

# STARTERS

**SPICY MEXICAN SOUP.....\$7.95**

Savory spicy chicken soup, chilies, vegetables, fried tortilla strips

**FRIED CALAMARI ..... \$14.95**

Fried squid in seasoned flour with chipotle dip

**TROPICAL COCONUT SHRIMP (GF)..... \$14.95**

Toasted coconut, coconut flour, mango salsa

**BACON WRAPPED PLANTAINS (GF).....\$9.95**

Applewood bacon, agave drizzle

**HOUSE STUFFED JALAPEÑOS.....\$9.95**

Jalapeño, queso, salsa, queso fresco, panko breading

**CHICKEN FLAUTAS (GF).....\$9.95**

Fried corn tortilla rolls with pollo asado filling topped with salsa verde, crema and queso fresco

**CHALUPAS (GF)**

Crispy tortillas, layered with beans, queso, jalapeno & guacamole

Your choice of pulled chicken, brisket, pork, chorizo or vegetable

**Single \$8.00 Double \$12.50 Add grilled chicken \$2**

**POLLO BORRACHO “Drunken Wings”**

Beer marinated & crispy oven-roasted

Sweet honey agave (mild)

South of the border (medium)

Diablo (fiery hot)

**Single \$9.95 Double \$17.95**

# SALADS

**TACO BOWL..... \$15.95**

Tortilla shell filled with refried beans, Mexican rice, cheese, crema, lettuce, tomato, onion & guacamole

**MEXICAN COBB.....\$16.95**

Apple smoked bacon, boiled egg, pico de gallo, sliced avocado, romaine lettuce, mango dressing in a crispy tortilla shell

