

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 25

TRUFFLE PARMESAN FRENCH FRIES ^{GF}

Freshly shaved black truffle, truffle aioli 32

LIGHTLY FRIED CALAMARI

Garbanzo flour, pickled peppers, spicy tartar sauce 32

HUMMUS & CRUDITÉ

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

FLATBREADS

SPICY MARGHERITA

Marinara, Fior di Latte, heirloom tomato, Calabrian chile, basil 35

PROSCIUTTO & BOURSIN

Arugula, peach, drizzled sage blossom honey 40

SUMMER BLACK TRUFFLE

Béchamel sauce, Fior di Latte, Parmesan, mushroom, fresh herbs 45

SALADS

MCCARTHY ^{GF}

Romaine, iceberg, organic chicken, egg, roasted beets, bacon, avocado, cheddar, tomato, balsamic vinaigrette 44

CLASSIC CAESAR *

Organic romaine, Parmesan-herb croutons 32

QUINOA SALAD ^{V GF}

Market greens, shaved vegetables, quinoa, lemon vinaigrette, avocado, herb salsa 31

Add

Chicken breast 16

Scottish salmon 20 *

Ahi tuna 22 *

Marinated skirt steak 28 *

Grilled shrimp 28 *

Grilled tofu 18

ENTREES

CHICKEN TENDERS

French fries, ranch dressing, ketchup 32

SUNSET CLUB

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

WAGYU HOT DOG

Brioche roll, truffle aioli, white cheddar, pickled cabbage, crispy shallots, french fries 35

CABANA WAGYU BURGER

Yellow cheddar, bacon & onion chutney, roasted garlic & black pepper aioli, market greens 45 *

Substitute Impossible Meat with sautéed onions

CABANA POKE BOWL

Tuna poke, seasoned rice, crispy shallots, carrot, cucumber, wakame salad, radish, avocado 44 *

CRAB QUESADILLA

Monterey Jack cheese, herbs, Mama Lil's peppers, pico de gallo, guacamole, cilantro 42

STEAK TACOS ^{GF}

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

FISH TACOS

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

LOBSTER & CAVIAR ROLL

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

* 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

BREAKFAST

SEASONAL FRUIT PLATE ^V

Santa Monica farmers' market selection 30

HARVEST GRANOLA BOWL

Sage blossom honey-infused Greek yogurt, homemade granola, blueberry, peach, pistachio, viola flower 28

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 *

Includes choice of bread, choice of bacon or sausage and choice of salad or hash browns 31

LOX & BAGEL

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

EGGS BENEDICT *

English muffin, Canadian ham, hollandaise 39
Add 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 28

SWEETS

CHOCOLATE CHIP COOKIE SKILLET

House-made, served warm with vanilla ice cream 14

ICE CREAM (2 scoops)

Chocolate, vanilla or strawberry 14

HOUSE-MADE SORBET

(2 scoops)
Mango or raspberry 14

JUMBO CHOCOLATE CHIP COOKIE

Baked fresh daily 14