

# THE CABANA CLUB

* SNACKS & STARTERS *	* HAND HELDS *
<p><b>SRIRACHA MIXED NUTS</b> with candied ginger 9</p> <p><b>BURRATA</b> strawberries, balsamic gastrique, thyme, crostinis 17</p> <p><b>BUTTER BOARD</b> sundried tomato-basil, orange rosemary, morel mushroom, housemade bread 15</p> <p><b>TUNA TARTARE*</b> lightly marinated ahi tuna, avocado, carrot, celery, pickled onion, baguette 19</p> <p><b>LEMONGRASS WINGS</b> green onion, peanut sauce chiles 16</p> <p><b>BRUSSELS SPROUTS</b> harissa and maple glaze, crispy garbanzo beans, aged balsamic 12</p> <p><b>STEAK BITES*</b> chimichurri, sweet plantains 20</p> <p><b>GRILLED BROCCOLINI</b> Szechuan peppercorn, cashew butter, lime 15</p> <p><b>TINNED FISH</b> Spanish mussels en escabeche, olive oil, paprika, grilled baguette, piparras peppers 18</p> <p><b>YOLO FOMO WTF</b> bottle of Schramsberg Brut Rosé, french fries, chocolate mousse cake à la mode 115</p>	<p><b>THE AMERICAN SMASH</b> double smash burger, bacon jam, white american, LTO, pickles 16</p> <p><b>IMPOSSIBLE SMASH</b> meatless double smash, sundried tomato jam, white american, LTO, pickles 18</p> <p><b>DUCK CONFIT BANH MI</b> paté, cucumber, pickled vegetables, jalapeño, cilantro, ginger aioli, peanut sauce 23</p> <p><b>CUBANO</b> citrus and garlic braised pork shoulder, tasso ham, pickles, mustard, oregano, swiss 17</p> <p><b>TINGA TACOS</b> three chipotle braised chicken tacos on nixtamal tortillas, onion, cilantro, lime 16</p>
* SALADS *	* MAINS *
<p><b>GREEN PAPAYA</b> young papaya, carrot, tomato, onion, cilantro, chiles, peanuts 17</p> <p><b>MEDITERRANEAN CHOP</b> Genoa salami, Kalamata olives, cucumber, tomato, garbanzo beans, onion, pepperoncini, feta, mixed greens, caraway vinaigrette 19</p> <p><b>KALE CAESAR</b> baby kale, romaine, Parmigiano Reggiano, croutons, sunflower seeds 17</p> <p><b>SALAD ADD-ONS</b> avocado · 6 chicken breast · 9 shrimp · 10 Herbivorous Butcher linguica or Korean BBQ ribs · 12</p>	<p><b>SHRIMP MOFONGO</b> garlic sauce, tomato, avocado, cilantro 26</p> <p><b>LEMON PEPPER CHICKEN</b> <i>chilled</i> tabbouleh, feta, date syrup, preserved lemon 22</p> <p><b>WILD MUSHROOM FETTUCCINE</b> cherry tomatoes, calabrian chiles, morel-porcini cream, Parmigiano Reggiano 22</p> <p><b>BRAISED LAMB SHANK</b> braised with ancho, pasilla, and chipotle peppers served with chimichurri, polenta, manchego cheese MP</p> <p><b>JERK CHICKEN</b> marinated leg &amp; thigh, smashed yuca, mojo de ajo, cucumber salad, avocado 27</p> <p><b>BEEF YAKISOBA</b> fresh ramen noodles, thin sliced sirloin, bean sprouts, onion, crimini mushrooms, red pepper, sugar snap peas, peanuts, chili oil 26</p> <p><b>CATCH OF THE DAY</b> coconut rice, passion fruit salsa, almond, ginger, chayote-jicama salad MP</p>
* SIDES *	* SWEETS *
<p><b>FRENCH FRIES</b> add garlic parmesan · 3 8</p> <p><b>SWEET POTATO FRIES</b> russian dressing 8</p> <p><b>SIDE SALAD</b> 8</p> <p><b>JICAMA SLAW</b> 7</p> <p><b>SOUP DU JOUR</b> MP</p>	<p><b>LEMONGRASS CRÈME BRÛLÉE</b> white chocolate, macerated blackberries 11</p> <p><b>CHOCOLATE MOUSSE CAKE</b> salted dulce de leche, pepita crumble, vanilla ice cream 14</p> <p><b>TIRAMISU</b> lady fingers, mascarpone, espresso, cocoa 12</p> <p><b>AFFOGATO</b> Sebastian Joe's vanilla ice cream with espresso 10</p>