



Refresh

Protein Smoothies

Made with fat free yogurt, apple juice, and whey protein

\$8

Strawberry Banana
Fresh Strawberries & Bananas

Berry
Fresh Strawberries, Raspberries
& Blueberries

Banana Berry
Fresh Bananas, Raspberries & Blueberries

Assorted Republic of Tea
Bottled Iced Tea

\$5

Sparkling Water
Perrier - \$5 Pellegrino - \$7

Additional Beverage Options
Pepsi, Diet Pepsi, Sierra Mist, Iced Tea, Lemonade

\$3

Wines by the Glass
See server for daily selections

\$11

Specialty Drinks

\$12

The New Dawn - Aji Spa Signature Cocktail
Refreshing blend of Elderflower Liquor, Riesling, Pineapple and
Cranberry Juice, and finished with a splash of Champagne

The Aji Mojito - Featured in Kai
10 cane rum, Hand Pressed Lime juice, Muddled Mint &
Lychee Puree

Refreshing Favorites

Mojito, Margarita, Bloody Mary, Daiquiri, Mimosa

\$10



Replenish

Spreads and Lavosh

Sun Dried Tomato Aioli, Black Bean Hummus & Basil Pesto with
Pasilla Lavosh, Toasted Baquette Coins & Baby Carrots

\$10

Quinoa with Shaved Young Fennel

Oven Roasted Tomatoes, Herb Infused Local Queen Creek
Olives, Marinated Seedless Cucumbers & Feta Cheese with Gila
River Citrus Vinaigrette

\$13

Grilled Chicken Caesar Salad

Tender Hearts of Romaine, Peeled Asiago Cheese,
Warm Focaccia Crouton & Desert Inspired Caesar Dressing

\$13

Hand Picked Jumbo Lump Crab Meat & Watermelon Salad

Seedless Watermelon, Jumbo Lump Crab,
Crisp Lettuce, Leaves Accented with Chipotle Citrus Vinaigrette

\$14

Grilled Portobello Mushroom Wrap

Red Pepper Tortilla, Haas Avocado, Oven Roasted Peppers,
Black Bean Hummus & Red Pepper Puree

\$13

Chef's Seasonal Salad

\$13

Restore

Pasilla Flat Bread Pizza

Pepicha Basil Pesto, Oven Roasted Chicken, Sweet Onions, Roasted Peppers & Mexican Cheeses Spiked with Ancho Pepper Aioli

\$14

Signature Sage Panini

Rustic Bread layered with Parmesan cheese, Fontina cheese, and Fresh sage served with homemade onion dip and fresh baked pita chips

\$14

Vegetable Delight Panini

White Pita Bread with Grilled Marinated Vegetables served with Apricot Yogurt

\$14

Pulled Pork Panini

Pulled Pork, Fontina Cheese, Sweet Onions, Grilled Pineapple & Curry Barbecue Sauce

\$15

(Available Saturdays and Sundays)

Wild Game Panini

Buffalo & Venison Layered with Fossil Creek Havarti Cheese, litoi Onions & Micro-Brewery Beer Infused Mustard Served Toasted on Rustic Bread

\$16

Desserts

Fresh Fruit Composition

Assortment of Fresh Fruits & Berries, Vanilla Yogurt & Sun Dried Cherries Drizzled with the Juice of Lemons

\$11

Fresh Fruit Parfait

Vanilla Yogurt Layered with fresh fruit and wholesome granola

\$9

Ice Cream/Sorbet Bars

\$4

Big Fat Chocolate Cake

3 layer chocolate cake covered with chocolate fudge frosting

18% Gratuity Added to All Food & Beverage