



Appetizers

Sweet Corn Quesadilla \$8

Oaxaca Cheese, Grilled Corn Relish, Crema
Add: Grilled Steak \$6 | Chicken \$5

Chicken Wings \$11

8 Jumbo Wings with Celery and Ranch or
Blue Cheese Dressing
Choice of: Traditional, Sweet Sriracha Fire,
Chipotle Honey, Peri Peri Dry Rub

Tortilla Chips and House Salsa \$6

Add: Guacamole \$5

Poké \$13

Fresh *Ahi, Crushed Avocado, Mango, Soy, Aji Amarillo,
Green Onions, Toasted Sesame Seeds, Tortilla Chips

Lobster Sliders \$17

Chilled Lobster Salad, Toasted Hawaiian Bun, Chives

Pizza

Add Ingredients - \$1 per item

Pepperoni, Sausage, Chorizo, Bacon, Mushroom, Roasted Peppers,
Black Olive, Tomato, Jalapeño, Potato, Arugula, Prosciutto (\$3),
Pineapple (\$4)

Pepé \$15

Ezzo's Pepperoni, Red Sauce, Mozzarella

El Jefe \$16

Chorizo, Oaxaca Cheese, Confit Potatoes, Cilantro,
Pickled Jalapeños, Red Chile Sauce

Earthnut \$16

Sherry Scented Black Truffle Cream, Wood Fired
Mushrooms, Mozzarella, Parmesan, Fresh Herbs

Mediterranean \$15

Pesto, Mozzarella, Artichoke, Oil-Cured Tomato, Black
Olive, Roasted Red Pepper

Joey D \$16

Schreiner's Sweet Italian Sausage, Red Sauce,
Caramelized Onion, Roasted Peppers, Mozzarella

Calzone \$13

Ricotta, Mozzarella, served with side of Marinara and
Pesto

Salads & Sandwiches

AZ Chicken Club \$14

Grilled Chicken, Bacon, Avocado, Lettuce, Adobo Mayo,
Sweet Potato Bun

Wood Fired Focaccia \$12

Beefsteak Tomatoes, Buffalo Mozzarella, Chili Balsamic
Glaze, Coriander Pesto, Fresh Focaccia

DL Burger \$15

Two 4oz *Patties, Cheddar Cheese, Tequila Onions,
Special Sauce, B&B Pickles, Sesame Bun

Cactus Cabana Dog \$12

All Beef Frank, Chipotle Dijonnaise, Pico De Gallo, Fries

Chicken Tenders \$12

Three Battered Chicken Tender with Fries and BBQ Sauce

Shrimp BLT \$16

Focaccia, Grilled Shrimp, Bacon, Pesto Mayo, Calabrian
Chile Relish, Tomato, Lettuce

Thai Salad \$18

Choice of *Ahi Tuna or Grilled Steak, Mixed Greens,
Cabbage, Green Papaya, Mango, Tomatoes, Bell Peppers,
Chopped Peanuts, Thai Style Vinaigrette

Blackened *Steak Caesar \$18

Arugula, Romaine, Oil-Cured Tomato, Parmesan,
Garlic Croutons Traditional Dressing

Southwest Chicken Cobb \$17

Mixed Greens, Avocado, Pico de Gallo, Cotija Cheese,
Hard Boiled Egg, Green Onion, Wood Fired Corn,
Tortilla Strips, Bacon, Chipotle Ranch

Tacos

Baja Fish \$13

Baja Sauce, Marinated Cabbage, Yucatan Pico

Garlic Steak \$14

Homemade Hot Sauce, Charred Onion, Avocado, Garlic
Butter

Chicken Asada \$12

Smokey Tomatillo Salsa, Drunk Onions, Shredded
Cabbage, Cotija Cheese

Crispy Shrimp \$12

Chipotle Aioli, Grilled Pineapple Slaw, Cilantro

Cabana Specialty Drinks

Cactus Colada \$12

Bacardi Superior, Midori

CC Daiquiri \$12

Denizen 3yr Rum, Malabar Liqueur, Lime Juice, Simple Syrup

Mango Margarita \$13

Blended, Banhez Mezcal, Patron Anejo, Mango Puree, Tajin

Plaza Perfect Margarita \$13

Patron Anejo, Grand Marnier, Lime Juice

Paloma \$12

Patron Silver, Blood Orange Liqueur, Grapefruit Soda

Cabana Cooler \$11

Absolut Citron, Blue Curacao, Lemonade

Aperol Spritz \$11

Prosecco, Aperol, Club Soda

Domestic Beers \$6

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Corona

Premium Beers \$7

Heineken, Stella Artois, Four Peaks Kiltlifter, San Tan Hopshok IPA, Smith and Forge Hard Cider, Dale's Pale Ale