THE CABANA CLUB

SNACKS & STARTERS

OLIVES
greek blend, fresh herbs 8

MIXED NUTS
Sriracha spiced, candied ginger 9

BURRATA
fig compote, pickled apple, pecans, balsamic gastrique, thyme, crostini 15

BUTTER BOARD
sundried tomato-basil, orange rosemary, morel mushroom, housemade bread 15

PAELLA ARANCINI
shrimp and chorizo, pickled sunchoke, lemon aioli* 14

LEMONGRASS WINGS
green onion, cilantro, peanut sauce 19

BROCCOLI
Szechuan sauce, cashew butter, pickled ginger 12

BRUSSELS SPROUTS
harissa and maple glaze, crispy garbanzo beans, aged balsamic 12

CHURRASCO STEAK BITES*
chimichurri, sweet plantains 19

TINNED FISH served with baguette and piparras peppers
mejillones en escabeche (mussels in escabeche) Spain 17
regenbue orre (smoked freshwater trout) Denmark 21
pulpo en salsa de ajo (octopus in garlic sauce) Spain 21

SALADS

GREEN PAPAYA
chiles, ginger, scallion, aromatics, peanuts 15

SESAME CHOP SALAD
Napa and red cabbage, daikon radish, sugarsnap peas, carrots, green onion, pickled mushrooms, creamy sesame dressing 16

SHAVED VEGETABLE
mixed greens, golden beets, watermelon radish, sunchoke, pickled ginger, carrot, onion, hazelnuts, raspberry vinaigrette, avocado 18

SALAD ADD-ONS avocado · 6 chicken breast · 9 shrimp · 10

SIDES

FRENCH FRIES 8
add garlic parmesan · 3

SWEET POTATO FRIES russian dressing 8

SIDE SALAD 8

JICAMA SLAW 7

SOUP DU JOUR MP

SMASHED POTATOES 10

TAMAL chorizo, pineapple salsa, chihuahua cheese, cilantro 9

HAND HELDS

DUCK CONFIT BANH MI
house made baquette, paté, cucumber, pickled vegetables, jalapeño, cilantro, peanut sauce 23

THE AMERICAN SMASH
double smash burger, bacon jam, white american, LTO, pickles 16

IMPOSSIBLE SMASH
meatless double smash, sundried tomato jam, white american, LTO, pickles 18

CUBANO
citrus and garlic braised pork shoulder, tasso ham, pickles, mustard, oregano, swiss, french roll 17

MAINS

NEW YORK STRIP
medium rare*, porcini demi-glace, smashed potatoes MP

PIRI PIRI SHRIMP
grilled shrimp in piri piri sauce, bell pepers, onions, polenta 25

GRILLED PORK CHOP
one inch, bone-in, achiote brined chop, charred pineapple salsa, poblano, onion, tamal 38

WILD MUSHROOM FETTUCCINE
heirloom cherry tomatoes, calabrian chiles, morel-porcini cream, parmigiano reggiano 22

JERK CHICKEN
marinated leg & thigh, smashed yuca, mojo de ajo, cucumber salad, avocado 28

BRISKET PHO
bone broth, rice noodles, jalapeño, bean sprouts, thai basil, chili oil 21

CATCH OF THE DAY
coconut rice, passion fruit salsa, almond, ginger, chayote-jicama salad MP

MEAT PIE
chicken breast, green curry, potato, red pepper, onion, carrot, thai basil 21

SWEETS

HAUPIA
toasted coconut, pineapple, freeze-dried strawberry, passionfruit 10

LEMONGRASS CRÈME BRÛLÉE white chocolate, macerated blackberries 11

CHOCOLATE MOUSSE CAKE*
salted dolce de leche, pepita crumble, vanilla ice cream 14

AFFOGATO
Sebastian Joe's vanilla ice cream with espresso 10

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.