

# Cabana Cove

## Small Plates

<b>Bang Bang Cauliflower</b> 🌱 🌿 Roasted cauliflower, honey Sriracha mayo	\$10
<b>Italian Meatball</b> Single shareable blended pork-beef meatball, marinara, roasted garlic bread	\$16
<b>Pan Roasted Shishitos</b> 🌿 🌱 Shishito peppers, creamy sesame sambal	\$10
<b>Grilled Shrimp Tacos</b> Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	\$18
<b>Chicken Wings</b> Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	\$19
<b>Spinach &amp; Roasted Artichoke Dip</b> 🌿 Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	\$14
<b>Chicken Quesadilla</b> Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema <b>sub steak +\$5   sub shrimp +\$4</b>	\$15

## Handhelds

Served with choice of fries, chips, or fresh fruit

<b>Black Pepper Crusted Filet Sandwich*</b> 5 oz. black pepper filet, horseradish cream, beefsteak tomato, arugula, pretzel hoagie	\$34
<b>White BBQ Grilled Chicken Sandwich</b> Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll	\$20
<b>Turkey Club</b> Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	\$18
<b>Grilled Caesar Steak Wrap*</b> Grilled sirloin, tomatoes, Caesar greens, flour tortilla	\$24
<b>BBQ Bacon Jack Burger*</b> Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	\$22
<b>Mushroom Swiss Burger*</b> Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	\$21
<b>Classic Cheeseburger*</b> Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	\$19
<b>IMPOSSIBLE® Burger</b> 🌿 IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun	\$15

## Salads & Soup

<b>Grapefruit, Beet &amp; Kale Salad</b> 🌿 Grapefruit segments, rainbow beets, baby kale-spinach mix, crunchy quinoa, goat cheese, tahini lime dressing	\$20
<b>Chopped Chicken Salad</b> Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing	\$23
<b>Sesame Ginger Salad</b> Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	\$19
<b>Chicken Salad</b> House-made chicken salad, seasonal fresh fruit, fresh berries, toasted naan	\$20
<b>Caesar Salad</b> Crisp romaine, shaved Parmesan, croutons, Caesar dressing <b>add chicken +\$8   shrimp +\$11   salmon* +\$14   steak* +\$15</b>	\$14

## Mains

<b>Pan Seared Salmon*</b> 🌱 Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	\$36
<b>Wild Mushroom Cauliflower Risotto</b> 🌱 🌿 Cauliflower risotto, wild mushrooms, shallots, white wine, parsley, Parmesan	\$23
<b>Chimichurri Filet*</b> 🌱 Grilled 8 oz filet, chimichurri, sauteed spinach, roasted potatoes, Parmesan	\$46
<b>Ravioli &amp; Meatballs</b> Blended pork-beef meatballs, marinara, quattro formaggi ravioli, Parmesan	\$28

## Desserts

<b>Cheesecake</b> 🌿 Classic New York-style cheesecake	\$11
<b>Chocolate Cake</b> 🌿 Chocolate cake with chocolate frosting	\$10
<b>Crème Brûlée</b> 🌱 🌿 With raspberry coulis	\$12

**\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**



Room Service Available 4:00 PM - 10:00 PM: Press "Room Service" button on your phone to order.  
All orders have a \$5.00 delivery charge + 20% service charge automatically added.

Evenings

## Signature Cocktails

<b>Margarita</b>	<b>\$18</b>
Don Julio Reposado, Cointreau, house-made lime sour	
<b>Espresso Martini</b>	<b>\$18</b>
Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew	
<b>El Yunque</b>	<b>\$18</b>
Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup	
<b>Fig &amp; Honeybee</b>	<b>\$18</b>
Hendrick's Gin, fresh lime juice, fig honey syrup	
<b>Cinnamon Crowne</b>	<b>\$18</b>
Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup	
<b>Honey Walnut Old Fashioned</b>	<b>\$18</b>
Buffalo Trace Bourbon, house-made honey syrup, Angostura, black walnut bitters	
<b>Last Sip of Summer</b>	<b>\$18</b>
Infused Gin, Earl Grey Syrup, Lemon Juice, Whole Milk	
<b>Cabana Cove</b>	<b>\$18</b>
Infused Mezcal, Agave Syrup, Lime Juice, Seasonal Fruit Puree	

## Beers & Beyond

### DRAFT

<b>Michelob Ultra</b>	ABV 4.2%   MO	<b>\$12</b>
<b>Modelo Especial</b>	ABV 4.6%   MEX	<b>\$12</b>
<b>Samuel Adams Seasonal</b>	ABV 4.9%   MA	<b>\$12</b>
<b>Sierra Nevada</b>	ABV 5.6%   USA	<b>\$12</b>

