

# TACOS & TEQUILA

## BOTANAS

### CRISPY HOUSEMADE CORN CHIPS

Roasted Tomato and Tomatillo Molcajete Salsa  
Tropical Fruit Pico De Gallo with Chipotle

## ARTISAN TACO BAR

### HANDMADE BLUE CORN TORTILLAS FROM THE COMAL

#### CARNE ASADA

Adobo Marinated Skirt Steak

#### TINGA DE POLLO

Pulled Chicken Tinga with Chipotle

#### TEQUILA & LIME SAUTÉED SHRIMP

Garlic, Guajillo Chilis, Cilantro

#### RAJAS POBLANO

Poblano Peppers, Charred Corn, Carmelized Onions,  
Oaxaca Cheese

#### ACCOMPANIMENTS

Salsa Roja, Salsa Verde, Radish, Cilantro and Onion,  
Cotija, Crema, Tostadas

## SUMMER SALADS

### TIJUANA CAESAR SALAD

Little Gems, Parmesan, Croutons

### GRILLED CORN SALAD

Cherry Tomatoes, Cucumber, Cilantro Lime Vinaigrette

## DESSERT FOR THE TABLE

### HOUSEMADE CHURROS

Rompope Whipped Cream, Mexican Chocolate  
Sauce, Cajeta Caramel

### \$95 PER PERSON

*plus tax and gratuity*

## AGREGADAS

### THE GUACAMOLE CART \$34

Made-to-order Guacamole

### DUNGENESS CRAB TOSTADAS \$42

Chipotle Remoulade, Avocado, Pico De Gallo

### BAJA BLUEFIN TUNA CEVICHE \$44

Agua Chili, Avocado, Cucumber, Red Onion, Corn Tostadas



# THE CABANA CAFE

## DRINKS MENU

### CHOICE OF:

#### COCONUT SUNSET

Reserva De La Familia® Organic Reposado,  
Coconut Pineapple Purée, Lime, Aperol, Shaved Coconut

#### BLUEBERRY TEQUILA FIZZ

Reserva De La Familia® Organic Platino, Lavender,  
Mint, Blueberries

#### RESERVA DE LA FAMILIA® ORGANIC PLATINO OR REPOSADO

On the Rocks, Neat, or Classic Margarita



#### ORANGE HEAT \$35

Reserva De La Familia® Extra Añejo, Grand Marnier Liqueur,  
Serrano Syrup, Orange Juice, Tajin, Thai Chili

#### ADDITIONAL COCKTAILS \$20 EACH

