



## Cabana Specialty Drinks

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### **Daiquiris \$9**

White Rum strawberry, mango, blue raspberry or peach

### **Blue Hawaiian \$9**

White Rum, Blue Curacao, pineapple juice, sweet-n-sour

### **Bahama Mama \$9**

Coconut Rum, Dark Rum, pineapple juice, orange juice and grenadine

### **Rum Runner \$9**

A blend of Rums, pineapple and orange juices

### **Atlantic Breeze \$9**

Coconut Rum, cranberry juice and pineapple juice

### **John Daly \$8<sup>50</sup>**

Jeremiah Weed Sweet Tea Vodka and lemonade

### **Pina Coladas \$9**

A traditional pina colada made with White Rum

### **Mojito \$9**

Muddled mint, lime juice, simple syrup, White Rum and club soda

### **Margarita \$9**

Our traditional recipe includes tequila, triple sec, and lime juice

### **Cabana Cooler \$9**

Midori, banana liqueur, Coconut Rum, pineapple juice

### **Domestic Beers \$5<sup>25</sup>**

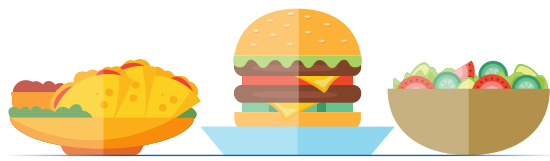
Bud Light, Budweiser, Coors Light, Dale's Pale Ale, Michelob Ultra, Miller Lite

### **Premium Beers \$6<sup>25</sup>**

Corona, Heineken, Stella Artois, Four Peaks Kiltlifter, Smith and Forge Hard Cider, & San Tan Hopshock IPA

### **Domestic Bucket \$25    Import Bucket \$35**

Tax and gratuity not included.



## Appetizers

### Chips & Salsa <sup>GF</sup> \$7

Fire-roasted salsa  
Add Spicy Queso or Guacamole **\$2.50**

### Quesadilla \$10

Artisan cheese blend, heirloom pico,  
fire-roasted salsa, chipotle aioli  
Add Vegetables **\$3**, Chicken **\$5**, Barbacoa Beef **\$5**, Shrimp **\$6**

### Lemon-Rosemary Hummus \$10

Fresh pita bread

### Nachos \$11

Melted cheese, pico, pickled jalapeños,  
black olives, black beans, spicy queso  
Add Vegetables **\$3**, Chicken **\$5**,  
Barbacoa Beef **\$5**, Shrimp **\$6**

### Waygu Beef Sliders\* \$12

American cheese, bacon, baby pickles, house fries

## Entrees

### Tacos

Tacos with heirloom pico, chipotle aioli, Napa  
cabbage slaw, cotija cheese, flour or corn tortillas, chips,  
fire-roasted salsa  
Chicken **\$13**, Barbacoa Beef **\$14**, Shrimp **\$15**, Ahi Tuna\* **\$16**

### Turkey & Brie Sandwich \$14

Boar's Head turkey, brie cheese, heirloom tomato, basil mayo,  
shredded lettuce, sourdough bread | Choice of side

### The Burger\* \$15

Our fresh ground beef, toasted brioche bun, heirloom tomato,  
shredded lettuce, red onion, pickle | Choice of side  
*Available upon request : **Beyond Burger** | Vegetarian*

### Maui Fish & Chips \$17

Beer battered mahi mahi, mango and roasted red pepper salsa,  
crispy garlic-parsley fries, lemon caper aioli

### All Beef Hot Dog \$9

100% all beef Kosher dog | Choice of side

### Chicken Tenders \$11

Country style breaded chicken tenderloins with garlic-parsley  
fries and a buttermilk ranch dressing

### Chicken Caesar Salad Wrap \$12

Marinated grilled chicken breast, crisp romaine hearts, Caesar  
dressing, toasted pumpkin seeds, tomatoes, cotija cheese |  
Choice of side

#### Sides:

Fresh Fruit, Garlic-Parsley Fries, Onion Rings, Coleslaw, Cottage Cheese

## Salads

#### House Made Dressings & Vinaigrette Options:

Artisan Ranch, Cucumber Ranch, Chipotle Ranch, Thousand Island, Caesar, Mango Vinaigrette,  
Champagne Ginger Vinaigrette, Dijon Balsamic Vinaigrette, Apple Basil Vinaigrette

Add Chicken **\$5**, Barbacoa Beef **\$5**, Shrimp **\$6**, Ahi Tuna\* **\$7**

### Southwest Salad <sup>GF</sup> \$12 Full / \$9 Half

Mixed field greens, tomato medley, roasted corn,  
cotija cheese, pumpkin seeds, shaved brussels sprouts,  
zucchini, carrots, kale, cilantro, chipotle ranch dressing

### The Cobblestone <sup>GF</sup> \$12 Full / \$10 Half

Mixed field greens, crispy bacon, turkey, julienned eggs, blue  
cheese, tomato medley, cucumber buttermilk dressing

### Poached Pear Salad \$12 Full / \$10 Half

Arugula, strawberries, tomato medley, ancient grains, cotija  
cheese, apple basil vinaigrette

### Sonoran Caesar <sup>GF</sup> \$12 Full / \$9 Half

Hearts of romaine, tomato medley, pumpkin seeds, cotija  
cheese, Caesar dressing

### Tropical Shrimp Salad <sup>GF</sup> \$14 Full

Seasoned shrimp, arugula, mango-red pepper salsa, strawberries,  
fresh mint, grilled pineapple, heirloom tomatoes,  
apple basil vinaigrette

Please notify your server of any specific food allergies. \*These food items are served cooked-to-order, undercooked or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Tax and gratuity not included.