



Eat, Drink and be Cabo



BREAKFAST

MEXICAN SPECIALTIES

HUEVOS RANCHEROS \$65

Two fried eggs with tortillas topped with a tasty red sauce.
Served with beans and hash brown potatoes.

MEXICAN EGGS \$65

Two scrambled eggs with fresh Mexican sauce (tomato, onion and green pepper)
Served with beans and hash brown potatoes.

CABO CANTINA EGGS \$80

Two tortillas with cheese, ham and topped with two fried eggs with a special tasty red sauce.
Served with beans and hash brown potatoes.

MACHACA AND EGGS \$65

Two scrambled eggs mixed with delicious shredded beef.
Served with beans and hash brown potatoes.

BURRITO GRANDE BREAKFAST \$95

Burrito stuffed with egg, beans, bacon, sausage and topped with cheese and Cabo Cantina red sauce

CHILAQUILES \$75

Soft tortilla chips with red or green sauce and chicken. Served with beans.

SCRAMBLED OR FRIED \$65

Two scrambled or fried eggs with choice of ham, bacon, sausage, chorizo or machaca.
Served with hash brown potatoes and beans.

STEAK AND EGGS \$110

Grilled flank steak with two eggs on top. Served with beans and guacamole.

MACHACA BURRITOS \$95

Three burritos filled with scrambled eggs mixed with shredded beef. Served with beans.

MEXICAN BEEF \$90

Tender beef tips sautéed with fresh onion, tomato, garlic, green pepper, cilantro and a red sauce.
Served with beans.



BREAKFAST

OMELETS (with or without cheese)

YOUR CHOICE \$70

Choose ham, bacon, chorizo or sausage. Served with beans and hash brown potatoes.

VEGETARIAN \$65

With fresh mushrooms, tomato, onion and green peppers. Served with beans and hash brown potatoes.

SEAFOOD \$100

Fresh local shrimp sautéed with tomato, onion, garlic and green pepper.

Served with beans and hash brown potatoes.

TRADITIONAL

HOT CAKES \$55

Grandma's recipe. Served with fresh fruit.

SPECIAL HOT CAKES WITH

EGGS AND FRUIT \$70

Bacon, sausage or ham - add 20 Pesos.

TOAST \$35

Accompanied with honey, jam and butter.

HEALTHY DISHES

FRUIT PLATE \$55

Fresh seasonal fruit.

YOGURT \$60

Granola mixed with fresh fruit.

SCRAMBLED EGGS \$50

Served with oatmeal & fruit.

ASSORTED CEREALS \$35

Served with milk and bananas.

BAGELS

CREAM CHEESE \$40

HAM & EGG or HAM & CHEESE \$50

HEALTH FITNESS SMOOTHIES

\$45 EACH

THE ELVIS PRESLEY

(MEN) 46 grams of protein, banana, peanut butter and fresh orange juice.

(WOMEN) 23 grams, banana, peanut butter and fresh orange juice.

THE GARTH BROOKS

(MEN) 46 grams of protein, banana, strawberry, and fresh orange juice.

(WOMEN) 23 grams, banana, strawberry, and fresh orange juice.

THE MANNY PACQUIAO (for the men)

THE SHAKIRA (for the ladies)

B-complex, Acai berry antioxidant, cantaloupe, watermelon, pineapple and cranberry juice.

Tax included. Prices in Pesos. 15% gratuity added to parties of 6 or more.



LUNCH

APPETIZERS

FRENCH FRIES \$40

NACHOS \$80

Beans, cheese and fresh Mexican salsa.

NACHOS SPECIAL \$120

Chicken or sirloin steak, served with beans, cheese and fresh Mexican salsa.

CHICKEN WINGS \$50

Served with ranch dressing.

CHICKEN FINGERS \$90

Served with french fries and ranch dressing.

CHIPS AND FRESH MEXICAN SALSA \$35 WITH GUACAMOLE \$65

GRANDE / CHIPS & ASSORTED SALSA TRAY \$100

SEAFOOD APPETIZERS

SHRIMP COCKTAIL \$125

FRESH OYSTERS ON ICE (Dozen) \$200

PEEL N' EAT SHRIMP 1/2 Kilo \$230 Kilo \$420

SOUPS

TORTILLA or CHICKEN \$65

TACOS

FISH, CHICKEN, SHREDDED BEEF, PASTOR OR SIRLOIN STEAK \$25

SHRIMP OR GRILLED FISH \$30

GRILLED SHRIMP \$35

FAJITAS

Served with rice, beans, salsas and fresh tortillas.

CHICKEN OR BEEF PASTOR \$130

ANGUS BEEF FLANK STEAK \$145

SHRIMP \$150

MOLCAJETES (serves 2 people)

Served with special red sauce, green onion, grilled cactus (Nopali), Monterrey cheese and tortillas.

CHICKEN \$280 ANGUS BEEF FLANK STEAK \$350 SHRIMP \$390

Tax included. Prices in Pesos. 15% gratuity added to parties of 6 or more.



