



Cabana Specialty Drinks

Daiquiris \$9

Myers's Platinum White Rum
strawberry, mango, blue raspberry or peach

Blue Hawaiian \$9

Myers's Platinum Light Rum, vodka, Blue Curacao, pineapple juice, sweet-n-sour

Bahama Mama \$9

Captain Morgan Parrot Bay Coconut Rum, Myers's Dark Rum, pineapple juice, orange juice and grenadine

Rum Runner \$9

A blend of Captain Morgan Rums and juices

Atlantic Breeze \$9

Captain Morgan Parrot Bay Coconut Rum, cranberry juice and pineapple juice

Bloody Mary or Maria \$9

Smirnoff Vodka or Sauza Gold and a house bloody Mary mix

Sweet Tea Lemonade \$8⁵⁰

Jeremiah Weed Sweet Tea and lemonade

Pina Coladas \$9

A traditional pina colada made with Myers's Platinum White Rum

Mojito \$9

Crushed mint, lime juice, sugar, Myers's Platinum White Rum and club soda

Ketel Martinis \$11

Featuring Ketel One or Ketel One Citroen

Margarita \$9

A traditional margarita made with Sauza Tequila

Domestic Beers \$5²⁵

Bud Light, Budweiser, Coors Light, Dale's Pale Ale, Michelob Ultra, Miller Lite

Premium Beers \$6²⁵

Corona, Heineken, Stella Artois, Four Peaks Kiltlifter Smith and Forge Hard Cider

Domestic Bucket \$25 Import Bucket \$35

Tax and gratuity not included.

9/17



Appetizers

Chips & Salsa \$7

Angel's fire-roasted salsa

Add Guacamole **\$2.50** or Queso **\$2.50**

Waygu Beef Sliders* \$12

American cheese, bacon, baby pickle

Quesadilla \$10

Artisan cheese blend, heirloom pico, fire-roasted salsa and chipotle aioli

Add Vegetables **\$3**, Chicken **\$4**, Barbacoa Beef **\$4**, Shrimp **\$5**

Lemon-Rosemary Hummus \$10

Fresh pita bread

Nachos GF \$11

Loaded tortilla chips, fresh heirloom pico, pickled jalapeño, black olives, Angel's fire-roasted salsa

Add Vegetables **\$3**, Chicken **\$4**,

Barbacoa Beef **\$4**, Shrimp **\$5**

Entrees

Tacos

Chicken **\$13**, Barbacoa Beef **\$15**, Shrimp **\$14**, Ahi Tuna* **\$16**

Heirloom pico, chipotle aioli, napa cabbage slaw, Cotija cheese, flour tortillas, chips and Angel's fire-roasted salsa

Turkey & Brie Sandwich \$14

Boar's Head turkey, Brie, heirloom tomato, basil aioli, lettuce, sourdough bread | Choice of side

The Burger* \$15

Our daily grind of all American beef, toasted brioche bun, heirloom tomato, lettuce, red onion, pickle | Choice of side

Tropical Fish & Chips \$17

Beer battered mahi mahi, mango and roasted red pepper salsa, crispy garlic-parsley fries, lemon caper aioli

All Beef Hot Dog \$9

100% all beef Kosher dog | Choice of side

Chicken Tenders \$11

Buttermilk battered fried chicken with brew city fries and a buttermilk ranch dressing

Chicken Caesar Salad Wrap \$12

Marinated grilled chicken breast, crisp romaine hearts, classic dressing, toasted pepitas, Cotija cheese | Choice of side

Sides:

Fruit Salad, Garlic-Parsley Fries, Onion Rings, Coleslaw, Cottage Cheese

Salads

House Made Dressings & Vinaigrette Options:

Artisan Ranch, Cucumber Buttermilk, Chipotle Ranch, Thousand Island, Caesar, Mango Vinaigrette, Champagne Ginger Vinaigrette, Dijon Balsamic Vinaigrette

Southwest Salad \$12 Full / \$9 Half

Mixed field greens, tomato medley, roasted corn, cilantro, Cotija cheese, pepitas, shaved Brussels sprouts, zucchini, carrots, kale, chipotle ranch dressing

Poached Pear & Ancient Grains Salad \$12 Full / \$10 Half

Arugula, strawberries, tomato medley, Cotija cheese, apple basil vinaigrette

Add Chicken **\$4**, Barbacoa Beef **\$4**, Shrimp **\$5**, Ahi Tuna* **\$7**

The Cobblestone GF \$12 Full / \$10 Half

Mixed field greens, crispy bacon, turkey, julienned, eggs, blue cheese, tomato medley, cucumber buttermilk dressing

Sonoran Caesar GF \$12 Full / \$9 Half

Hearts of romaine, tomato medley, pepitas, Cotija cheese, roasted garlic anchovy dressing

Please notify your server of any specific food allergies.

*These food items are served cooked-to-order, undercooked or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Tax and gratuity not included.