

BREAKFAST

Cabana Fruit Plate 30

Farmers' Market Seasonal Selection

Pastry Basket 24

Fresh Daily Assortment

Eggs Benedict Selection

English Muffin, Poached Eggs, Hollandaise

Traditional Canadian Bacon 32 Florentine 32 Salmon 38

Add Truffle Sauce 5

So Cal Omelet 36

Soy Chorizo, Pepper Jack, Tomato, Avocado, Potato Cake

Custom Omelet 36

A Choice of Four Toppings: Onion, Tomato, Mushroom, Bell Pepper, Spinach, Bacon, Turkey Bacon, Soy Chorizo, Chicken or Veal Sausage, Monterey Jack, Feta or Cheddar

Each Additional Topping 4

Breakfast Burrito 34

Soy Chorizo, Scrambled Egg, Potato, Onions, Tomato, Pepper Jack

Choice of Wrap: Wheat, Spinach, or Sun-Dried Tomato

Two Eggs Any Style 28

Served with Toast, Potato Cake and Choice of Bacon, Chicken or Veal Sausage

Buttermilk Blueberry Pancakes 30

Greek Honey Yogurt, Maple Syrup

Belgian Strawberry Waffle 27

Vanilla Whipped Cream, Strawberry, Basil

Banana Nutella Brioche French Toast 30

Maple Syrup, Mixed Berry Compote

Lox & Bagel 33

Capers, Red Onion, Tomato, Cucumber, Cream Cheese

Choice of Bagel: Plain, Onion or Sesame Seed

Avocado Toast 32

Sunny-Side Up Egg, Heirloom Tomato, Country Bread, Mixed Greens, Micro Cilantro, Parmesan

STARTERS

Vegetable Crudités 28

Farmers' Market Seasonal Selection, Hummus

Hummus and Naan 24

With Smoked Eggplant

Tortilla Chips 22

Fire-Roasted Salsa and Guacamole

Truffle-Parmesan French Fries 25

Black Truffle Aioli

Tuna Tartare 37

Avocado, Chives, Cucumber, Red Shiso, Toast Points, Kimchee Aioli

Shrimp Cocktail 28

Four Large Poached Shrimp, Avocado Relish, Cocktail Sauce

SIGNATURE FLATBREADS 30

Margherita

Tomato, Basil, Burrata, Mozzarella

Truffle White

Truffle, Carpaccio, White Sauce, Burrata, Mozzarella

Grilled Pesto Chicken

Basil Pesto, Mozzarella, Feta, Spinach

Mushroom Capicola

Mushroom, Asiago, Capicola

ENTREES

Roasted Tomato Soup 30

With Grilled Cheddar Sandwich

Fish Tacos 36

Grilled Swordfish, Cilantro Cream, Cabbage, Mango de Gallo, Avocado, Pickled Onions, Corn Tortilla

Sunset Club 38

Turkey, Bacon, Lettuce, Tomato, Avocado, Sun-Dried Tomato Aioli

Cabana Beef Burger 38

Pickle, Tomato, Red Onion, Relish, Mayonnaise, Mustard, Ketchup, Iceberg Lettuce, Cheddar

Jumbo Beef Hot Dog 34

Sauerkraut, Grilled Onions

CABANA BOWLS

Acai 34

Seasonal Fruit with Greek Yogurt, Banana, Apple, Strawberry, Toasted Coconut, Blueberries, Raspberries, Homemade Granola

Poke 47

Ahi Tuna Poke, Steamed White Rice, Avocado, Radish, Edamame, Daikon Sprouts, Cucumber, Pickled Ginger, Poke Dressing

Vegetarian 36

Quinoa, Tofu, Mini Pickled Peppers, Daikon Sprouts, Carrot, Charred Pineapple, Cucumber, Edamame, Radish, Poke Sauce

SALADS

McCarthy 42

Romaine, Iceberg, Organic Chicken, Egg, Roasted Beets, Bacon, Avocado, Cheddar, Tomato, Balsamic Vinaigrette

Caprese 28

Vine-Ripened Heirloom Tomato, Buffalo Mozzarella, Micro Basil, Aged Balsamic Reduction, Basil Oil
Add Chicken 40 Shrimp 45 Salmon 48

Italian Chopped 34

Romaine, Radicchio, Salami Rosa, Garbanzo Beans, Pepperoncini, Baby Heirloom Tomatoes, Castelvetrano Olives, Red Wine Vinaigrette

Classic Caesar 30

Baby Gem Lettuce, Parmesan-Herb Croutons, Parmesan
Add Chicken 42 Shrimp 48 Salmon 50

Grilled Salmon 50

Organic Quinoa, Roasted Vegetable Herb Salad, Tomato, Verjus Agrumato Preserved Lemon Emulsion

Asian Chicken 42

Napa Cabbage, Mixed Greens, Carrots, Bell Peppers, Beansprouts, Sugar Snap Peas, Crispy Wontons, Soy Ginger Vinaigrette

Make Your Salad A Wrap

Choice of: Wheat, Spinach or Sun-Dried Tomato

* Consuming meat, seafood, shellfish and eggs served raw or undercooked may increase risk of foodborne illness.

* A 19% service charge will be added to parties of six or more.

* During peak times, sitting times are limited to two hours.