

BOTANAS

Chips & Guacamole \$14

housemade tortilla chips served w/ creamy guacamole blended w/ ripe avocados, lime, cilantro & jalapeño

Guacamole Trio \$16

Mild guacamole, Guacamole chicharones & Guacamole w/ grilled wild shrimp

Chips & Salsa \$6.5

housemade tortilla chips served w/ our housemade fire-roasted salsa

Nachos Birria \$18

crispy housemade tortilla chips, cabo cheese blend, braised short rib, black beans, avocado, sliced jalapeños, sour cream & pico de gallo

Queso Blanco Fundido \$9

asadero & oaxaca cheese w/ ground beef or chorizo, pico de gallo & housemade tortillas

Mexican Street Corn \$7

grilled corn kernels w/ mayonnaise, cotija queso, fresh lime & chilito tajin

Papas Fritas Con Todo \$9.5

carne asada, cabo cheese blend & pico de gallo

Tuna Ceviche \$21

diced sushi grade yellow fin tuna w/ fresh lime juice, red onions, serrano pepper, cilantro, avocado, toasted sesame seed scallions, briny himalayan salt & extra virgin olive oil served w/ crispy tortilla chips

Quesadilla \$10

large flour tortilla w/ our cabo cheese blend, guacamole & pico de gallo chicken pastor +4.5 • grilled steak +6 • shrimp +6

CABO BOWLS \$12

Build Your Own Bowl

RICE BOWLS SERVED W/ SHREDDED ROMAINE & LIME WEDGES ON THE SIDE

Choose Rice or Lettuce Base:

cilantro-lime rice • mexican rice • romaine

Choose Your Toppers:

corn • black beans • fajita peppers • pickled red onions • cherry tomatoes pico de gallo • cabo cheese blend • sour cream • jalapeno slices radishes • crispy tortilla strips • sliced avocado +3 • guacamole +3

Add Your Favorite Protein:

steak +6 pork pastor +4.5 grilled shrimp +6 chicken pastor +4.5 braised short rib +7 carnitas +5.5

Choose a Salsa or Dressing:

salsa verde • creamy avocado • fire roasted tomato cilantro lime • honey chipotle

TORTAS

AUTHENTIC MEXICAN SANDWICH ON A TELERA ROLL SERVED W/ FRIES

Crispy Chicken Milanese \$14

on a cheese crusted telera roll & topped w/ serrano aioli, avocado, cotija cheese, shredded romaine lettuce, sliced tomatoes, sliced onions, cured jalapeño peppers & black bean puree

Al Pastor \$14

on a cheese crusted telera roll & topped w/ marinated pork shoulder served w/ sliced onions, chopped pineapple, cilantro, avocado chipotle mayonnaise & black bean puree

Beef Birria Grilled Cheese \$20

on a cheese crusted telera roll w/ cilantro, avocado & pickle red onions

Prime Ribeye \$22

on a cheese crusted telera roll w/ grilled tender ribeye, avocado, pickle red onions, black bean spread, lettuce, tomato & honey chipotle mayonnaise

Carnitas \$16

on a cheese crusted telera roll w/ house made pork carnitas, black bean spread, pickle red onions, cilantro, sliced avocado & cured jalapeno peppers w/ choice of salsa

TACOS

SERVED INDIVIDUALY OR AS A DINNER ON OUR HOUSEMADE CORN TORTILLAS.

DINNER INCLUDES: 3 TACOS SERVED W/ CHOICE OF CILANTRO LIME RICE OR

MEXICAN RICE, BEANS & CHOICE OF SALSA (Salsa Verde, Creamy Avocado,

Fire Passted Tempta or Rice De Callo)

