

THE CABANA CAFE

HEALTH KICK

To best reflect Southern California’s wellness-inspired lifestyle, our chefs visit the farmers’ market each week to select the season’s freshest ingredients including local farm produce, natural poultry and sustainable seafood.

SIGNATURE JUICES

24 CARROT GOLD

Carrot, orange, ginger 20

PINK PALACE LEMONADE

Strawberry, watermelon, lemon 20

ELECTRO-LIGHT

Pineapple, cucumber 20

IRON MAN

Aloe, coconut water, ginger, lemon, cayenne, activated charcoal 20

GREEN ENVY

Cucumber, apple, kale, parsley, grape, lemon 20

CUSTOM JUICE

Fresh produce from our kitchen 20

FRESH ORANGE OR GRAPEFRUIT

Small 14 Large 18

STARTERS & SNACKS

CABANA SALSA & GUACAMOLE V GF

With blue corn tortilla chips 28

TRUFFLE PARMESAN FRENCH FRIES GF

Shaved fresh with black truffle aioli 35

LIGHTLY FRIED CALAMARI GF

Garbanzo flour, pickled peppers spicy tartar sauce 32

HUMMUS & CRUDITÉS

Market vegetables, blistered balsamic tomato, feta, naan bread 34

MARGHERITA FLATBREAD

Pomodoro sauce, mozzarella, cherry tomatoes, torn basil 35

ARTISAN PEPPERONI FLATBREAD

Pomodoro sauce, mozzarella, Parmigiano-Reggiano 40

GOURMET GRILLED CHEESE AND SOUP

Raclette and Comté cheese on sourdough, roasted butternut squash soup 32

ENTREES

LOBSTER & CAVIAR ROLL

Toasted brioche, lobster salad, yuzu mayo, fine herbs, Espelette pepper 58

SUNSET CLUB

Turkey, bacon, lettuce, tomato, avocado, tomato aioli 38

CABANA WAGYU BURGER

Yellow cheddar, bacon & onion chutney, roasted garlic & black pepper aioli, market greens 46*

Substitute Impossible Meat with sautéed onions.

BHH LA STREET DOG

All beef hot dog, applewood bacon, sautéed bell peppers and onions 35

CABANA POKE BOWL

Tuna poke, seasoned rice, crispy shallots, carrot, cucumber, wakame salad, radish, avocado 46*

FISH TACOS GF

Achiote-marinated swordfish, pickled onion, spicy avocado crema, purple cabbage, cilantro 40

CHICKEN TINGA QUESADILLA

Chipotle pulled chicken tinga, Oaxaca string cheese, corn tortillas, pico de gallo, guacamole 38

STEAK TACOS GF

Adobo-marinated grilled skirt steak, radish, shaved onions, red salsa, guacamole, cilantro 45*

CHICKEN TENDERS

French fries, ranch dressing, ketchup 32

SALADS

MCCARTHY GF

Romaine, iceberg, organic chicken, egg, roasted beets, bacon, avocado, cheddar, tomato, balsamic vinaigrette 46

LITTLE GEM CAESAR SALAD *

Little gem lettuce, white anchovies, focaccia croutons, Parmigiano-Reggiano, Caesar dressing 34

PROBIOTIC BOWL V GF

Napa cabbage kimchi, radish sprouts, sesame-marinated shiitake, pickled daikon, wilted baby spinach, miso ginger vinaigrette, steamed jasmine rice 38

Add

Chicken breast 16

Scottish salmon 26*

Ahi tuna 28*

Marinated skirt steak 28*

Grilled shrimp 28*

Grilled tofu 18

BREAKFAST

SEASONAL FRUIT PLATE V

Santa Monica farmers’ market selection 30

HARVEST GRANOLA BOWL

Sage blossom honey-infused Greek yogurt, homemade granola, berries, banana, hazelnuts, bee pollen 34

AVOCADO TOAST V

Avocado purée, sun-dried tomato, market greens, broccoli sprouts, shaved vegetables, lemon oil, Espelette pepper 35
Add Egg 5*, Smoked salmon 6*

TWO EGGS ANY STYLE *

Choice of bread & bacon or sausage, choice of salad or hashbrowns 31

LOX & BAGEL

Choice of bagel, house-smoked salmon, cream cheese, tomatoes, pickled red onion, capers, mixed green salad 38*

EGGS BENEDICT *

English muffin, Canadian ham, hollandaise 39
Add Shaved black truffle 35
Avocado 5, Smoked salmon 6*

CUSTOM OMELET OR SCRAMBLE

Choose four:

Onions, tomatoes, mushrooms, bell peppers, spinach, bacon, turkey bacon, chicken sausage, Monterey Jack, feta, cheddar 36
Each additional topping 4
Choice of bread

BUTTERMILK PANCAKES

Maple syrup & powdered sugar 30

SWEETS

CHOCOLATE CHIP COOKIE SKILLET

House-made, served warm with vanilla ice cream 18

ICE CREAM (2 scoops)

Chocolate, vanilla or strawberry 14

HOUSE-MADE SORBET

(2 scoops)
Mango, raspberry 14

JUMBO CHOCOLATE CHIP COOKIE

Baked fresh daily 14

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

V Vegan GF Gluten-free

Please note, a 20% service charge will be added to the bill for parties of six or more.