

## WRAPS & SANDWICHES

*\*Served with Kettle Chips or Terra Chips*

<b>AVOCADO &amp; CHICKEN LETTUCE WRAP</b>	<b>\$15</b>
Romaine Lettuce, Cilantro Crème, Tomatoes, Slivered Almonds Avocado, Tortilla <i>Gluten Free Lettuce Wrap option available</i>	
<b>TURKEY &amp; AVOCADO CLUB</b>	<b>\$15</b>
Multi-Grain Bread, Smoked Turkey, Avocado, Jones Dairy Farm Bacon, Garlic Aioli, Tomato, Romaine	
<b>TOMATO BASIL PANINI V</b>	<b>\$15</b>
Multi-Grain Bread, Tomato, Basil, Mozzarella Cheese, Basil Pesto	
<b>MEDITERRANEAN PANINI V</b>	<b>\$15</b>
Roma Tomatoes, Spinach, Kalamata Olives, Feta Cheese, Mozzarella	
<b>AVOCADO TUNA CROISSANT SANDWICH</b>	<b>\$14</b>
Avocado, Red Onion, Tuna, Spinach, on a Fresh Baked Croissant	
<b>APPLE BUTTER AND CHEDDAR PANINI</b>	<b>\$13</b>
House Made Apple Butter, Aged Cheddar Cheese, Tuscan Bread <i>Add Bacon for \$4</i>	
<b>VEGAN GRAIN BOWL V, VE, GF</b>	<b>\$14</b>
Quinoa, Roasted Chickpeas, Avocado, Sesame Seeds, Mixed Greens	

## APPETIZERS

<b>STRAWBERRY GOAT CHEESE CROSTINI</b>	<b>\$8</b>
Strawberries, Whipped Goat Cheese, Balsamic Glaze, Crostini	
<b>CAPRESE SKEWER</b>	<b>\$8</b>
Cherry Tomato, Fresh Mozzarella, Basil, Balsamic Glaze	
<b>APPLE BUTTER AND CHEDDAR PANINI BITES</b>	<b>\$8</b>
House Made Apple Butter, Aged Cheddar, Tuscan Bread	

## DESSERT

<b>CHOCOLATE PECAN FINANCIER</b>	<b>\$8</b>
Warm Chocolate Pecan Cake, Chocolate Crumble, and Cranberry Chutney	
<b>APPLE SORBET</b>	<b>\$8</b>
Apple Sorbet, Oat Crumble and Candied Ginger	
<b>VANILLA CHEESECAKE</b>	<b>\$9</b>
Toasted Meringue, Lemon Curd, Graham Cracker Crumble	
<b>SEASONAL MACAROONS G</b>	<b>\$7</b>

*Please see any guest services attendant to place your order.*

Served daily from 11am-3pm in the Spa Café. Preorders are encouraged and can be made with the Spa Café staff or guest service staff. Please allow 30 minutes from time of order for food to be served. A 20.5 % service fee will be added to your check.

V - Vegetarian Offerings | VE - Vegan Offerings

DF - Dairy Free Offerings

GF - Denotes Gluten Friendly Offerings

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.

KOHLER

*Kohler Waters*

S P A.

AT THE AMERICAN CLUB,

501 Highland Drive Kohler, Wisconsin 53044

800-344-2838 KOHLERWATERSSPA.COM

K-1010 04/21

## SPA FARE

KOHLER

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AT THE AMERICAN CLUB,

## SMOOTHIES

**SUNRISE GF \$9**  
Peach, Mango, Greek Yogurt, Coconut milk, Kohler Honey, Chia Seeds

**RELAX GF \$9**  
Blueberries, Strawberries, Raspberries, Orange Juice, Greek Yogurt, with Kohler Honey

**FOREVER YOUNG \$9**  
Mango, Strawberry, Banana, Oats, Chia Seed, Greek Yogurt, Almond Milk, Orange Juice, Naturopathica Healthy Skin Tincture

**PROTEIN EXPLOSION \$9**  
Peanut Butter, Banana, Protein Powder, Chocolate Syrup, Almond Milk, and Kohler Honey  
(choice of white chocolate or chocolate protein)

