

THE CABANA CAFE

HEALTH KICK

To best reflect Southern California's wellness-inspired lifestyle, our chefs visit the farmers' market each week to select the season's freshest ingredients including local farm produce, natural poultry and sustainable seafood.

COCKTAIL SELECTIONS 26

GOLDEN HOUR

Lalo blanco tequila, aperol, lime, coconut

LATE CHECKOUT

Patron XO, Frangelico, Baileys Irish liqueur, espresso

BELLE OF THE BALL

Hendrick's gin, St-Germain elderflower liqueur, chamomile tea, Perrier-Jouët Blanc de Blancs, champagne

EVENING GLOW

Buffalo Trace bourbon, Disaronno amaretto, peach purée, lemon, orange bitters

MIDNIGHT BERRY SMASH

Dos Hombres mezcal, Blackberry Serrano syrup, pineapple

HAPPY DAZE

Cincoro blanco tequila, mango purée, lemon, tajin

PEARL OF RODEO

Chopin vodka, Giffard Lychee syrup, Chambord liqueur, lime, Château de Bligny champagne

PINK CADILLAC

Don Fulano vodka, agave, lime, strawberry

APPETIZERS

CABANA SALSA & GUACAMOLE

With house-made corn chips 32

HUMMUS & CRUDITÉ

Market vegetables, feta, blistered balsamic tomatoes, flatbread 38

TEQUILA & LIME SAUTÉED SHRIMP

Garlic, guajillo chiles, cilantro, grilled sourdough bread 48

CRISPY CALAMARI

Pickled sweet peppers, spicy tartare sauce 34

TRUFFLE PARMESAN FRENCH FRIES

Shaved fresh with black truffle aioli 35

SALADS & BOWLS

MCCARTHY SALAD

Romaine, iceberg, organic chicken, egg, roasted beets, bacon, avocado, cheddar cheese, tomato, balsamic vinaigrette 46

LITTLE GEM CAESAR SALAD

Little gem lettuce, white anchovies, focaccia croutons, Parmigiano-Reggiano, Caesar dressing 36

TUSCAN FARRO & DELICATTA SQUASH SALAD

Pomegranate, pepitas, arugula, white balsamic vinaigrette, whipped goat cheese 42

CABANA POKE BOWL

Tuna poke, seasoned rice, crispy shallots, carrot, cucumber, wakame salad, radish, avocado 50

PROBIOTIC BOWL

Napa cabbage kimchi, radish sprouts, sesame-marinated shiitake, pickled daikon, wilted baby spinach, miso ginger vinaigrette, steamed jasmine rice 38

Add: Chicken breast 18, Scottish salmon 28

Ahi tuna 30, Marinated skirt steak 30

Grilled shrimp 30, Tofu 18

LARGE PLATES

THE 'PINK PALACE' HEALTHY CLUB

Multigrain bread, roast turkey, avocado, egg white, heirloom tomatoes, roasted tomato spread, arugula 42

GRILLED CHEESE & SAN MARZANO TOMATO SOUP

Brioche, raclette, aged white cheddar 40

CABANA WAGYU BURGER

Cheddar, bacon & onion chutney, roasted garlic & black pepper aioli, market greens 52
Substitute Impossible Meat with sautéed onions

MARINATED SKIRT STEAK TACOS

Adobo-marinated grilled skirt steak, sautéed onions, radish, salsa roja, guacamole, cilantro 48

ACHIOTE-MARINATED SWORDFISH TACOS

Pickled onions, spicy avocado crema, green cabbage, cilantro 46

CHICKEN TINGA QUESADILLA

Chipotle pulled chicken tinga, Oaxaca string cheese, corn tortillas, pico de gallo, guacamole 40

KOREAN-STYLE CRISPY CHICKEN SANDWICH

Gochujang honey, kimchi slaw, brioche bun, ketchup, pickled cucumbers 48

MORROCAN ROASTED SALMON

Tomato, harissa, braised chickpeas & spinach, lemon aioli, herb salad 65

CHICKEN TENDERS

French fries, ranch dressing, ketchup 34

ARTISAN FOCACCIA PIZZAS

MARGHERITA

Crushed tomatoes, burrata, mozzarella, torn basil, extra virgin olive oil 36

SHAVED BLACK TRUFFLE

Roasted mushrooms, fontina cheese, ricotta, arugula 48

ARTISAN PEPPERONI

Crushed tomatoes, mozzarella, Parmigiano-Reggiano 40

SWEETS

CHOCOLATE BROWNIE ICE CREAM SANDWICH

Peanut butter ice cream 24

THE 'PINK PALACE' MACARON

Strawberry ice cream sandwich 24

HOUSE-MADE COOKIE SKILLET

Fresh-baked chocolate chip cookie with vanilla ice cream 24

JUMBO CHOCOLATE CHIP COOKIE

Baked fresh daily 16

SORBET (3 scoops)

Mango or raspberry 24

ICE CREAM (3 scoops)

Chocolate, vanilla or strawberry 24

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note, a 20% service charge will be added to the bill for parties of six or more.