



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

|                   | <u>small</u> | <u>large</u> |
|-------------------|--------------|--------------|
| 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** \$49
- 12 oz. USDA choice skirt steak w/ chimichurri sauce, grilled knob onions, peppers, rice, beans & guacamole
- Pollo con Mole Poblano** \$25
- Tender chicken breast topped w/ rich mole poblano sauce, served w/ Mexican rice, black beans & warm housemade corn tortillas
- Pollo Adobo al Carbon** \$21
- half free range chicken marinated & seasoned in our adobo salsa w/ a side of chimichurri, rice & beans
- Grilled Sea Bass** \$35
- 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** \$32
- tender, subtly sweet & briny Spanish octopus seared to perfection, served w/ crispy potato medley, salsa brava, avocado & housemade corn tortillas

SOUPS

- Creamy Chicken Tortilla** \$7.5
- shredded chicken, avocado, queso panela, crispy tortilla & sour cream

SIDES

- Tortilla Chips** \$4
- Fries** \$5
- Cilantro Lime Rice** \$5
- Mexican Rice** \$5
- House Beans** \$5
- Black Beans** \$5
- Avocado Slices (4)** \$3.5
- Guacamole (8oz)** \$11 **(16oz)** \$20
- Sour Cream** \$2
- Grilled Jalapenos** \$4



BRUNCH MENU

SATURDAY & SUNDAY ONLY FROM 10AM-2PM

- Casa del Sol Breakfast** \$16
- 3 Cage Free Eggs any style w/ choice of Crispy Bacon or Chorizo, accompanied by Black Beans & Cabo Potatoes.
- 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** \$15
- Tres Leches Batter, Crispy Brioche Bread topped w/ Mixed Berries & Maple Syrup.
- California Breakfast Burrito** \$14
- Crispy Fries, Scrambled Eggs, Chorizo, Pico De Gallo, Cabo Cheese Blend, Black Beans, Guacamole & Jalapeño 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
- Cabo Enchiladas** \$23
- 2 Enchiladas filled w/ Chicken Pastor & topped w/ Mole Poblano, Sour Cream & Cabo Cheese Blend. Topped w/ 2 Eggs any Style & Served w/ Rice & Beans.
- Shrimp Enchiladas** \$23
- 2 Enchiladas filled w/ Grilled Shrimp, Corn, Grilled Peppers & Onions, Salsa Suiza & Gratinated Cabo Cheese Blend. Topped w/ 2 Eggs any Style & Served w/ Rice & Beans.
- 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 \$18
- Picadillo & Cheese \$18 • Kale Portobello Mushroom & Chihuahua Cheese \$19



- Carrot Juice** \$9
- cold-pressed, naturally sweet & full of beta-carotene & vitamins
- Celery Juice** \$9
- crisp, clean, & hydrating – a natural detox favorite
- Verde Vida** \$10
- mint, pineapple, lemon, cucumber, apple & spinach

- Orange Juice** \$7
- fresh-squeezed daily, vibrant & naturally sweet
- Agua de Jamaica** \$6
- (Hibiscus) vibrant, tart & floral – a classic Mexican agua fresca brewed from dried hibiscus flowers
- Horchata** \$6.5
- creamy & lightly spiced rice milk w/ cinnamon & vanilla

- Iced Tea** \$5
- freshly brewed & chilled – simple, smooth & refreshing
- Fresh Drip Coffee** \$4
- brewed daily from premium Mexican beans – bold & aromatic
- Bottled Drinks** \$5
- Coke, Diet Coke, Sprite, Jarritos, Pellegrino



BOTANAS

Cabo Nachos \$14

crispy housemade tortilla chips, Cabo cheese blend, black beans, avocado, sliced jalapeños, sour cream & pico de gallo

Add Your Favorite Protein:

steak +6.5 • pork pastor +5 • grilled shrimp +8  
chicken pastor +5 • braised short rib +8 • carnitas +6

Chips & Guacamole \$15

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

Guacamole Trio w/ Chips \$22

mild • roasted pineapple • grilled wild shrimp

Chips & Salsa \$7.5

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

Queso Blanco Fundido \$10

Asadero & Oaxaca cheese w/ ground beef or chorizo, pico de gallo & housemade tortillas

Mexican Street Corn \$8

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

Papas Fritas Con Todo \$12

carne asada, cabo cheese blend & pico de gallo

Tuna Ceviche \$22

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 \$11

large flour tortilla w/ our Cabo cheese blend, guacamole & pico de gallo  
chicken pastor +5 • grilled steak +6.5 • shrimp +8

CABO BOWLS \$13.5

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 • jalapeño slices  
radishes • crispy tortilla strips • sliced avocado +3 • guacamole +3

