

STARTERS

SAN LUCAS TAQUITOS \$ 12.00

Lightly fried Hand rolled taquitos filled with shredded chicken and Mexican cheese, served with traditional salsa verde and jalapeno jelly and topped with cotija cheese and sour cream.

WABO CHIMICHANGA \$ 12.00

Hand rolled tortilla filled with shredded beef and Mexican cheese/ lightly fried and topped with sour cream. Served with jalapeno jelly.

CANTINA QUESO DIP \$ 12.00

Mixed Mexican cheese combined with relleno sauce, Served with homemade chips.

REAL DEAL GUACAMOLE \$ 11.00

Fresh avocado combined with cilantro, Fresh lime juice, serrano chili, pico de gallo.

QUESADILLA \$ 11.00

Flour tortilla with our melted Mexican cheese, served with our homemade pico de gallo and guacamole. Add your choice of carnitas or chicken for \$3.00 Add shrimp or steak for \$4.00 Substitute gluten free tortilla for \$2.00

WABO CAMARON COCKTAIL \$ 20.00

Shrimp served with our home made pico de gallo and clamata juice.

RED ROCKIN' WINGS \$ 14.00

Our signature chicken wings served with traditional buffalo hot sauce.

WABO NACHOS \$ 14.00

Our homemade tortilla chips topped with Refried Beans, jalapeno, pico de gallo, guacamole and sour cream. Add carnita or chicken for \$3.00, shrimp or steak for \$4.00

CEVICHE SERANO \$ 15.00

Fresh catch of the day marinated in fresh lime juice and mixed with our homemade pico de gallo. Served with homemade tortilla chips.

SAMMY'S TEQUILA SHRIMP \$ 18.00

Shrimp sauteed with butter, fresh garlic and serrano chilis, then sauteed with fresh lime juice and Cabo Wabo tequila.

FIESTA PLATER \$ 20.00

Wabo Nachos, Taquitos, Chimichangas, and our Red Rockin' wings, served with guacamole, sour cream and jalapeno jelly.

SOUPS AND SALADS

TORTILLA SOUP \$ 8.00 \$ 12.00

Homemade Mexican vegetable soup finished with avocado, cilantro and tortilla strips.

MEXICAN COBB SALAD \$ 13.00

Homemade Pepita dressing, pico de gallo, sliced avocado and grilled chicken breast served over chopped romain lettuce.

ENCHILADA TOSTADA SALAD \$ 15.00

Tostada shell filled with chopped romaine lettuce, pepita dressing, pico de gallo, guacamole and sour cream, served with chopped grilled chicken breast and cheese enchilada.

FIRE GRILLED BLACKENED SALMON SALAD \$ 18.00

Blackened grilled salmon over chopped mixed greens, tomatoes, red bell peppers, tossed with raspberry vinaigrette dressing. Substitute to grilled shrimp for no extra charge.

GRILLED STEAK SALAD \$ 22.00

Marinated Skirt Steak served over chopped mixed greens, tomatos, red bell peppers, tossed with cilantro ranch dressing.

PLATOS MEXICANOS

Tacos, Corn or Flour Tortilla. Served with Pinto or Refried Beans and Rice.

CHOICE OF

Chicken, cilantro, onion served with salsa verde \$14.00

Steak, cilantro, onions served with salsa verde \$16.00

Carnitas, cilantro, onion served with salsa verde \$14.00

Beer battered or Grilled Mahi Mahi, served with chopped cabbage and chipotle lime cream souse \$18.00

Shrimp, served with chopped cabbage and chipotle lime cream souse \$18.00

BURRITOS

Served with large flour tortilla, rice and Pinto or Refried Beans with side of sour cream & guacamole.

Choice of: Chicken \$15.00 | Steak \$18.00 | Carnitas \$15.00 | Shrimp \$20.00 | Veggie \$15.00

3 ENCHILADAS

With choice of salsa roja or salsa verde served with Mexican rice and Pinto or Refried Beans.

Cheese Enchilada \$14.00 | Chicken Enchilada \$16.00 | Shrimp Enchilada \$20.00

Mexican combination plates served with rice and Pinto or Refried Beans.

Combination plate #1 served with 2 choices, chicken tamale, chile relleno or cheese enchilada. \$15.00

Combination plate #2 served with cheese enchilada, chicken tamale and chile relleno. \$18.00

FAJITAS

Served with choice of corn or flower tortilla, Mexican rice, Pinto or Refried Beans, sour cream, pico de gallo and guacamole.

Chicken \$20.00 | Steak \$24.00 | Shrimp \$25.00 | Carnitas \$20.00 | Veggie \$18.00 | Combo of 2 \$26.00



PLATOS FUERTES

CABO CARNE ASADA \$ 27.00

Marinated grilled steak served with rice, pinto or refried beans and your choice of corn or flower tortillas.

PESCADO VERACRUZ \$ 26.00

Mahi-Mahi sauteed with garlic butter and red wine topped with seasonal grilled veggies served rice and pinto or refried beans with choice corn or flower tortilla.

CARNITAS PLATE \$ 21.00

Pork chunks seasoned with garlic, lime and orange, served with rice, pinto or refried beans and your choice of corn or flower tortilla.

TAMARIND GRILLED SALMON \$ 27.00

Grilled salmon rubbed with tamarind BBQ sauce, served with grilled Portobello mushroom, zucchini and Mexican rice.

CAMARON A LA DIABLA \$ 28.00

Sauteed shrimp with jalapeno butter and red chili sauce served with Mexican rice and pinto or refried beans and your choice of corn or flower tortilla.

DESSERT

MEXICAN HUNUELOS \$ 9.00

Flower tortilla lightly fried with cinnamon sugar and vanilla ice cream.

FLAN \$ 7.00

FRIED ICE CREAM \$ 9.00

Breaded vanilla ice cream lightly fried and served with sweet tortilla strips and topped with whip cream and powdered sugar.

NON ALCOHOLIC BEVERAGES

CABO COOLER \$ 8.00

Pasion fruit juice, orange juice, pineapple juice, fresh lime juice, crush mint and splash of sprit.

CABO FREEZE \$ 8.00

Strawberries, coconut and pineapple juice blended to perfection and topped with whipped cream.

SOFT DRINKS \$ 4.95

TACO TUESDAY'S

\$ 2.50 TACOS

Your choice of: Carnitas, Chicken or Steak

TUESDAY'S
ONLY