### BOTTLED

<b>Bud Light</b>	ABV 4.2%   MO	<b>\$8</b>
<b>Blue Moon</b>	ABV 5.4%   CO	<b>\$10</b>
<b>Peroni</b>	ABV 5.1%   ITA	<b>\$11</b>
<b>Voodoo Ranger Juicy Haze IPA</b>	ABV 7.5%   CO	<b>\$10</b>
<b>Kona Big Wave</b>	ABV 4.4%   HI	<b>\$10</b>
<b>Athletic Brewing Upside Dawn</b>	ABV 0.4%   CT	<b>\$10</b>
<b>Golden Ale</b>		
<b>Coors Light</b>	ABV 4.2%   CO	<b>\$8</b>
<b>Lagunitas IPA</b>	ABV 5.7%   CA	<b>\$10</b>
<b>Stella Artois</b>	ABV 5.2%   BEL	<b>\$10</b>
<b>Sierra Nevada Pale Ale</b>	ABV 5.6%   CA	<b>\$10</b>
<b>Heineken</b>	ABV 5.0%   AMS	<b>\$10</b>

### BEYOND BEER

<b>Gin &amp; Juice Assorted Flavors by Dre &amp; Snoop</b>	ABV 5.0%   NY	<b>\$14</b>
<b>High Noon Assorted Flavors</b>	ABV 4.5%   CA	<b>\$12</b>
<b>Angry Orchard Hard Cider</b>	ABV 5.0%   NY	<b>\$10</b>

## Zero Proof

<b>Garden &amp; Ginger</b> <i>(non-alcoholic)</i>	<b>\$15</b>
Seedlip Garden 108, Fever-Tree ginger ale, rosemary	
<b>PaNOma</b> <i>(non-alcoholic)</i>	<b>\$15</b>
Seedlip Grove 42, fresh grapefruit juice, fresh lime juice, simple syrup, Sea salt, Fever-Tree mediterranean tonic	

## Wines

### WHITES

6 oz. | Bottle

<b>Seven Daughters Moscato</b>	<b>\$15   \$50</b>
<i>Veneto, Italy</i>	
<b>J. Lohr Bay Mist Reisling</b>	<b>\$14   \$50</b>
<i>Monterey, California</i>	
<b>Placido Toscana Pinot Grigio</b>	<b>\$14   \$50</b>
<i>Tuscany, Italy</i>	
<b>Matua Sauvignon Blanc</b>	<b>\$15   \$50</b>
<i>Marlborough, New Zealand</i>	
<b>Rodney Strong Charlotte's Home Sauvignon Blanc</b>	<b>\$18   \$65</b>
<i>Sonoma County, California</i>	
<b>Bonterra Chardonnay</b>	<b>\$15   \$50</b>
<i>California</i>	
<b>La Crema Chardonnay</b>	<b>\$20   \$70</b>
<i>Monterey, California</i>	
<b>Ck Mondavi Chardonnay</b>	<b>\$12   \$40</b>
<i>California</i>	
<b>Ck Mondavi Sauvignon Blanc</b>	<b>\$12   \$40</b>
<i>California</i>	
<b>Ck Mondavi Pinot Grigio</b>	<b>\$12   \$50</b>
<i>California</i>	
<b>BUBBLES &amp; ROSÉS</b>	
<b>Ruffino D.O.C Prosecco</b>	<b>\$15   \$55</b>
<i>Veneto, Italy</i>	
<b>Veuve du Vernay Sparkling</b>	<b>\$14   \$50</b>
<i>Vin de France, NV</i>	
<b>Avaline Rose</b>	<b>\$16   \$70</b>
<i>Vin de France, NV</i>	
<b>REDS</b>	
<b>Angeline Pinot Noir</b>	<b>\$14   \$50</b>
<i>California</i>	
<b>House of Brown Red Blend</b>	<b>\$20   \$70</b>
<i>Lodi, California</i>	
<b>Conundrum Red Blend</b>	<b>\$25   \$90</b>
<i>California</i>	
<b>Liberty School Cabernet Sauvignon</b>	<b>\$20   \$70</b>
<i>Pasa Robles, California</i>	
<b>Prati by Louis M. Martin Cabernet Sauvignon</b>	<b>\$20   \$70</b>
<i>Sonoma, California</i>	
<b>Smoking Loon Cabernet</b>	<b>\$14   \$50</b>
<i>California</i>	
<b>Smoking Loon Merlot</b>	<b>\$14   \$50</b>
<i>California</i>	
<b>Camila Malbec</b>	<b>\$14   \$50</b>
<i>Mendoza, Argentina</i>	
<b>Ck Mondavi Cabernet Sauvignon</b>	<b>\$12   \$40</b>
<i>California</i>	
<b>Ck Mondavi Merlot</b>	<b>\$12   \$40</b>
<i>California</i>	