Add Your Favorite Protein:

steak +6.5 • pork pastor +5 • grilled shrimp +8 • chicken milanese +7.5  
chicken pastor +5 • braised short rib +8 • carnitas +6 • chicken breast +7

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 \$15

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 pureé

Al Pastor \$15

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

Beef Birria Grilled Cheese \$21

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

Prime Ribeye \$23

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

Carnitas \$17

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

TACOS

SERVED INDIVIDUALLY 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 Roasted Tomato or Pico De Gallo)

|                                                                                                                                                 | IND   | DINNER |
|-------------------------------------------------------------------------------------------------------------------------------------------------|-------|--------|
| <b>Steak</b>                                                                                                                                    | \$6.5 | \$21.5 |
| grilled sirloin w/ onions, cilantro, avocado, lime & choice of salsa                                                                            |       |        |
| <b>Pork Pastor</b>                                                                                                                              | \$5.5 | \$19.5 |
| marinated pork shoulder in our special pastor seasonings, roasted pineapple, cilantro, onions, lime & choice of salsa                           |       |        |
| <b>Chicken Pastor</b>                                                                                                                           | \$5.5 | \$19.5 |
| white & dark meat in our special pastor seasonings w/ roasted pineapple, onions, cilantro, avocado, lime & choice of salsa                      |       |        |
| <b>Short Rib</b>                                                                                                                                | \$8   | \$25.5 |
| slow braised for 24 hours, served w/ pickled red onions, cilantro, avocado & choice of salsa                                                    |       |        |
| <b>Carnitas</b>                                                                                                                                 | \$5.5 | \$19.5 |
| slow cooked pork shoulder w/ pickled red onions, cilantro, lime & choice of salsa                                                               |       |        |
| <b>Chorizo</b>                                                                                                                                  | \$5.5 | \$19.5 |
| housemade pork chorizo w/ grilled onions, cilantro, Cabo cheese blend & choice of salsa                                                         |       |        |
| <b>Baja Fish</b>                                                                                                                                | \$6.5 | \$21.5 |
| crispy Alaskan cod in Tecate beer batter, coleslaw, cilantro, Cabo cheese blend, lime & chipotle aioli served on a cheese crusted tortilla      |       |        |
| <b>Grilled Shrimp</b>                                                                                                                           | \$7   | \$23.5 |
| Mexican wild shrimp w/ coleslaw, avocado, cilantro, onions, Cabo cheese blend & serrano aioli served on a cheese crusted tortilla               |       |        |
| <b>Tuna</b>                                                                                                                                     | \$9   | \$26.5 |
| seared sushi grade ahi tuna w/ avocado, coleslaw, sesame seed & sriracha aioli                                                                  |       |        |
| <b>Vegan Crispy Avocado</b>                                                                                                                     | \$5.5 | \$19.5 |
| panko crusted avocados w/ roasted corn, black beans, pico de gallo & choice of salsa                                                            |       |        |
| <b>Tacos de Picadillo</b>                                                                                                                       | \$5.5 | \$19.5 |
| freshly ground beef w/ our special seasonings, shredded romaine, tomato & Cabo cheese blend served on a cheese crusted tortilla                 |       |        |
| <b>Quesabirria</b>                                                                                                                              | \$8.5 | \$26.5 |
| 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 |       |        |

| BURRITOS                                                                     |                                                                                                                                                                                                                        |
|------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| SERVED ON A FLOUR TORTILLA, ACCOMPANIED BY YOUR CHOICE OF SALSA & SOUR CREAM |                                                                                                                                                                                                                        |
| <b>Steak</b> \$15.5                                                          | grilled steak al carbon w/ rice, beans, guacamole, pico de gallo, shredded romaine, serrano aioli, cilantro & Cabo cheese blend                                                                                        |
| <b>Pork Pastor</b> \$14                                                      | seasoned marinated pork shoulder w/ Oaxaca cheese, rice, beans, guacamole, tomatoes, shredded romaine, grilled pineapple & chipotle aioli                                                                              |
| <b>Chicken Pastor</b> \$14                                                   | seasoned white & dark meat, Cabo cheese blend, onions, cilantro, tomato, rice, beans, guacamole, shredded romaine & serrano aioli                                                                                      |
| <b>Crispy Fried Chicken</b> \$14.5                                           | panko breaded chicken breast, rice, beans, guacamole, corn, tomatoes, shredded romaine, Cabo cheese blend & chipotle aioli                                                                                             |
| <b>Picadillo</b> \$14.5                                                      | freshly ground beef picadillo, refried beans, Cabo cheese blend, cilantro lime rice, lettuce, tomato, avocado & choice of salsa                                                                                        |
| <b>Vegetarian</b> \$17                                                       | 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 |