**IMMUNE BALANCE GF \$9**  
Mango, Banana, Pineapple, Turmeric, and Almond Milk

**WINE glass/bottle**

Caposaldo Prosecco DOC *Italy* (split) 13  
Schramsberg Mirabelle Brut Rose (California) 14 / 61  
Astrolabe Pino Grigio *New Zealand* 12 / 54  
Frenzy Sauvignon Blanc 9 / 35  
Mer Soleil Silver Unoaked Chardonnay *California* 11 / 47  
Sonoma Cutrer "Russian River Ranches" Chardonnay *California* 12 / 54  
Pierre Sparr Riesling AOC *France* 9 / 35  
Michele Chiarlo "Nivole" Moscato d'Asti Italy 11 / 47  
Elouan Pinot Noir *Oregon* 11 / 47  
Rodney Strong Estates-Alexander Valley (Cabernet Sauvignon *California*) 14 / 61  
The Prisoner Red Blend *Napa Valley* 23 / 100  
Susana Balbo Rose *Argentina* 11 / 47

**MIMOSA \$10**

**APPLE CIDER MIMOSA \$11**  
Fresh Whispering Orchards Apple Cider & Champagne

**RASPBERRY MIMOSA \$13**  
Prosecco, Raspberry Puree, and a Splash of Orange Juice

**CRANBERRY LIME FIZZ \$11**  
Vodka, Fresh Squeezed Lime Juice, Cranberry Juice, Club Soda

**BERRY POMEGRANATE VODKA SPRITZER \$12**  
Vodka, Pomegranate juice, Berry Infused Simple Syrup, Club Soda

**KOMBUCHA MOSCOW MULE \$15**  
Ginger Kombucha, Vodka, Agave, Lime

**BEER \$7**  
New Glarus Spotted Cow,  
Wisconsin Stella Artois Belgium

## BEVERAGES

**SOFT DRINKS \$3**  
Pepsi, Diet Pepsi, Sierra Mist, Or Iced Tea

**KOMBUCHA \$7**  
Ask your server for today's offerings

**HOUSE-MADE SPRITZERS \$5**  
Raspberry or Green Apple  
Add Vodka to any Spritzer \$7

**CAPPUCCINO 12oz \$5 10oz \$6.50**  
**LATTE 12oz \$5 16oz \$6.50**  
**MACCHIATO 12oz \$5 16oz \$6.50**  
**MOCHA 12oz \$5 16oz \$6.50**  
**AFFOGATO 12oz \$5 16oz \$6.50**  
Flavor shots: Chai, Hazelnut, Vanilla, Caramel, Mocha

## TO GO OPTIONS AVAILABLE ALL DAY

**HUMMUS PLATE \$11**  
Fresh Vegetables, Hummus

**CHEESE PLATE \$15**  
Assorted Cheese, Dried Fruits, Spa Lahvosh

**MANGO CHIA PUDDING \$10**  
Coconut Milk, Mango, Chia Seeds, Stevia, Vanilla

**CAPRESE SKEWER \$8**  
Cherry Tomato, Fresh Mozzarella, Basil, Balsamic Glaze

**MEDITERRANEAN CUCUMBER SALAD \$13**  
Mixed Greens, Cucumber, Cherry Tomatoes, Kalamata Olives, Feta Oregano Vinaigrette

## SOUP

Roasted Red Pepper and Smoked Gouda Bisque  
Cup \$8 Bowl \$10

## SMALL PLATES

**WISCONSIN CHEESE PLATE V \$15**  
Toasted Nuts, Dried Fruits, Spa Lahvosh

**HUMMUS \$11**  
Fresh Vegetables, House Made Spa Lahvosh, Hummus

**AVOCADO TOAST V \$10**  
Mixed Greens, Multi-Grain Bread, Avocado, Heirloom Tomatoes, Balsamic Glaze

## SALADS

**QUINOA SALAD V, GF \$14**  
Mixed Greens, Quinoa, Dried Door County Cherries, Feta Cheese, Avocado, Orange Vinaigrette

**ROASTED BEET SALAD V, GF \$14**  
Roasted Beets, Spinach, Fresh Goat Cheese, Toasted Pistachios, Sherry Vinaigrette

**CAESAR SALAD BRUSCHETTA V \$15**  
Roasted Divina Tomatoes, Kalamata Olives, SarVecchio Parmesan Cheese

**MEDITERRANEAN CUCUMBER SALAD \$13**  
Mixed Greens, Cucumber, Cherry Tomatoes, Kalamata Olives, Feta, Oregano Vinaigrette  
Add on avocado for \$2 extra

**WEDGE SALAD \$14**  
Iceberg Lettuce, Cherry Tomatoes, Jones Dairy Farm Bacon, Roth Kase Buttermilk Blue Cheese served with Blue Cheese Dressing

**APPLE BEET CARROT KALE SALAD \$15**  
Apples, Beets, Carrots, Kale, Sunflower Seeds, Dried Cranberries, tossed in Orange Vinaigrette

**Add Chicken \$4**

**Add Shrimp \$6**