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APPETIZERS	
	4100.00
SCALLOPS	2108.00
Pan seared sea scallops with red cabbage slaw and Cabo Wabo Tequila Reposado butter	
Cabo wabo requia Reposado butter	
COCONUT SHRIMP	\$168.00
Lightly battered shrimp rolled in grated coconut,	
served with a ginger and soy sauce	
8 8	
CAMMV-C CHDIMD	4100.00
SAMMY'S SHRIMP	\$168.00
Sauteed with garlic & serrano chile, deglazed with lime	
juice and Cabo Wabo Tequila Reposado	
STUFFED MUSHROOMS.	\$108.00
Button mushrooms stuffed with cream cheese, dried	
chiles and fresh herbs.	
OHECADILLAC	¢100.00
QUESADILLAS	\$108.00
Corn or flour tortillas stuffed with oaxaca cheese	A 10.00
Chicken for	
Add: Beef for	\$ 24.00
Shrimp for	\$ 00.00
VAMPIROS	\$120.00
VAMPIROS	\$120.00
VAMPIROS. Grilled corn tortillas topped with refried black beans, oaxaca cheese and grilled beef filet	\$120.00
Grilled corn tortillas topped with refried black beans, oaxaca cheese and grilled beef filet	\$120.00
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Grilled corn tortillas topped with refried black beans, oaxaca cheese and grilled beef filet SOUPS & GREENS	
Grilled corn tortillas topped with refried black beans, oaxaca cheese and grilled beef filet SOUPS & GREENS TORTILLA SOUP	\$120.00 \$108.00
Grilled corn tortillas topped with refried black beans, oaxaca cheese and grilled beef filet SOUPS & GREENS	
Grilled corn tortillas topped with refried black beans, oaxaca cheese and grilled beef filet SOUPS & GREENS TORTILLA SOUP Tomato and chicken broth with avocado, oaxaca cheese	
Grilled corn tortillas topped with refried black beans, oaxaca cheese and grilled beef filet SOUPS & GREENS TORTILLA SOUP Tomato and chicken broth with avocado, oaxaca cheese and sour cream	\$108.00
Grilled corn tortillas topped with refried black beans, oaxaca cheese and grilled beef filet SOUPS & GREENS TORTILLA SOUP Tomato and chicken broth with avocado, oaxaca cheese and sour cream GARDEN SALAD	
Grilled corn tortillas topped with refried black beans, oaxaca cheese and grilled beef filet SOUPS & GREENS TORTILLA SOUP Tomato and chicken broth with avocado, oaxaca cheese and sour cream	\$108.00
Grilled corn tortillas topped with refried black beans, oaxaca cheese and grilled beef filet SOUPS & GREENS TORTILLA SOUP Tomato and chicken broth with avocado, oaxaca cheese and sour cream GARDEN SALAD	\$108.00
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Grilled corn tortillas topped with refried black beans, oaxaca cheese and grilled beef filet SOUPS & GREENS TORTILLA SOUP Tomato and chicken broth with avocado, oaxaca cheese and sour cream GARDEN SALAD Vegetables tossed with a ginger-lime vinaigrette JICAMA SALAD Thinly sliced jicama tossed with onions, grapefruit and	\$108.00 \$108.00
Grilled corn tortillas topped with refried black beans, oaxaca cheese and grilled beef filet SOUPS & GREENS TORTILLA SOUP Tomato and chicken broth with avocado, oaxaca cheese and sour cream GARDEN SALAD Vegetables tossed with a ginger-lime vinaigrette JICAMA SALAD	\$108.00 \$108.00
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TORTILLA SOUP Tomato and chicken broth with avocado, oaxaca cheese and sour cream GARDEN SALAD Vegetables tossed with a ginger-lime vinaigrette JICAMA SALAD Thinly sliced jicama tossed with onions, grapefruit and chipotle-honey vinaigrette	\$108.00 \$108.00
Grilled corn tortillas topped with refried black beans, oaxaca cheese and grilled beef filet SOUPS & GREENS TORTILLA SOUP Tomato and chicken broth with avocado, oaxaca cheese and sour cream GARDEN SALAD Vegetables tossed with a ginger-lime vinaigrette JICAMA SALAD Thinly sliced jicama tossed with onions, grapefruit and chipotle-honey vinaigrette SHRIMP & SALAD	\$108.00 \$108.00
TORTILLA SOUP Tomato and chicken broth with avocado, oaxaca cheese and sour cream GARDEN SALAD Vegetables tossed with a ginger-lime vinaigrette JICAMA SALAD Thinly sliced jicama tossed with onions, grapefruit and chipotle-honey vinaigrette	\$108.00 \$108.00

ENTREES

	LOBSTER BURRITO	\$372.00
	Lobster sauteed with onion, tomato & garlic.	
	Deglazed with white wine & finished with heavy	
	cream	
	COCONUT SHRIMP	\$360.00
	Lightly battered jumbo shrimp rolled in grated	
	coconut, served with a ginger and soy sauce	
	SAMMY'S TEQUILA SHRIMP.	\$360.00
	Jumbo Shrimp sauteed with garlic & serrano chile.	
	Deglazed with lime juice and Cabo Wabo Tequila	
	Reposado	
	CILANTRO SHRIMP	\$360.00
	Grilled jumbo shrimp glazed with olive oil, cilantro	9000.00
	and honey	
	CATCH OF THE DAY	¢220.00
	CATCH OF THE DAY	\$228.00
	Tell us how we'll give it a shot!	
	BEEF FILET CABO WABO	\$312.00
	Pan seared beef tenderloin topped with a	
	dijon-cream reduction served over mash potatoes	
	and crispy onions	
	CHIPOTLE RIB-EYE	\$396.00
	Certified US Choice grilled rib eye topped with	
	chipotle butter	
	TAMARIND CHICKEN	\$228.00
1	Grilled chicken breast topped with a tamarind glaze	уцьо.00
114	Биге	



"Driving to my favorite Taco stand early one sunday morning, I couldn't get around a cabo local walking home from an obvious all-nighter.

This guy was literally bouncing off the roadside fencing as he tried to make his way down the road.

His shirt was torn and bloody, but he had a smile on his face and was oblivious to any pain he may have had.

The first thing that came to

HEY! THAT
GUY'S DOING
THE CABO WABO

my mind was what

I yelled out...