



C A B A N A

WATERFRONT PATIO

Lunch

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.

Lunch

Available Monday to Friday | 11:30am to 4pm

Starters

Gaicho Empanadas (3 Pieces) **20**
BBQ Chicken, Chimichurri

French Fries V **8**

Vegetarian Spring Roll (5 Pieces) V **14**
Spicy Plum

Sweet Potato Fries V **9**
Spicy Mayo

Cabana Spiced Chicken Wings (1 lb) **19**
Lime, Scallion

Watermelon Skewers V, GF **15**
Lime, Chili, Pickled Onion, Avocado Cream

Loaded Cabana Nachos V **20**
Three Cheese, Jalapeno, Salsa, Guacamole, Chipotle Sour Cream, Black Bean

Hummus, Olives & Flatbreads V **17**
Hummus, Marinated Olives, Pickled Vegetables, Garlic Flatbread

Buttermilk Fried Rock Shrimp & Radicchio **23**
Spicy Mayonnaise, Scallion, Lemon

Fried Mac & Cheese Croquettes **15**
(4 Pieces) V
Smokey Ketchup

Tuna Tartare **24**
Avocado, Sundried Tomato, Pasilla Yogurt, Fried Shallots

Edo Sushi

Available Friday - Sunday

Aburi Nigiri (Torched Nigiri, 6pc) **22**
Nanami Salmon, Tiger Tuna, Ume Plum Butterfish

Japanese Angus Striploin Carpaccio **24**
Torched Angus Striploin Carpaccio served with Sweet Ponzu Sauce, topped with Fried Leeks

Red Fire Dragon Maki (8pc) **22**
Salmon and Tuna layered on top of a California Maki

White Wind Black Dragon Maki (8pc) **21**
Torched Butterfish and Unagi (BBQ Freshwater Eel) drizzled with Unagi Sauce and Green Onion, layered on top of a Spicy Vegetarian Maki

Mango Green Dragon Maki (8pc) (V) **20**
Avocado layered on top of a Spicy Mango Maki

Salads

Add protein to any salad
Boneless BBQ Chicken Leg GF **+10**
Blackened Salmon GF **+13**
Filet Mignon Kebab GF **+16**

Kale Caesar **15**
Smoked Bacon, Fried Potato, Parmesan, Roasted Garlic

Ancient Grain Salad Vegan **16**
Parsley, Pickled Onions, Kohlrabi, Hummus, Sesame, Lemon

Tomato & Watermelon with Feta V, GF **18**
Vine Ripened Tomatoes, Creamed Feta, Watermelon, Rapini Pesto

Glass Noodle Salad Vegan, GF **17**
Jicama, Mango, Cabbage, Carrot, Peppers, Mint, Cilantro, Almonds, Soy Vinaigrette, Toasted Almonds

Cabana Greens Vegan, GF **14**
Mixed Lettuce, Shaved Vegetables, Cherry Tomatoes, Red Wine Vinaigrette

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 **19**
Lettuce, Pickles, Mayo, Cheddar

Big Beef Burger **18**
Lettuce, Pickles, Onion, Cheddar, Spicy Mayonnaise

Beyond Meat Burger V **19**
Lettuce, Hummus, Tomato, Cucumber

Tacos (3 pieces) **21**
Choose fried shrimp or BBQ Chicken
Flour Shells, Avocado Cream, Lettuce, Fresh Tomato

Lunch

Available Monday-Friday | 11:30am to 4pm

Pizza

- | | |
|--|-----------|
| Margherita V | 18 |
| Canadian Buffalo Mozzarella, Basil | |
| Mushroom & Roasted Garlic V | 20 |
| Mushroom, Roasted Garlic & Truffle Sauce, Oregano | |
| Chorizo & Chili | 22 |
| Spicy Chorizo, Pickled Chili, Rapini Pesto, Mozzarella | |

Mains

- | | |
|---|-----------|
| Marinated Shrimp, Tomato & Avocado GF | 25 |
| Grilled Shrimp, Fresh Tomato, Avocado Crema | |
| Boneless BBQ Chicken Legs | 27 |
| White Bean & Celery salad, Fried Potato | |
| Filet Mignon Kebab & Frites | 29 |
| Pasilla Yoghurt, Pickled Cabbage, French Fries | |
| Baby Back Ribs | 34 |
| 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 | 36 |
| Kimchi, Rice Salad | |
| Grilled Octopus | 33 |
| 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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Dinner

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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

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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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Brunch

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Brunch

Available Saturday & Sunday | 11am to 4pm

Brunch

Artisan Croissant V	5
Strawberry Jam & Salted Butter	
Blueberry Scone V	5
Clotted Cream	
Smoked Pepper & Goat Cheese Frittata V, GF	23
Green Salad	
Smoked Salmon & Chicory GF	26
Smoked Salmon, Whipped Feta, Soft Boiled Egg, Curly Endive with Lemon Vinaigrette	
Quiche Lorraine	22
Smoked Bacon, Leeks, Tomato, Green Salad	
East Coast Fish Cakes	25
Spinach, Lemon, Gribiche, Pickles	
Baked Egg & Smoked Cheddar Sandwich	16
Tomato Jam, Peameal, Potato Roll, Green Salad	
Tuna Niçoise GF	29
Green Beans, Black Olives, Soft Boiled Egg, Cherry Tomato, Anchovy Vinaigrette	

Salads

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

Starters

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

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	22
Lettuce, Pickles, Mayo, Cheddar	
Big Beef Burger	23
Lettuce, Pickles, Onion, Cheddar, Spicy Mayonnaise	
Beyond Meat Burger V	23
Lettuce, Hummus, Tomato, Cucumber	

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Brunch

Edo Sushi

Available Friday- Sunday

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

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
- Barbacoa Cauliflower** V, GF **25**
Hummus, Spiced Yoghurt, Pickled Vegetables, Fresh Herbs
- Grilled Octopus** **38**
White Beans, Fregola Sarda, Olives
- Blackened Salmon Paillard** GF **27**
Fennel, Endive, Almonds, Lemon

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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