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

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

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

Pescado Ceviche* GF DF NF 19
wild halibut, aguachile, cilantro, red onion and summer corn

Carrots & Chimichurri GF NF VG 16
carrots braised in carrot juice, grilled and dressed in a citrus chimichurri

Spicy Jicama & Young Herbs GF NF DF V 16
fresh jicama, radish, fennel, cucumber and herbs dressed in a citrus vinaigrette

Seasonal Flatbread NF V 18
fermented spelt dough, lemon ricotta, peas and asparagus with chives

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

Heirloom Tomato Salad GF NF V 18
heirloom tomatoes, pecorino and summer strawberries dressed in a fig leaf vinaigrette with pecorino and shallot

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 cippolini 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
casteveletrano olives, artichokes, capers, fresno chile, whole grain mustard, pickled cippolini 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 water, 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 14 / 49
j mourat collection, france

Prosecco 15 / 58
avissi, veneto italy

Brut Rosé 15 / 58
café de paris, brut rosé, france

Champagne half bottle 58
laurent-perrier la cuvee, champagne, france

Champagne - / 110
paul laurent, brut, france

Champagne - / 180
veuve clicquot yellow label, brut, france

WHITE

Pinot Grigio 15 / 58
le monde, fruili, italy

Sauvignon Blanc 14 / 49
taonga, new zealand

Sauvignon Blanc 15 / 53
luc poullain, sauvignon blanc, france

Chenin Blanc 14 / 49
aperture, clarksburg, ca

Viognier - / 75
rune pillsbury vineyard, sonoita, az

Chardonnay 19 / 76
domaine ventoura chablis, burgundy, france

Chardonnay 17 / 68
paul hobbs crossbarn, sonoma coast, ca

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WINE

RED

Pinot Noir 15 / 58
fogscape vinyards, monterey, ca

Pinot Noir 17 / 68
montinore, willamette valley, or

Pinot Noir 19 / 67
et fille, willamette valley, or

Red Blend 18 / 72
cru monplaisir, bordeaux, france

Cabernet Sauvignon 19 / 67
johnson family, sonoma, ca

Cabernet Sauvignon 18 / 63
brea, paso robles, ca

Cabernet Sauvignon - / 108
peju, napa, ca

Cabernet Sauvignon - / 175
mount eden 'east ridge, santa cruz, ca

NON-ALCOHOLIC WINE

Pinot Grigio 10 / 38
seaglass, central coast, ca

Sparkling Rosé 15 / 60
bolle, spain

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
served warm

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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