



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
Traditional, Sweet Sriracha Fire, Chipotle Honey

Tortilla Chips and House Salsa \$6

Add: Guacamole \$5

Poké \$12

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

Lobster Sliders \$16

Chilled Lobster Salad, Toasted Hawaiian Bun, Chives

Pizza

Add Ingredients - \$1 per item

Pepperoni, Sausage, Prosciutto, Chorizo, Bacon, Leeks, Zucchini, Mushrooms, Corn, Jalapeños, Potatoes, Tomatoes

Pepé \$14

Pepperoni, Sausage, Red Sauce, Mozzarella

El Jefe \$14

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

Earthnut \$13

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

Art Van De Lay \$12

White Sauce, Artichokes, Mixed Mushrooms, Fresh Herbs, Ricotta, Mozzarella

Jimmy Two Times \$13

Red Sauce, White Sauce, Bacon Jam, Crisp Bacon, Melted Leeks, Fresh Mozzarella

Margie \$12

Buffalo Mozzarella, Red Sauce, Basil

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

JD's Wedge \$16

Crisp Iceberg, Mojo Shrimp, Candied Bacon, Marinated Tomatoes, Avocado, Creamy Cilantro Dressing

Waldorf \$15

Grilled Chicken, Watercress, Grapes, Tart Apples, Celery, Lime Poppy Dressing

Thai Salad \$18

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

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