**All salads add:**

Pulled chicken or pulled brisket \$2

Grilled chicken \$6 Grilled Salmon \$6

Grilled shrimp \$6 Grilled skirt steak \$8

# CEVICHE

**CEVICHE de MARISCO (GF)..... \$15.95**

Shrimp, calamari & pulpo with mango and citrus marinade

# SIDES

**SEASONED FRIES..... \$8.00**

**6oz GUACAMOLE..... \$8.00**

**MAIZ MEXICANO..... \$8.00**

**TOSTONES..... \$8.00**

**BLACK BEANS..... \$6.00**

**SAUTEED VEGETABLES.....**

**\$6.00**

**REFRIED BEANS..... \$6.00**

**MEXICAN RICE..... \$6.00**

# GUACAMOLE

**TABLE SIDE GUACAMOLE (GF).....\$13.00**

Prepared fresh to your liking

# NACHOS

**NACHOS (GF).....\$8.95**

Piled high tortilla chips, jack & cheddar cheese, jalapeno, pico de gallo

**MUCHO NACHOS (GF)..... \$12.95**

Grande size, jack & cheddar, jalapeno & pico de gallo, sour cream

Your choice of pulled chicken, brisket, pork or vegetables

Add: buffalo or grilled chicken \$2

**TOSTONES NACHOS (GF).....\$14.95**

Fried pressed green plantains, pulled brisket, bacon, melted

cheddar Oaxaca, queso fresco, pico de gallo, guacamole, jalapeno

# EMPANADAS

**CHICKEN EMPANADA..... \$12.95**

Pollo asado & crema, salsa verde, 2pc

**BEEF EMPANADA.....\$12.95**

Carne asada, salsa rojo, 2pc

**LOBSTER EMPANADA..... \$15.95**

Lobster meat, broccoli, cheddar, chipotle salsa 2pc

# ENTREES

**SALMON (GF).....\$25.95**

Mild chili-cilantro lime butter, daily vegetable, Mexican rice

**COCONUT CRUSTED SEA BASS (GF)..... \$25.95**

Mango salsa, black bean rice

**LOBSTER CRUSTED STRIPED BASS (GF).....\$27.95**

Baja pacific bass filet, lobster crust, lobster sherry cream

**HAMBURGUESA DE CABO..... \$16.95**

A blend of grass fed beef & short rib, lettuce, tomato

& brioche bun

Topping \$.75 cheese, bacon, guacamole, onions, jalapeno,

pico de gallo

**TEQUILA MARINATED SKIRT STEAK.....\$26.95**

Demi glaze, onion nest, potatoes au graten, daily vegetable

**BRAISED SHORT RIB CHIMICHURRI.....\$27.95**

Slow braised angus short ribs, Argentinean green herb dressing

potatoes au graten

**CABO'S GRILLED COWBOY STEAK.....\$29.95**

16 ounce topped with herb butter & chimichurri, with

fried onion nest, potato & queso chile releno

# QUESADILLAS

Flour tortilla with a blend of cheeses, topped with pico de gallo, crema

**SINGLE \$9 DOUBLE \$15**

ADD \$2 - Roasted chicken, brisket, pork, spinach & mushroom

ADD \$4 - grilled chicken

ADD \$6 - steak or shrimp

## SPECIALTY QUESADILLAS

**ROASTED POBLANO PEPPER**

**& CHIHUAHUA CHEESE.....\$15.95**

**SOUTHWEST.....\$16.95**

Double spinach tortilla, grilled chicken, black beans, corn & cheese topped with crema

**COCONUT SHRIMP QUESADILLA..... \$17.95**

Double spinach tortilla, coconut shrimp, cheese, mango salsa

**FAJITA STYLE STEAK QUESADILLA.....\$18.95**

Double flour tortilla, marinated steak fajita blend (onions & peppers)

## STREET EATS

**ENCHILADAS.....\$16.95**

2 flour tortilla topped with guajillo tomato sauce & cheese

**BURRITOS.....\$16.95**

2 stuffed tortilla with cheese, beans & rice topped with guajillo sauce & crema

**TACOS..... \$16.95**

3 folded crisp corn tortilla or soft flour tortilla, tomato, cheese & special sauce

**TOSTADAS..... \$16.95**

2 crisp flat corn tortilla layered with refried beans, lettuce, tomato & cheese

Choose one: pulled chicken, brisket, pork, ground beef or cheese

ADD \$2 - grilled chicken ADD \$4 - Skirt Steak

*All above served with Mexican rice & refried beans*

**MAIZ MEXICANO..... \$8.00**

Sweet corn on the cobb, cayenne pepper-garlic mayo rub queso

**BIG BURRITO.....\$18.00**

Extra large soft tortilla filled with cheese, beans, rice, lettuce & sour cream

Choice of pulled chicken, pulled brisket, pulled pork

ADD \$6 - Grilled chicken, b-b-q chicken

**SALMON TACOS.....\$17.95**

Salmon fillets, Castilian Romesco sauce, jalapeno, jicama slaw

**BAJA SHRIMP TACOS.....\$17.95**

Batter fried, salsa roja, chili aioli, jicama slaw

**SKIRT STEAK TACOS.....\$17.95**

Tequila marinated, salsa verde, jicama slaw

**SHORT RIB TACO.....\$17.95**

Braised short rib, chimichurri, beef demi glaze, fried onion, cabbage

**ACHIOTE PORK TACOS.....\$17.95**

Fire roasted tomato salsa, slaw, avocado

**CHIMICHANGA.....\$16.95**

Deep fried tortilla filled with your choice of pulled chicken, brisket, pork, topped with melted cheese, salsa verde

ADD \$1 - grilled chicken ADD \$4 - Grilled steak

*All above served with Mexican rice & black beans*

## FAJITAS

Sauteed onions & sweet peppers on a sizzling platter  
Sour cream, lettuce, tomato, guacamole, refried beans, cheese & warm flour tortillas

**CHICKEN \$21.95**

**STEAK \$23.95**

**SHRIMP \$23.95**

**STEAK & SHRIMP \$24.95**

**VEGETABLE \$19.95**

SUBSTITUTE WHITE CORN TORTILLA OR LETTUCE WRAPS (GF)

\*PARTIES OF 6 OR MORE WILL RECEIVE AN 18% GRATUITY

\*LATE NIGHT SEATING AFTER 9PM WILL RECEIVE AN 18% GRATUITY TO ALL

\*\*GF\*\* GLUTEN FREE



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## OUR *Famous* FROZEN CABORITAS

THE GOOD



\$6  
11 OZ

THE BAD



\$8  
16 OZ

THE UGLY



\$14  
26 OZ

ADD \$1 PER FLAVOR SPECIALTY MARGARITAS ADD \$2  
ROCKS MARGARITAS ADD \$1

### FROZEN CABORITA

MADE WITH 100% DE AGAVE TEQUILA

CHOOSE FROM ORIGINAL, STRAWBERRY, MANGO,  
RASPBERRY, PEACH, BANANA, PASSION FRUIT,  
COTTON CANDY, MOJITO, STRAWBERRY BANANA  
& RED & BLUE RASPBERRY SWIRL