LUNCH

BURRITOS (served with assorted salsa tray)

REGULAR \$40

Chicken, Shredded Beef, Al Pastor or Sirloin Steak.

BURRITO GRANDE \$85

Chicken, Shredded Beef, Al Pastor or Sirloin Steak.

GRANDE SPECIAL \$120

Grilled shrimp, Monterrey cheese, beans and rice.

CARNE

OUR CARNE ASADA PLATE \$150

Angus Beef Flank Steak. Served with guacamole, grilled green onion, beans, salsas and tortillas.

QUESADILLAS

CHEESE \$75 CHICKEN FAJITAS \$95 SIRLOIN STEAK \$105 SHRIMP \$130

Served with rice, beans and salsas.

ENCHILADAS (RED OR GREEN)

CHICKEN \$130

SHREDDED BEEF \$130

SHRIMP \$145

Served with rice and beans.

BIG BAKED POTATO, MEXICAN STYLE

Served sour cream with salsas and tortillas.

CHEESE \$80

BROCCOLI AND CHEESE \$90

CHICKEN AND CHEESE \$100

SIRLOIN STEAK AND CHEESE \$120

ANGUS BEEF FLANK STEAK AND CHEESE \$150

AMERICANA

HAMBURGER \$80

CHEESE BURGER \$90

CHICKEN BURGER \$90

Served with french fries and fresh vegetables.

Tax included. Prices in Pesos. 15% gratuity added to parties of 6 or more.



DINNER

FROM THE GARDEN

GARDEN SALAD \$75
WITH CHICKEN \$125
WITH SHRIMP \$145

CEASAR SALAD \$100
WITH CHICKEN \$140
WITH SHRIMP \$170

FROM ITALY TO LOS CABOS

FETTUCINI ALFREDO \$100 WITH CARROTS/BROCCOLI \$130
CHICKEN \$145 SHRIMP \$170 LOBSTER \$220

ii VIVA MEXICO !!

MEXICAN COMBO SPECIAL \$275 (for 2 people)

Two enchiladas, Chile Relleno, Chicken Tamale, Grilled Angus Flank Steak, beans and rice.

PREMIUM STEAKS (12oz cut)

NEW YORK \$240
RIB EYE \$270

Served with baked potato, steamed vegetables, salsas and tortillas.

SEAFOOD

FISH FILET CABO CANTINA STYLE \$210

Served with Special Mushroom Cream Sauce and rice.

FISH FILET ANY STYLE \$195 (Grilled, garlic butter, Veracruz style, diabla, etc...)

Served with rice, steamed vegetables, salsas and tortillas.

JUMBO SHRIMP ANY STYLE \$235 (Breaded, grilled, scampi, ajillo style, coconut, etc...)

Served with steamed vegetables, rice, salsas and tortillas.

JUMBO SHRIMP WITH MUSHROOM SAUCE \$245

Served with steamed vegetables, rice, salsas and tortillas.

IMPERIAL JUMBO SHRIMP \$290

Jumbo shrimp stuffed with cheese, ham & wrapped in bacon.

Served with steamed vegetables, rice, salsas and tortillas.

GRILLED LOBSTER (SEASONAL) Market Price

Tax included. Prices in Pesos. 15% gratuity added to parties of 6 or more.



GRILLED COMBOS

Served with mashed potato, steamed vegetables, rice, guacamole, salsas and tortillas.

THE NUMBER 1 \$490 (serves two)

3 Jumbo Shrimps, Lobster Tail and 10 oz. Premium New York Steak.

THE NUMBER 2 \$850 (serves 3-4)

2 Lobster Tails, Fresh Fish Filet, 4 Jumbo Shrimps and 10 oz. Premium New York Steak.

THE NUMBER 3 \$890 (serves 3-4)

Angus Flank Steak, 2 Lobster Tails and 5 Jumbo Shrimps.

THE NUMBER 4 \$1200 (serves 5-6)

2 Lobster Tails, 5 Jumbo Shrimps, Fresh Fish Filet, 12 oz. Premium Rib Eye & Grilled Chicken Breast.

CHILES RELLENOS

CHEESE \$135 SIRLOIN STEAK \$165 SHRIMP \$220 LOBSTER \$280

Drenched in a tangy tomato sauce and served with rice and beans.

DESSERTS

ICE CREAM SUNDAE \$70

Two scoops of Vanilla Haagen-Dazs, chocolate sauce, nuts, whipped cream and a cherry on top!! Perfect.

CHEESECAKE \$50

CHOCOLATE CAKE \$50

FLAMING BANANA FLAMBE \$120

Prepared at your table with flaming Brandy!

VANILLA ICE CREAM \$50

CAFÉ MEXICANO \$120

IRISH COFFEE \$140

CAFÉ ESPAÑOL \$120

Tax included. Prices in Pesos. 15% gratuity added to parties of 6 or more.