sauvignon brea, paso robles, ca	18 / 63
Cabernet Sauvignon peju, napa, ca	- / 108
Cabernet Sauvignon mount eden 'east ridge, santa cruz, ca	- / 175

NON-ALCOHOLIC WINE

Pinot Grigio seaglass, central coast, ca	10 / 38
Sparkling Rosé bolle, spain	15 / 60
Organic Hibiscus & Oolong Sparkling Tea	14

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BEER & COCKTAILS

MARGARITAS & SPRITZES

Strawberry Chili Margarita	19
reposado, strawberry, chili, lime	
Hibiscus Margarita	18
celaya blanco, hibiscus tea, lime, housemade hibiscus salt	
Elderberry Spritz	17
prosecco, st germain, elderberry, mint	
Aperol Spritz	17
prosecco, aperol, club soda	

CIVANA SIGNATURE

Maple Old Fashioned	19
bulleit bourbon, maple, vanilla bean	
Cactus Spirit	18
nopal, caribbean pineapple liquor, liquor 43, lime, fresh nutmeg	
Prickly Pear Sangria	17
rosé, gin, strawberry liquor, prickly pear	

ZERO PROOF

Dragon Fruit Spritz	14
zero proof elderflower liquor, hibiscus & oolong sparkling tea, dragon fruit, lemon	
Golden Night Cap	12
turmeric, ginger, lemon, black pepper & lavender <i>served warm</i>	
Free Wave Non-Alcoholic Hazy IPA	7
athletic brewing, milford, ct, <.5% abv	

BOTTLES & CANS

Purpose Pilsner	7
greenwood brewing, phoenix, az, 5.5% abv	
Sippin' Pretty Fruited Sour	7
odell brewing co., fort collins, co, 4.5% abv	

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LATE NIGHT

10p to 6a

FOOD

Southwest Marinated Castelvetrano Olives GF NF VG	8
aleppo pepper, rosemary, garlic, lemon	
Cheese Plate	21
with artisan assortment of cheeses & accompaniments	
Roasted Beet Hummus NF VG	16
beet hummus, seasonal crudité, pita	
Grilled Veggie Sandwich NF VG	18
zucchini, yellow squash, eggplant, red pepper, grilled red onion, garlic aioli, arugula, noble seeded multigrain bread	
Lemon Olive Oil Cake V	14
strawberry mousse, lemon curd, toasted almonds	

BEVERAGE

Purely Sedona	9
sparkling or still water	

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