



B I S T R O & B A R

LUNCH

STARTERS

CHEF'S DAILY SOUP 7
Seasonally Inspired, Market Fresh

CRISPY FRIED GREEN BEANS 9
Tempura Haricot Verts, Sesame Seeds,
Soy Mirin Gastrique, Sesame Chili Aioli

FRITTO MISTO 11
Tempura Calamari, Green Beans, Sliced Jalapeños,
Roasted Lemon, Gremolata, Spicy Aioli

HUMMUS & CRUDITÉ 10
Chickpea Puree, Crisp Vegetables, Grilled Pita

**GRILLED PEAR AND GORGONZOLA
FLAT BREAD** 12
Baby Arugula Salad

DUCK 2 WAYS 14
Duck Confit, Sour Cherry Balsamic,
Duck Rillettes, Grilled Toast, Dijon Mustard

SALADS

MARKET GREENS 8 GF
Local Farms Baby Mixed Greens, Green Apples,
Dried Cranberry, Almonds, Sonoma Goat Cheese,
Lemon Dijon Vinaigrette

CABANA CAESAR 9
Hearts of Romaine, Heirloom Cherry Tomatoes, Caesar
Dressing, Basil Oil, Parmesan Cheese, Grilled Crostini
Add Grilled Chicken 5, Shrimp 7, Salmon 9

GRILLED PORTOBELLO SALAD 12 GF V
Herb Marinated Grilled Portobello, Wild Arugula, Shaved
Pecorino, Spicy Pine Nuts, Roasted Red Pepper Coulis

AHI NIÇOISE 19
Seared Ahi Tuna, Organic Baby Greens, Green Beans,
Kalamata Olives, Capers, Cooked Egg, Baby Potatoes,
Tomato, Artichoke Hearts, Honey Balsamic Vinaigrette

STEAKHOUSE WEDGE SALAD 19
Grilled Flatiron, Iceberg Lettuce Wedge, Tomato,
Cucumber, Radish, Bacon, Crispy Onion Straws,
Crumbled Blue Cheese, Creamy Blue Cheese Dressing

BURGERS & SANDWICHES

Served with choice of French Fries, Sweet Potato Fries,
Kettle Sea Salt Chips or Side Salad

CABANA BURGER 15
Natural Angus Beef, Apple-Wood Smoked Bacon, Cheddar
Cheese, Horseradish Crème, Lettuce, Tomato, Brioche Bun

GRILLED TURKEY BURGER 14
Provolone Cheese, Arugula, Tomato, Chipotle Aioli,
Brioche Bun

PORK BELLY BÁNH MÌ 12
Hoisin Marinated Pork, Pickled Daikon, Carrot, Shaved
Red Onion, Cilantro, Spicy Aioli

PESTO CHICKEN PANINI 15
Grilled Chicken Breast, Mozzarella Cheese, Basil Pesto
Aioli, Tomato, Arugula, Herb Focaccia Bread

GRILLED CAPRESE WRAP 13
Organic Baby Mixed Greens, Fresh Mozzarella, Ripe
Tomatoes, Roasted Red Pepper, Cucumber, Hummus,
Grilled Spinach Tortilla

MAINS

CRISPY MARINATED TOFU 14 GF V
Pan-fried Garlic Rice Noodle, Mixed Vegetables,
Sweet Chili Glaze

BEET RAVIOLI 15 GF
Garlic Spinach, Shaved Fennel Salad, Spicy
Tomato Sauce

BAJA FISH TACOS 16
Crispy Cod, Chipotle Aioli, Cabbage, Bell Peppers,
Lime Crema, Corn Salsa served on Corn Tortilla,
Tortilla Chips

FRIED CHICKEN BREAST 17
Breaded Organic Chicken Breast, Parsnip and
Yukon Puree, Honey Granny Smith Apple Slaw,
Pancetta Gravy

GRILLED RIBEYE 32
Chargrilled Ribeye, Horseradish and Bacon Twice
Baked Potato, Garlic Spinach, Pt. Reyes Bleu Cheese
Butter, Demi-Glace, Crispy Onion Straws

SIDES

GARLIC SPINACH GF V 7

ASPARAGUS WITH SPICY AIOLI 7

**HORSERADISH AND BACON TWICE
BAKED POTATO** 7