

THE CABANA CLUB

BRUNCH MENU

SALADS & BOWLS	*HAND HELDS*
QUINOA BOWL avocado, cilantro, tomato, pickled red onion, jalapeño, vegan chipotle aioli, crispy hominy 15	THE AMERICAN SMASH double smash burger, bacon jam, white american, LTO, pickles 16
GREEN PAPAYA chiles, ginger, scallion, aromatics, peanuts 15	IMPOSSIBLE SMASH meatless double smash, sundried tomato jam, white american, LTO, pickles 18
ROOT VEGETABLE mixed greens, golden beets, watermelon radish, sunchoke, pickled ginger, onion, carrot, hazelnuts, raspberry vinaigrette, avocado 18	BREAKFAST SANDWICH toasted wheat, two scrambled eggs, piri piri mayo, bacon, avocado, tomato and mixed greens, breakfast potatoes, chipotle hollandaise 16
SALAD ADD-ONS avocado · 5 chicken breast · 8 shrimp · 10 Herbivorous Butcher linguica or Korean BBQ ribs · 12	
SIDES & SUCH	*MAINS*
BURRATA fresh strawberries, white balsamic gastrique, thyme, crostini 17	AREPA BENEDICT arepa, shredded pork, poached eggs*, chipotle hollandaise, breakfast potatoes 18
BREAKFAST POTATOES add chihuahua cheese · 3 4	AMERICAN BREAKFAST two over easy eggs*, bacon, breakfast potatoes, texas toast 16
BACON or SAUSAGE PATTIES 7	STEAK AND EGGS marinated flank grilled medium rare, cheesy smashed potatoes, poached eggs*, chimichurri 38
VEGAN CHORIZO PATTIES 7	WAFFLE Belgian style, spiced rum-guava syrup, crushed macadamia nuts, sweet plantains, whipped cream 14
EGGS 8	BREAKFAST NOODLES roasted peanuts, thai chili, bean sprouts, watermelon radish 15
VEGAN EGGS scrambled 8	add egg* · 4 shrimp · 10 chicken breast · 8 Herbivorous Butcher linguica or Korean BBQ ribs · 12
TOAST wheat or texas 4	BRISKET PHO bone broth, rice noodles, jalapeño, bean sprouts, thai basil, chile oil 23
GLUTEN FREE TOAST 4	
AVOCADO half 6	
FRUIT BOWL 6	
FRENCH FRIES add garlic parmesan · 3 8	
SWEET POTATO FRIES 8	
SIDE SALAD 8	
SOUP DU JOUR MP	
BEVERAGES	*SWEETS*
LAVENDER HONEY LATTE 8	CHOCOLATE HAZELNUT CROISSANT 7
MATCHA LATTE unsweetened 8	LEMONGRASS CRÈME BRÛLÉE white chocolate, macerated blackberries 11
CHAI 7	TROPICAL FRUIT SORBET raspberry marscarpone, hazelnut, lady finger cookies 11
CAPPUCCINO/LATTE 6	AFFOGATO Sebastian Joe's vanilla ice cream with espresso 10
MOCHA 8	CHOCOLATE MOUSSE CAKE salted dulce de leche, maria cookie crumble, vanilla ice cream 14
HOT CHOCOLATE whipped cream 7	
HOT TEA 5	
DRIP COFFEE regular or decaf 5	
JUICES orange, cranberry, pineapple, apple, grapefruit 6	
VIRGIN BLOODY MARY housemade mix, tajin 11	
add vodka · 4 add tequila · 5 add mezcal · 6 add gin · 4	
MIMOSA BOARD build your own mimosa-sparkling wine not included 17	
orange, pineapple & cranberry juices, passionfruit syrup, fresh strawberries, mint & dragonfruit	

Charlie Gibbs: Executive Chef / Head Carpenter · Kris Johnson: Chef de Cuisine / Yo-yo Master · Krista Johnson: Libation Sensation / Staff Linguist · Jay Viskocil: Lead Wait Assistant / Part-time Stuntman

*This item is served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.