Fire Roasted Tomato or Pico De Gallo) DINNER Steak \$19 grilled sirloin w/ onions, cilantro, avocado, lime & choice of salsa Pork Pastor \$17 marinated pork shoulder in our special pastor seasonings, roasted pineapple, cilantro, onions, lime & choice of salsa Chicken Pastor s \$5 \$17 white & dark meat in our special pastor seasonings w/ roasted pineapple, onions, cilantro, avocado, lime & choice of salsa Short Rib \$7.5 \$23 slow braised for 24 hours, served w/ pickled red onions, cilantro, avocado & choice of salsa **Carnitas** \$5 \$17 slow cooked pork shoulder w/ pickled red onions, cilantro, lime & choice of salsa Chorizo \$5 \$17 housemade pork chorizo w/ grilled onions, cilantro, cabo cheese blend & choice of salsa Baja Fish \$ \$19 crispy alaskan cod in tecate beer batter, coleslaw, cilantro, cabo cheese blend, lime & chipotle aioli served on a cheese crusted tortilla Grilled Shrimp \$21 mexican wild shrimp w/ coleslaw, avocado, cilantro, onions, cabo cheese blend & serrano aioli served on a cheese crusted tortilla Tuna \$8.5 \$24 seared sushi grade ahi tuna w/ avocado, coleslaw, sesame seed & sriracha aioli Vegan Crispy Avocado \$5 \$17 panko crusted avocados w/ roasted corn, black beans, pico de gallo & choice of salsa

BURRITOS

Quesabirria

Tacos de Picadillo

SERVED ON A FLOUR TORTILLA, ACCOMPANIED BY YOUR CHOICE OF SALSA & SOUR CREAM

freshly ground beef w/ our special seasonings, shredded romaine,

slow braised short rib on a corn tortilla w/ cabo cheese blend crust,

cilantro, onions, choice of salsa & a side of birria consommé for dipping

tomato & cabo cheese blend served on a cheese crusted tortilla

Steak \$14.5

grilled steak al carbon w/ rice, beans, guacamole, pico de gallo, shredded romaine, serrano aioli, cilantro & cabo cheese blend

\$17

\$24

Pork Pastor \$13

seasoned marinated pork shoulder w/ oaxaca cheese, rice, beans, guacamole, tomatoes, shredded romaine, grilled pineapple & chipotle aioli

Chicken Pastor \$13

seasoned white & dark meat, cabo cheese blend, onions, cilantro, tomato, rice, beans, guacamole, shredded romaine & serrano aioli

Crispy Fried Chicken \$13.5

panko breaded chicken breast, rice, beans, guacamole, corn, tomatoes, shredded romaine, cabo cheese blend & chipotle aioli

Picadillo \$13.5

freshly ground beef picadillo, refried beans, cabo cheese blend, cilantro lime rice, lettuce, tomato, avocado & choice of salsa

Vegetarian \$16

a warm, crispy flour tortilla wrapped around sautéed portobello mushrooms, baby kale, & tricolor peppers & onions, layered w/ cilantro-lime rice, black beans, fresh avocado, pico de gallo & house salsa of your choice



FAJITAS

served on a hot cast iron skillet w/ marinated grilled onions, tricolor bell peppers, refried beans, guacamole, mexican rice, sour cream, fire roasted salsa & choice of corn or flour tortillas

	small	large
Grilled Steak	\$22	\$39
Grilled Chicken	\$17	\$31
Grilled Shrimp	\$22	\$39
Mix & Match Any 2	\$22	\$39
Vegetarian	\$17	\$25

grilled tricolor bell peppers, onions, zucchini, yellow squash, baby kale & portobello mushroom

DINNERS

SERVED W/ OUR HOUSEMADE CORN TORTILLAS

Carne Asada al Carbon \$39

12 oz. USDA choice skirt steak w/ chimichurri sauce, grilled knob onions, peppers, rice, beans & guacamole

Duroc Pork Chop \$34

14oz center-cut ancho chile-crusted duroc pork chop - exceptionally tender & juicy w/ a rich, clean, buttery fllavor & earthy, aromatic ancho rub served w/ cilantro-lime rice, black beans, carmelized onions & house-made corn tortillas

Pollo Adobo al Carbon \$19.5

half free range chicken marinated & seasoned in our adobo salsa w/ a side of chimichurri, rice & beans

