

## APPETIZERS

<b>SCALLOPS</b> .....	\$260.00
Pan seared sea scallops with red cabbage slaw and Cabo Wabo Tequila Reposado butter.	
<b>COCONUT SHRIMP</b> .....	\$260.00
Lightly battered shrimp rolled in grated coconut. Served with a ginger and soy sauce.	
<b>SAMMY'S SHRIMP</b> .....	\$260.00
Sauteed with garlic & serrano chile, deglazed with lime juice and Cabo Wabo Tequila Reposado.	
<b>SHRIMP TIRADITO</b> .....	\$220.00
Our very special way to make a shrimp ceviche, cooked in lemon juice, red onions, cucumber, red radish, dry chile & roasted sesame seeds.	
<b>STUFFED MUSHROOMS</b> .....	\$160.00
Button mushrooms stuffed with cream cheese, dried chiles and fresh herbs.	
<b>QUESADILLAS</b> .....	\$160.00
Corn or flour tortillas stuffed with oaxaca cheese.	
Add: - Chicken..... \$ 60.00	
- Beef..... \$ 60.00	
- Shrimp..... \$100.00	
<b>VAMPIROS</b> .....	\$180.00
Crispy grilled corn tortilla topped with refried black beans, oaxaca cheese and grilled beef filet.	

## SOUPS & GREENS

<b>TORTILLA SOUP</b> .....	\$160.00
Tomato and chicken broth with avocado, queso fresco and sour cream.	
<b>GARDEN SALAD</b> .....	\$160.00
Vegetables tossed with a ginger-lime vinaigrette.	
<b>JICAMA SALAD</b> .....	\$160.00
Thinly sliced jicama tossed with onions, grapefruit and chipotle-honey vinaigrette.	
<b>SHRIMP &amp; SALAD</b> .....	\$380.00
Grilled jumbo shrimp and assorted greens dressed with a creamy avocado vinaigrette.	

## ENTREES

<b>TORTA DE COCHINITA</b> .....	\$240.00
Pull pork sandwich, home made sweet potato chips. Served in a Mexican bun, avocado, onions vinaigrette and habanero (optional).	
<b>CHIPOTLE MEATBALLS</b> .....	\$320.00
Classic Mexican meatballs with light chipotle sauce. Served with white rice and boiled egg.	
<b>CARNE EN SU JUGO</b> .....	\$350.00
Sirloin steak, bacon, pinto beans and beef broth. On a side chopped onions, cilantro and chile serrano.	
<b>SURF &amp; TURF BURGER MX.</b> .....	\$320.00
Beef & chorizo patty topped with grilled shrimp and onions with cheddar cheese.	
<b>LOBSTER BURRITO</b> .....	\$750.00
Lobster sauteed with onion, tomato & garlic. Deglazed with white wine & finished with heavy cream.	
<b>COCONUT SHRIMP</b> .....	\$520.00
Lightly battered jumbo shrimp rolled in grated coconut. Served with a ginger and soy sauce.	
<b>SAMMY'S TEQUILA SHRIMP</b> .....	\$520.00
Jumbo Shrimp sauteed with garlic & serrano chile. Deglazed with lime juice and Cabo Wabo Tequila Reposado.	
<b>CILANTRO SHRIMP</b> .....	\$520.00
Grilled jumbo shrimp glazed with olive oil, cilantro and honey.	
<b>CATCH OF THE DAY</b> .....	\$300.00
Tell us how ..... we'll give it a shot...!	
<b>BEEF FILET</b> .....	\$460.00
Pan seared beef tenderloin topped with a dijon-cream reduction served over mash potatoes and crispy onions.	
<b>CHIPOTLE RIB-EYE</b> .....	\$680.00
Certified US Choice grilled rib eye topped with chipotle butter.	
<b>TAMARIND CHICKEN</b> .....	\$340.00
Grilled chicken breast topped with a tamarind glaze.	
<b>ENCHILADA STACK</b> .....	\$480.00
Shrimp enchilada with corn kernels stuffed with black beans & cheddar cheese, topped with red & green salsa. Served with rice.	



"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 my mind was what I yelled out...

**HEY! THAT GUY'S DOING THE CABO WABO!**