ADD A TRES AGAVE FLOATER TO ANY MARGARITA FOR \$5.  
100% DE AGAVE ORGANIC PREMIUM TEQUILA

ADD AN AVION FLOATER TO ANY MARGARITA FOR \$6.  
100% DE AGAVE PREMIUM TEQUILA

ADD A CASAMIGOS FLOATER TO ANY MARGARITA FOR \$8.  
100% DE AGAVE PREMIUM TEQUILA BLANCO

ADD A DON JULIO FLOATER TO ANY MARGARITA FOR \$8.  
100% DE AGAVE PREMIUM TEQUILA

ADD AN HORNITOS BOTTLE FLOATER TO ANY MARGARITA FOR \$9.  
100% DE AGAVE PREMIUM TEQUILA FLOATER  
YOUR CHOICE OF BLUE AGAVE OR CHERRY AGAVE  
OR NO FLOATER

### SANGRIA

BY THE GLASS ..... \$8  
HALF PITCHER ..... \$16  
FULL PITCHER ..... \$24

### HOUSE WINE

BOTTLED SELECTION AVAILABLE  
Red, Blush, White

BY THE GLASS ..... \$9  
Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot  
Noir, Merlot, Cabernet Sauvignon, Malbec, Rose  
Ask Your Server For Our Bottle Selection

### TEQUILA & MEZCAL

ASK YOUR SERVER FOR OUR LIST

### CABO MULES \$13

ASK YOUR SERVER ABOUT OUR  
SELECTION

### CERVEZAS IN BOTTLE

MEXICAN/IMPORTED..... \$6  
Corona, Corona Light, Modelo Negro, Modelo  
Especial, Heineken Light, Heineken XL \$8  
DOMESTIC XL ALUMINUM BOTTLES.....\$7  
Bud XL, Michelob Ultra XL, Bud Light XL,  
Land Shark \$6 Non Alcoholic \$5

### TRULY HARD SELTZER.....\$8

Available in Pineapple, Watermelon Kiwi, Passion Fruit & Mango

### SPECIALTY WATER

BY THE LITER.....\$7  
Flat or sparkling

PLEASE DRINK RESPONSIBLY

### CABO FROSE

A NEW TWIST ON SANGRIA  
FROZEN ROSE SANGRIA  
TOPPED WITH FRUIT

### FROSE RITA

OUR FROZEN ROSE SANGRIA MIXED WITH OUR  
FAMOUS FROZEN MARGARITA TOPPED WITH  
SANGRIA FRUIT

\$12 (16oz) \$18 (26oz)

### Coronita Margarita

A VERY UGLY SIZED MARGARITA WITH CHERRY LIME OR  
BLUE ORANGE FLAVORED CORONITA BTL  
FLOATER \$17

FLAVOR YOUR

### CORONITA MARGARITA

ADD \$1 PER FLAVOR  
ADD \$2 SPECIALTY MARGARITAS

## CABO'S

### MISSION STATEMENT

At Cabo "A TASTE OF MEXICO", our mission is to bring together  
the traditional & eclectic styles of Mexico.

To accomplish this, we combine traditional styles of  
Mexican cooking dating back to the Aztecs and the  
fusion styles of modern day Mexican chefs.

We source the freshest ingredients, all natural  
meats & poultry and sustainable seafood.

Our atmosphere is lively & fun as a celebration to  
the Mexican spirit, as well as warm and welcoming  
as Mexican family heritage dictates.

We hope this comes true to you through  
cuisine and service.

