

THE CABO MENU

served family-style, \$49 per person
Additional items available a la carte.

AT THE TABLE:

CHIPS & GUACAMOLE

warm chips, ranchera salsa, pico de gallo

STARTERS

Please choose 2 starters to share:

CAESAR SALAD

eggless, baby gem, avocado, tortilla strips, cotija and parmesan

CALAMARI FRITO

lightly fried, cilantro, pickled fresnos, chipotle aioli

CHOPPED SALAD

iceberg, black beans, grilled corn, tomato, avocado, queso fresco, hard-boiled egg, bacon

CORN SOUP (V)

pepita brittle, crispy sage tortilla frita con queso

TAQUITOS

mary's chicken, chihuahua cheese, portobello, bbq sauce, chipotle aioli, guacamole

NACHOS

chihuahua cheese, black beans, guacamole, pico de gallo, fresh jalapeños

SALSA FLIGHT (V)

homemade tortilla chips, choice of 3 salsas

TACOS

Please choose 2 from the below:

BAJA FISH

red snapper, grilled or battered and lightly fried, herb slaw, chipotle crema

COCHINITA

cochinita-style pork a la plancha, pickled onion, radish, cilantro

GRILLED STEAK

skirt steak, cipolini, tomatillo salsa, cilantro

ORGANIC CHICKEN

grilled mary's chicken, crispy chihuahua cheese, guajillo, avocado, shredded iceberg

SHRIMP

fried velvet shrimp, habañero chile salsa, pickled onion, guacamole

VEGAN MUSHROOM

homemade teriyaki, cabbage, guacamole

SIDES

Please choose 2 sides to share:

BRUSSELS SPROUTS (V)

pickled chili morita oil, lime

ELOTE

off the cob, crema, seasoning

FRIJOLAS CON TODOS

black beans, spanish rice, pico, avocado, queso fresco

YUCCA FRIES

chipotle aioli, tomatillo

DESSERT

Optional shared desserts:

CHURROS

served with dulce de leche and raspberry sauce
\$6 per person

SEASONAL TRES LECHES CAKE

topped with fresh whipped cream
\$8 per person

Beverages and desserts can be ordered a la carte.
Outside dessert fee: \$4/person. Corkage fee: \$35/bottle - maximum of 2 bottles.

LA PAZ TASTING MENU

served family-style \$65/person

Additional items available a la carte.

AT THE TABLE:

CHIPS & GUACAMOLE

warm chips, ranchera salsa, pico de gallo



STARTERS

Please choose 2 starters to share:

AHI TOSTADA

#1 grade ahi, wakame guacamole,
ginger ponzu, English cucumber,
chives, crispy shallots, chipotle

CAESAR SALAD

eggless, baby gem, avocado,
tortilla strips, cotija and
parmesan

CALAMARI FRITO

lightly fried, cilantro, pickled
fresnos, chipotle aioli

BBQ CHICKEN SALAD

iceberg, black beans, grilled corn,
tomato, avocado, queso fresco,
hard-boiled egg, bacon

CORN SOUP (V)

pepita brittle, crispy sage
tortilla frita con queso

TAQUITOS

Mary's chicken, chihuahua
cheese, portobello, bbq sauce,
chipotle aioli, guacamole

NACHOS

chihuahua cheese, black beans,
guacamole, pico de gallo, fresh
jalapeños

SALSA FLIGHT (V)

homemade tortilla chips, choice
of 3 salsas

SHRIMP AGUACHILE

blue corn tostada, avocado, shrimp,
aguachile mint, onion, cucumber



PARILLADAS

served on sizzling skillet with vegetables, tortillas and our homemade salsas

Please choose 2 plates to share or add a 3rd plate for \$10 per person.

MARY'S CHICKEN

organic, white, grilled chicken,
sliced

SKIRT STEAK

grilled, sliced

FARMER'S MARKET VEGETABLES (V)

seasonal vegetables, prepared
simply

JUMBO SHRIMP

marinated in mojo de ajo,
grilled



SIDES

Please choose 2 sides to share from the following items.

BRUSSELS SPROUTS (V)

pickled chili morita oil,
lime

ELOTE

off the cob, crema,
seasoning

FRIJOL CON TODOS (V)

black beans, spanish rice, pico,
avocado, queso fresco

YUCCA FRIES

chipotle aioli, tomatillo



DESSERT

Optional shared desserts:

CHURROS

served with dulce de leche and
raspberry sauce
\$6 per person

SEASONAL TRES LECHES CAKE

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