

TRELLIS

SPA AT THE HOUSTONIAN

TO SHARE

\$22 Each

Gulf Coast Shrimp & Crab Campechana + †

Avocado, Shrimp, Crab, Chile, Tortilla Chips

Charcuterie

Prosciutto, Salami, Saucisson, Brie, Manchego, Marcona Almonds, Olives, Red Grapes, Fennel Flatbread

Mediterranean Plate

Classic and Roasted Red Pepper Hummus, Olive Tapenade, Toasted Pita

Seasonal Fruit Platter + †

Fresh Sliced Seasonal Fruit

Southwest Trio +

Street Corn Salad, House Salsa, Black Bean Salad, Tortilla Chips

MAINS

\$26 Each

Steak Poke Bowl + †

Brown Rice, Avocado, Edamame, Beans Sprouts, Carrots, Cucumber, Mango, Sweet Soy

Southwest Salmon Salad +

Romaine, Cucumber, Corn, Black Beans, Tomato, Queso Fresco, Avocado Ranch Dressing

Smoked Mozzarella & Tomato

Scamorza Cheese, Heirloom Tomato, Pickled Pearl Onion, Basil Vinaigrette, Fleur De Sele

Baby Kale & Strawberry Salad +

Baby Kale, Fresh Strawberry, Feta Cheese, Marcona Almonds, Citrus Dressing

Additional Proteins

All-Natural Grilled Chicken or Shrimp
\$10

BREAKFAST

\$12 Each

Overnight Oats +

Peanut Butter, Bananas

Bagel & Lox

Smoked Salmon, Cream Cheese, Alfalfa Sprouts, Cucumber, Red Onion

SWEETS

\$15 Each

Fruit Tart

Fresh Berries, Seasonal Fruit, Vanilla Cream, Berry Sauce

Chocolate Peanut Butter Cream Puff

Peanut Butter Whipped Ganache, Raspberry Jam, Chocolate Sauce

Strawberry Mousse

Pistachio Cake, Crunchy Pearls, Strawberry Sauce

Chocolate Covered Strawberries Trio + †

Valrhona Dark Chocolate, Golden Flakes
\$20

BEVERAGES

SPARKLING

Bisot Jeio Prosecco Veneto, Italy, NV	\$15 \$60
Alma Negra Brut Rosé Mendoza, Argentina, NV	\$15 \$60
G.H. Mumm Rosé Champagne, France, NV	\$95
Bollinger Special Cuvee Brut Champagne Champagne, France, NV	\$145

ROSÉ

Studio by Miraval Méditerranée, France, NV	\$15 \$60
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WHITE

Frenzy Sauvignon Blanc South Island, New Zealand	\$15 \$60
The Calling Chardonnay Sonoma Coast	\$15 \$60

RED

Argyle Pinot Noir (Half Bottle) Willamette Valley, Oregon	\$30
Alexander Valley Cabernet (Half Bottle) Northern Sonoma, California	\$30

COCKTAILS, BEER & MORE

St. Arnold Seasonal	\$6
Mimosa	\$15
Mimosa Flight (Classic, Peach, & Pineapple)	\$35

+ Gluten free † Dairy free

No substitutions, please. A maximum of three alcoholic beverages is permitted per guest at Trellis Spa. No outside food, beverage or drinking vessels are allowed at Trellis.

Written information regarding the safety of these items is available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.