*A La Vida*

### MOJITO'S \$12

MADE WITH RON BARCELO CARRIBEAN RUM,  
MUDDLED LIMES, MINT & SWEET BLUE AGAVE NECTAR

### FLAVOR YOUR MOJITO \$13

CHOICE OF STRAWBERRY, BLUE RASPBERRY,  
MANGO, PASSION FRUIT OR PEACH

### COCO MOJITO \$13

A PINA COLADA MOJITO MADE WITH SUGAR ISLAND  
COCONUT CARRIBEAN RUM GARNISHED WITH  
A BLUE AGAVE & SHREDED COCONUT RUM

### CUCUMBER MINT

### MOJITO \$13

MADE WITH KETEL ONE BOTANICAL CUCUMBER MINT  
AND AGAVE NECTAR

### TRES AGAVES

### ORGANIC MOJITO \$12

MADE WITH TRES AGAVES 100% DE AGAVE PREMIUM  
ORGANIC TEQUILA, MUDDLED LIMES, MINT LEAVES &  
ORGANIC AGAVE NECTAR

### BLUE AGAVE MOJITO \$14

A BLUE ORANGE & LIME MOJITO MADE WITH AVION BLANCO  
100% BLUE WEBBER AGAVE PREMIUM TEQUILA

### BELINI RITA

A VERY UGLY SIZED MARGARITA WITH A PROSECCO  
BOTTLE FLOATER AVAILABLE IN STRAWBERRY, PEACH  
OR BOTH FLAVORS MIXED \$19

### COCO LOCO

A BAD SIZED STRAWBERRY PINA COLADA FLAVORED  
MARGARITA WITH A 1800 COCONUT TEQUILA BOTTLE  
FLOATER \$19

### PEACH MOONSHINE MARGARITA

A PEACH MARGARITA WITH AN OLE SMOKEY PEACH  
MOONSHINE SHOT FLOATER SERVED IN A MASON JAR  
W/SUGARCANE & INFUSED PEACH SLICE  
WHERE TENNESSEE MEETS TIJUANA \$19

### Green tea margarita

A GREEN TEA MARGARITA WITH A HINT OF PEACH  
WITH A JAMESON IRISH WHISKEY BOTTLE FLOATER \$19

### TITO RITA

A RED & BLUE RASPBERRY & PINA MARGARITA WITH A  
TITO'S HANDMADE ORGANIC VODKA BOTTLE FLOATER \$19

### SOUTHBEACH MARGARITA

A MANGO, RED & BLUE RASPBERRY MARGARITA  
WITH A TROPICAL BLUE AGAVE FLAVORED AVION  
100% PURE DE AGAVE TEQUILA BOTTLE FLOATER \$19

### CHERRY COLADA

A CHERRY PINA COLADA MARGARITA WITH A CHERRY  
AGAVE FLAVORED AVION 100% PURE DE AGAVE  
TEQUILA BOTTLE FLOATER \$19

### TROPICAL SUNSHINER

A STRAWBERRY MANGO MARGARITA WITH AN OLE  
SMOKEY HUNCH PUNCH MOONSHINE BOTTLE FLOATER  
GARNISHED WITH AN INFUSED CHERRY & SUGAR CANE  
WHERE TENNESSEE MEETS TIJUANA \$20

### WATERMELON RANCHER RITA

A BAD SIZED WATERMELON JOLLY RANCHER CANDY  
FLAVORED MARGARITA WITH A WATERMELON AGAVE  
FLAVORED AVION 100% PURE DE AGAVE TEQUILA  
BOTTLE FLOATER \$19

### CANCUN COLADA

WHERE CARRIBEAN RUM MEETS MEXICAN TEQUILA  
A MANGO PINA MARGARITA WITH A SUGAR ISLAND  
COCONUT RUM FLOATER GARNISHED WITH AN AGAVE  
RIM AND SHREDED SWEET COCONUT \$15

### CABO BLUE MARGARITA

WITH A JAJA 100% DE AGAVE AZUL TEQUILA FLOATER \$14

### EL CAPITAN LOCO

WHERE CAPTAIN MORGAN TAKES ON TEQUILA  
A BANANA MANGO AND PINA COLADA MARGARITA WITH A  
CAPTAIN MORGAN LOCO NUT CARRIBEAN RUM BOTTLE  
FLOATER \$18

### TRULY TROPICAL RITA

A TRULY UGLY SIZED MARGARITA WITH A TRULY CAN  
FLOATER AVAILABLE IN PASSION FRUIT, PINA COLADA,  
WATERMELON KIWI OR MANGO \$20

### KEY WEST COLADA

TROPICAL KEY LIME & BLUE PINACOLADA WITH A  
BACARDI LIMON RUM BOTTLE FLOATER \$18

### JOLLY CAPTAIN RANCHER RITA

A BAD SIZE GREEN APPLE CANDY RANCHER FLAVORED  
MARGARITA WITH A CAPTAIN MORGAN SLICED APPLE  
BOTTLE FLOATER GARNISHED WITH A JOLLY RANCHER  
GUMMY CANDY \$19