SMOOTHIES

ASPIRA BERRY SAGE - $13
mixed berries | banana | coconut water | hemp seeds
goji berries | sage | medjool dates

PARADISE GREEN - $13
pineapple | mango | ginger | coconut water
avocado | spinach

COCKTAILS

CAMPO VIEJO MIMOSA - $12
brut | orange juice

ASPIRA SIGNATURE ORGANIC BLOODY - $12
hanson organic vodka | agalima organic bloody mary mix

THE SPA-DRIVER - $12
hanson organic mandarin vodka
orange juice | champagne

MOCK-TAILS

STRAWBERRY FIELDS $9
seedlip garden | lemonade | seltzer | lime juice
strawberry monin | lime

BLACKBERRY MOSCOW MULE $9
seedlip spice | blackberry puree
lime juice | ginger beer

JUNI SPARKLING ADAPTOGEN DRINKS* $6
blend of powerful adaptogens + nootropics including green tea, ashwagandha, reishi mushroom, lion's mane + acerola cherry
*ask about our current flavors

ASPIRA
THE OSTHOFF RESORT & SPA

WINE + BUBBLES

SHAW PINOT GRIGIO
Made with organic grapes, this Pinot Grigio explodes with flavors of green apples and citrus.

SHAW CHARDONNAY
Made with organically grown grapes, this balanced Chardonnay offers notes of pear and apple with a smooth, elegant finish.

SHAW PINOT NOIR
Crafted with organically grown grapes, this elegant Pinot Noir offers notes of ripe cherry and fresh berries, complemented by a soft, smooth finish.

$9/GLASS • $32/BOTTLE

Shaw Winery wines are certified organic, vegan friendly, gluten free and the winery is a certified zero waste facility.

CAMPO VIEJO BRUT
Blend of Xarello, Macabeo, Parellada. Very pleasant, fine and powerful aromas of fruit with hints of yeast. Round and pleasant palate with sweet spots and final reminders of apple. Balanced and open, harmonious and with a lingering finish.

$10/GLASS • $40/BOTTLE

ASPIRA
THE OSTHOFF RESORT & SPA

CAFÉ MENU

BERRY PARFAIT - $8 #GF
whipped greek yogurt | berries | granola

BURRATA ARUGULA SALAD - $16 #GF/#DF
whole burrata | sun dried tomatoes | arugula | garlic oil | balsamic glaze | sunflower seeds | crostini

APPLE SALAD - $12 GF #DF
mixed greens | apple slices | candied pecans | goat cheese | pickled onions | apple cider vinaigrette

CHOPPED CAESAR SALAD - $12 #GF/#DF
finely chopped romaine hearts | caesar dressing pecorino romano | garlic breadcrumbs

TOMATO BISQUE - $5/$7 #GF
tomato | basil | cream | garlic breadcrumbs

FRENCH ONION SOUP - $6/$8 #GF/DF
beef jus | demi-glace | caramelized onions | crouton swiss cheese

SIDES
fruit cup $4 | cottage cheese $3
seasonal vegetables $8

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AVOCADO CHICKEN MELT - $14 #DF
grilled chicken breast | pepperjack cheese | tomato
avocado | chipotle aioli | sourdough

BUFFALO CHICKEN WRAP - $14 #DF
grilled chicken breast | medium buffalo sauce
blue cheese crumbles | mixed greens | red onion
tomato

CHARCUTERIE BOARD - $18 #GF
sliced salami and cured sausages | fruit | nuts
artisanal crackers | variety of domestic + imported
cheeses

TUNA POKE NACHOS - $22 #DF
marinated sushi grade tuna | fried wonton chips
sriracha aioli | wasabi aioli | sweet soy reduction
avocado | sushi ginger | lime | jalapeno | cilantro
green onion | sesame seeds

HALF AVOCADO BLT + CUP OF SOUP - $12
bacon | lettuce | tomato | mayonnaise | avocado
sourdough | choice of soup

ADD PROTEIN:
marinated chicken breast $8 | jumbo shrimp $10
petite scottish salmon filet $12

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