# 1202 JUICES \$10

Served All Day

#### Single or Blended

orange | tangerine | grapefruit | apple | pineapple | carrot | beet | pomegranate | ginger | fresh greens

### 1602 SMOOTHIES\$14

#### Create Your Own

strawberry | banana | blueberry | mango | pineapple | spinach | kale | peanut butter powder apple juice | almond milk | coconut milk

#### CR Super Green Energy

fresh spinach, mango, banana, chia, coconut milk

### Strawberry Banana Peanut Butter

almond milk

## Acai Blueberry Pomegranate

vanilla, avocado, almond milk, chia

#### Smoothie Boosters \$2

flax seeds | chia | avocado oil | hemp seed | maca powder | goji berries | acai powder

PROTEIN: vanilla whey isolate | vanilla plant based V

## CAFFE UMBRIA ITALIAN STYLE COFFEE

delicately sourced from around the world and domestically roasted in Seattle, WA with Italian heritage

Bizzarri - medium-dark roast drip coffee \$8

Mezzanotte - decaf drip coffee \$8

cold brewed coffee \$8

### SPECIALTY ITALIAN ESPRESSO

double shot \$6

chai tea latte \$8

americano \$8

matcha latte \$8

traditional macchiato \$8

cappuccino \$8

latte \$8

We take pride in creating our very own flavored organic syrups to enhance your coffee experience with the highest levels of integrity.

#### Our flavors include:

Madagascar vanilla bean | toasted hazelnut | lavender vanilla crème brûlée | maple brown sugar | mocha | caramel

# J'ENWEY ORGANIC TEA

boutique hand blended tea crafted to pair with our menu

### LOOSE LEAF TEA \$8

lady blue earl grey CR black breakfast citrus herbal chamomile Japanese sencha green leaf spiced chai

#### ICED TEA \$8

tropical green tea traditional black tea



#### PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

GF = Gluten-Free (no wheat, rye or barley) V = Vegan (contains no animal product.)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. We offer a variety of gluten-free items (no wheat, rye or barley), however our kitchens are not gluten-free environments.



See over 500 recipes on our Nourish blog.



Learn about our approach to healthy eating.

Served All Day

# SEASONAL SPRITZERS \$14

prepared with La Marca Prosecco

Sparkling Watermelon

organic watermelon cucumber lime Prairie vodka

Orange Select Spritz

Italian orange aperitivo

# MIMOSAS \$14

prepared with La Marca Prosecco

Classic Orange Juice

Wild Blueberry

Lavender Vanilla Hibiscus

White Peach

# SPA COCKTAILS

Canyon Ranch Bloody Mary \$16

signature recipe tomato juice, Prairie organic vodka

Vegas Tea \$14

Irish whiskey, tropical green tea, peach liquor, lime

Spiked Lemonade \$14

organic Prairie vodka, sweetened fresh lemon juice, club soda

# CRAFT BEERS

"Unlike the weather in Vegas, our beer list changes often and is served much, much colder" Ask us to find out what is available today

## WINE

SPARKLING		GLASS	BOTTLE
La Marca Prosecco	France	\$14	\$42
Santa Margherita Rosé	Italy	\$15	\$28 (375 ml)
Le Grand Noir Brut	France	\$16	\$46
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### WHITE

Oko Pinot Gris	Italy	\$12
Bogle Sauvignon Blanc	California	\$12
Canoe Ridge Chardonnay	Washington	\$14

### $R\,E\,D$

Canoe Ridge Merlot	Washington	\$14
Browne Heritage Pinot Noir	Willamette Valley	\$14
Klinker Brick Cabernet	California	\$14

#### NON-ALCOHOLIC BOTTLE

Prima Pavé Rosé Brut	Italy	\$36
Prima Pavé Blanc de Blancs	Italy	\$34

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