Grilled Sea Bass \$33

butterflied sea bass topped w/ olive oil & lime vinaigrette served w/ cilantro lime rice, beans, grilled knob onions, guacamole & choice of salsa

Spanish Octopus a la Plancha \$26

tender, subtly sweet & briny spanish octopus seared to perfection, served w/ crispy potato medley, salsa brava, avocado & house-made corn tortillas

SOUPS

Creamy Chicken Tortilla \$7.5

shredded chicken, avocado, queso panela, crispy tortilla & sour cream

SIDES

Tortilla Chips \$4 Black Beans \$5

Fries \$5 Avocado Slices (4) \$3.5

Cilantro Lime Rice \$5 Guacamole (80z) \$11 (160z) \$20

Mexican Rice \$5 Sour Cream \$2

House Beans \$5 Grilled Jalapenos \$4



SATURDAY & SUNDAY ONLY FROM 10AM-3PM

Breakfast Tacos

3 Tacos w/ Black Beans, Guacamole, Pico De Gallo & Cabo Potatoes Choose 1

• (3) Scrambled Eggs \$11

• (3) Scrambled Eggs w/ Cabo Cheese Blend \$13

• (3) Scrambled Eggs & Chorizo on a Cheese crusted Corn Tortilla \$15

Steak Fajitas & Eggs \$19

Our Steak Fajitas w/ 2 Eggs any style, Cabo Potatoes, Guacamole, Sour Cream, Salsa Roja & Choice of Tortillas (Flour or Corn).

Short Rib Breakfast Bowl \$19.5

Short Rib Birria, Cabo Potatoes, Cilantro, Fajita Peppers, Pickled Red Onions, Serrano Peppers, Cabo Cheese Blend & Salsa Roja. Topped w/ 2 Eggs any Style & Served w/ Warm Tortillas.

Avocado Toast \$12

Smashed Avocado, Cherry Tomatoes, Pickled Red Onions, Panela Cheese & Serrano Peppers Served w/ your choice of a Soft-Poached or Sunny-Side-Up Egg.

Cabo French Toast \$13

Tres Leches Batter, Crispy Brioche Bread topped w/ mixed Berries & Maple Syrup.

California Breakfast Burrito \$12

Crispy Fries, Scrambled Eggs, Chorizo, Pico De Gallo, Cabo Cheese Blend, Black Beans, Guacamole & Jalapeno Peppers.

Chilaquiles \$15

Crispy Tortilla Chips in Red or Green Salsa, Crumble Panela Cheese, Sour Cream, Pickle Red Onions, Scallions & 2 Sunny Side Up Eggs

Add Prime Ribeye \$19

Chicken & Churro Waffles \$21

Cripsy Chicken Tenders over a Churro Waffle, topped w/ Maple Syrup Served w/ 2 Eggs any Style

Omelette

3 Egg Omelette w/ choice of Potatoes or Rice & Beans All Omelettes topped w/ thin Slices of Avocado & Pico De Gallo

Plain \$14 • Chihuahua Cheese \$16 • Chorizo & Cheese \$16 Picadillo & Cheese \$18 • Kale Portobello Mushroom & Chihuahua Cheese \$19



Carrot Juice \$8

Cold-pressed, naturally sweet & full of beta-carotene & vitamins

Celery Juice \$8

Crisp, clean, & hydrating

– a natural detox favorite

Verde Vida \$9

Mint, Pineapple, Lemon, Cucumber, Apple & Spinach

Orange Juice \$7

Fresh-squeezed daily, vibrant & naturally sweet

Agua de Jamaica \$5

(Hibiscus) Vibrant, tart & floral
 – a classic Mexican agua fresca
 brewed from dried hibiscus flowers

Horchata \$5.5

Creamy & lightly spiced rice milk w/ cinnamon and vanilla.

Iced Tea \$4.5

Freshly brewed and chilled

– simple, smooth & refreshing.

Fresh Drip Coffee \$4

Brewed daily from premium Mexican beans – bold & aromatic.

Bottled Drinks \$4.5

Coke, Diet Coke, Sprite, Jarritos, Pellegrino