

Dinner

Starters

Gaicho Empanadas (3 Pieces) BBQ Chicken, Chimichurri	22
French Fries V	8
Vegetarian Spring Roll (5 Pieces) V Spicy Plum	16
Sweet Potato Fries V Spicy Mayo	9
Cabana Spiced Chicken Wings (1 lb) Lime, Scallion	22
Watermelon Skewers V, GF Lime, Chili, Pickled Onion, Avocado Cream	18
Loaded Cabana Nachos V Three Cheese, Jalapeno, Salsa, Guacamole, Chipotle Sour Cream, Black Bean	23
Hummus, Olives & Flatbreads V Hummus, Marinated Olives, Pickled Vegetables, Garlic Flatbread	18
Buttermilk Fried Rock Shrimp & Radicchio Spicy Mayonnaise, Scallion, Lemon	24
Fried Mac & Cheese Croquettes (4 Pieces) V Smokey Ketchup	15
Tuna Tartare Avocado, Sundried Tomato, Pasilla Yogurt, Fried Shallots	24

Edo Sushi

Available Friday - Sunday

Aburi Nigiri (Torched Nigiri, 6pc) Nanami Salmon, Tiger Tuna, Ume Plum Butterfish	22
Japanese Angus Striploin Carpaccio Torched Angus Striploin Carpaccio served with Sweet Ponzu Sauce, topped with Fried Leeks	24
Red Fire Dragon Maki (8pc) Salmon and Tuna layered on top of a California Maki	22
White Wind Black Dragon Maki (8pc) Torched Butterfish and Unagi (BBQ Freshwater Eel) drizzled with Unagi Sauce and Green Onion, layered on top of a Spicy Vegetarian Maki	21
Mango Green Dragon Maki (8pc) (V) Avocado layered on top of a Spicy Mango Maki	20

Salads

Add protein to any salad	
Boneless BBQ Chicken Leg GF	+10
Blackened Salmon GF	+13
Filet Mignon Kebab GF	+16
Kale Caesar Smoked Bacon, Fried Potato, Parmesan, Roasted Garlic	15
Ancient Grain Salad Vegan Parsley, Pickled Onions, Kohlrabi, Hummus, Sesame, Lemon	16
Tomato & Watermelon with Feta V, GF Vine Ripened Tomatoes, Creamed Feta, Watermelon, Rapini Pesto	20
Glass Noodle Salad Vegan, GF Jicama, Mango, Cabbage, Carrot, Peppers, Mint, Cilantro, Soy Vinaigrette, Toasted Almonds	17
Cabana Greens Vegan, GF Mixed Lettuce, Shaved Vegetables, Cherry Tomatoes, Red Wine Vinaigrette	14

Pizza

Margherita V Canadian Buffalo Mozzarella, Basil	20
Mushroom & Roasted Garlic V Mushroom, Roasted Garlic & Truffle Sauce, Oregano	23
Chorizo & Chili Spicy Chorizo, Pickled Chili, Rapini Pesto, Mozzarella	24

V: Vegetarian / GF: Gluten-Free

Prices do not include taxes or a 20% service fee that will be applied to all bills. Prices are subject to change.

Dinner

Sandwiches & Burgers

Sub Caesar	+6	
Sub Sweet Potato Fries	+5	
Sub Greens	+5	
Sub GF Bun	+3	
Add Double Smoked Bacon	+4	
Buttermilk Fried Chicken		23
Lettuce, Pickles, Mayo, Cheddar		
Big Beef Burger		22
Lettuce, Pickles, Onion, Cheddar, Spicy Mayonnaise		
Beyond Meat Burger V		23
Lettuce, Hummus, Tomato, Cucumber		
Tacos (3 pieces)		24
Choose <i>fried shrimp</i> or <i>BBQ Chicken</i>		
Flour Shells, Avocado Cream, Lettuce, Fresh Tomato		

Mains

Marinated Shrimp, Tomato & Avocado GF		29
Grilled Shrimp, Fresh Tomato, Avocado Crema		
Boneless BBQ Chicken Legs		30
White Bean & Celery salad, Fried Potato		
Filet Mignon Kebab & Frites		31
Pasilla Yoghurt, Pickled Cabbage, French Fries		
Baby Back Ribs		38
Full rack o Ribs with pickled Cabbage, French Fries		
Barbacoa Cauliflower V, GF		25
Hummus, Spiced Yoghurt, Pickled Vegetables, Fresh Herbs		
Glazed & Grilled Miami Short Ribs GF		39
Kimchi, Rice Salad		
Grilled Octopus		38
White Beans, Fregola Sarda, Olives		
Blackened Salmon Paillard GF		27
Fennel, Endive, Almonds, Lemon		
14oz BBQ Pork Chop		35
Pineapple Salsa, Napa Slaw, Garlic Bun		

Sweets

Frozen Key Lime Pie on a Stick		12
Fresh Berry Cheesecake		12
Chocolate Cake & Espresso Custard		13
Whipped Ricotta		
Lemon Tart & Raspberry		13

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