

## BEVERAGES

<b>PRESS + CHILL JUICE</b>	\$11
Ask your server for today's offerings	
<b>SOFT DRINKS</b>	\$3
Pepsi, Diet Pepsi, Starry, or Iced Tea	
<b>COFFEE 12oz/16oz</b>	\$5 / 6.50
Cappuccino, Latte, Macchiato, Mocha, Affogato Flavor Shots: <i>Chai, Hazelnut, Vanilla, Caramel, Mocha</i>	
<b>KOMBUCHA</b>	\$7
Ask your server for today's offerings	
<b>HOUSE-MADE SPRITZERS</b>	\$5
Raspberry or Green Apple Add vodka to any spritzer	
<b>WINE</b>	Glass/Bottle
Caposaldo Prosecco DOC <i>Italy</i>	\$13
Schramsberg Mirabelle Brut Rosé <i>California</i>	\$14 / 61
Astrolabe Pinot Gris <i>New Zealand</i>	\$12 / 54
Frenzy Sauvignon Blanc <i>New Zealand</i>	\$9 / 35
Mer Soleil Silver Unoaked Chardonnay <i>California</i>	\$11 / 47
Sonoma-Cutrer Russian River Ranches Chardonnay <i>California</i>	\$12 / 54
Pierre Sparr Riesling AOC <i>France</i>	\$9 / 35
Michele Chiarlo Nivole Moscato d'Asti <i>Italy</i>	\$11 / 47
Elouan Pinot Noir <i>Oregon</i>	\$11 / 47
The Prisoner Red Blend <i>California</i>	\$23 / 100
<b>MIMOSA</b>	\$10
<b>APPLE CIDER MIMOSA</b>	\$11
Fresh Whispering Orchards Apple Cider & Champagne	
<b>RASPBERRY MIMOSA</b>	\$13
Prosecco, Raspberry Pureé, and a Splash of Orange Juice	
<b>CRANBERRY LIME FIZZ</b>	\$11
Vodka, Fresh-Squeezed Lime Juice, Cranberry Juice, Club Soda	
<b>BERRY POMEGRANATE VODKA SPRITZER</b>	\$12
Vodka, Pomegranate Juice, Berry-Infused Simple Syrup, Club Soda	
<b>KOMBUCHA MOSCOW MULE</b>	\$15
Ginger Kombucha, Vodka, Agave, Lime	
<b>REJUVENATING BLOODY MARY</b>	\$18
Press + Chill Celery Juice, Tomato Juice, Worcestershire, Horseradish, Pickled Brussels Spouts Juice	
<b>BEER</b>	\$7
New Glarus Spotted Cow <i>Wisconsin</i> Stella Artois <i>Belgium</i>	

## SPA FARE

501 Highland Drive, Kohler, Wisconsin 53044  
800-344-283 | KOHLERWATERSSPA.COM

KOHLER  
*Waters*  
S P A.  
AT THE AMERICAN CLUB.

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

Served daily 11am-3pm in the Spa Café. Preorders are encouraged and can be made with the Spa Café staff or guest services 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 - Gluten-Friendly Offerings

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

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### APPETIZERS

- STRAWBERRY GOAT CHEESE CROSTINI V** \$8  
Strawberries, Whipped Goat Cheese, Balsamic Glaze, Crostini
- CAPRESE SKEWER V** \$8  
Cherry Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze
- APPLE BUTTER AND CHEDDAR PANINI BITES V** \$8  
House-Made Apple Butter, Aged Cheddar, Tuscan Bread

### SMALL PLATES

- WISCONSIN CHEESE PLATE V** \$15  
Assorted Cheese, Dried Fruits, House-Made Spa Lahvosh
- HUMMUS PLATE V** \$11  
Fresh Vegetables, House-Made Spa Lahvosh, Hummus
- AVOCADO TOAST V** \$10  
Multigrain Bread, Avocado, Signature Seasoning Blend, Heirloom Tomatoes, Balsamic Glaze

### SOUP

- ROASTED RED PEPPER AND SMOKED GOUDA BISQUE**  
Cup \$8 Bowl \$10

### WRAPS & SANDWICHES

*Served with Seasonal Fruit*

- TURKEY & AVOCADO CLUB DF** \$16  
Smoked Turkey, Avocado, Jones Dairy Farm Bacon, Garlic Aioli, Tomato, Romaine Lettuce, Multigrain Bread
- TOMATO BASIL PANINI V** \$15  
Tomato, Basil, Mozzarella Cheese, Basil Pesto  
*Add Chicken \$4*
- MEDITERRANEAN PANINI V** \$15  
Roma Tomatoes, Spinach, Kalamata Olives, Feta Cheese, Mozzarella Cheese

### SALADS

- VEGAN GRAIN BOWL VE, GF** \$14  
Quinoa, Roasted Chickpeas, Avocado, Sesame Seeds, Mixed Greens
- 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 V, GF** \$13  
Mixed Greens, Cucumber, Cherry Tomatoes, Kalamata Olives, Feta Cheese, Oregano Vinaigrette  
*Add avocado \$2*
- WEDGE SALAD V, GF** \$14  
Iceberg Lettuce, Cherry Tomatoes, Jones Dairy Farm Bacon, Roth Kase Buttermilk Blue Cheese, Blue Cheese Dressing

### DESSERTS

- PEANUT BUTTER CHOCOLATE MOUSSE CAKE** \$9
- SEASONAL MACARONS GF** \$7

### TO-GO OPTIONS AVAILABLE ALL DAY

- HUMMUS PLATE V** \$11  
Fresh Vegetables, Hummus
- CAPRESE SKEWER V, GF** \$8  
Cherry Tomatoes, Fresh Mozzarella Cheese, Basil, Balsamic Glaze
- MEDITERRANEAN CUCUMBER SALAD V, GF** \$13  
Mixed Greens, Cucumber, Cherry Tomatoes, Kalamata Olives, Feta Cheese, Oregano Vinaigrette

### SMOOTHIES

- RELAX GF** \$9  
Blueberries, Strawberries, Raspberries, Orange Juice, Greek Yogurt, Kohler Honey
- FOREVER YOUNG V** \$9  
Mango, Strawberries, Banana, Oats, Chia Seeds, Greek Yogurt, Almond Milk, Orange Juice, Naturopathica Healthy Skin Tincture
- PROTEIN EXPLOSION V** \$9  
Peanut Butter, Banana, Protein Powder, Chocolate Syrup, Almond Milk, Kohler Honey. *Choice of white chocolate or chocolate protein powder.*