

## STARTERS

### CHIPS AND SALSA \$3

### SAN LUCAS TAQUITOS \$12

Four Fried hand roll corn tortillas filled with chicken and cheese.  
Served with green salsa, cotija cheese and sour cream.

### CHIMICHANGA \$12

Four fried hand rolled flour tortilla filled with beef and cheese.  
Served with green salsa, cotija cheese and sour cream.

### QUESO DIP \$12

Melted cheese combined with green salsa, pico de gallo and pickled jalapeno.  
Served with homemade chips.

### GUACAMOLE \$12

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

### QUESADILLA \$10

Flour tortilla, melted mixed cheese.  
Served with side of pico de gallo, sour cream and guacamole.  
(Add your choice of chicken or pork \$4,  
Steak or Shrimp \$6, Sub gluten free tortilla for \$2)

### RED ROCKIN WINGS \$14

Our signature chicken wings served with traditional buffalo hot sauce or agave glaze.

### CABO NACHOS \$14

Homemade tortilla chips, pico de galo, refried beans, jalapeño, guacamole and sour cream.  
(Add your choice of chicken or pork \$4, Steak or Shrimp \$6)

### SAMMY'S TEQUILA SHRIMP \$18

Sautéed shrimp, garlic, tequila, serrano chilies and lime juice. Served over shredded cabbage.

### FIESTA PLATTER \$26

Cabo Nachos, 2 Taquitos, 2 Chimichangas, 4 red rockin wings.  
Served with pico de gallo, guacamole and sour cream.

## SOUPS AND SALADS

### TORTILLA SOUP \$8 CUP \$12 BOWL

Homemade Mexican vegetable soup finished with avocado, cilantro, Oaxaca cheese and tortilla chips.  
(Add chicken \$4)

### FRIJOLE CHARROS \$8 CUP \$12 BOWL

Traditional Mexican pinto bean soup with pork, topped with fried jalapeño and tortilla chips.

### CABO TOSTADA SALAD \$14

Tostada shell filled with Shredded romaine, avocado, corn, garbanzo beans, black beans, cotija cheese, red onion and cilantro tossed with our light house dressing and topped with tortilla strips and fried sliced jalapenos. (Add chicken for \$4, Steak or shrimp for \$6)

### PEPITA CEASAR SALAD \$12

Shredded romaine lettuce, cotija cheese, croutons tossed in our home made Pepita dressing.  
(Add chicken for \$4, Steak or shrimp for \$6)

### JICAMA MANGO SALAD \$14

Julian cut Jicama, Mango, romaine lettuce, mixed green pepper, red onion and roasted pepitas tossed with our house cilantro honey lime dressing and topped with tajine.

### HOUSE SALAD \$12.00

Mixed greens, red onion, tomato, mixed peppers tossed in our light house dressing.  
(Add chicken for \$4, Steak or shrimp for \$6)

## FAJITAS

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

Chicken \$22 | Steak \$26 | Shrimp \$26  
Veggie \$20 | Combo of 2 \$28



## PLATOS MEXICANOS

### STEAK TACOS \$17

House marinated steak, cilantro and onion, choice of corn or flour tortilla, side of salsa verde.  
(Served with refried or pinto beans and Mexican rice) Make it up side down for \$2 extra.

### CHICKEN TACOS \$15

House marinated Chicken, cilantro and onion, choice of corn or flour tortilla, side of salsa verde.  
(Served with refried or pinto beans and Mexican rice) Make it upside down for \$2 extra.

### CARNITAS TACOS \$15

House marinated pork, cilantro and onion, choice of corn or flour tortilla, side of salsa verde.  
(Served with refried or pinto beans and Mexican rice) Make it upside down for \$2 extra.

### FISH TACOS \$19

Beer battered or grilled Mahi-mahi, chopped cabbage and chipotle lime cream sauce on choice of corn or flour tortilla. (Served with refried or pinto beans and Mexican rice) Make it upside down for \$2 extra.

### SHRIMP TACOS \$17

Sautéed shrimp, served with chopped cabbage and chipotle lime cream sauce, choice of corn or flour tortilla.  
(Served with refried or pinto beans and Mexican rice) Make it upside down for \$2 extra.

### BURRITOS

All burritos are served in large flour tortilla, rice, pinto or refried beans, Mexican mixed cheese and side of sour cream, pico de gallo and guacamole. Make it wet Wabo style for \$2 Extra.

Choice of: Chicken \$16 | Steak \$18 | Carnitas \$16 | Shrimp \$18 | Veggie \$16

## ENCHILADAS

Three enchiladas, choice of red or green sauce and served with rice and choice of refried or pinto beans.  
Choice of: Chicken \$16 | Steak \$18 | Cheese \$15 | Shrimp \$18 | Veggie \$16

## TORTAS

### CHICKEN MILANESE \$18

Breaded chicken breast lightly fried, mayo, refried beans, guacamole, lettuce, tomato, onion, queso fresco, and pickled jalapenos, served in bolillos roll with side of fries.

### COCHINITA PIBIL \$18

Marinated pork, mayo, refried beans, guacamole, lettuce, tomato, onion, queso fresco, and picketed jalapenos, served in bolillos roll with side of fries.

### STEAK \$20

Marinated Steak, mayo, refried beans, guacamole, lettuce, tomato, onion, queso fresco, and picketed jalapenos, served in bolillos roll with side of fries.

## PLATOS FUERTES

### CABO CARNE ASADA \$22

Marinated grilled steak, served with Mexican rice, pinto or refried beans and your choice of corn or flour tortilla.

### PESCADO VERACRUZ \$26

Mahi-mahi, sautéed with butter, garlic and lime juice, Served with grilled seasonal vegetables, rice, pinto beans and your choice of flour or corn tortilla.

### PLATO DE COCHINITA PIBIL \$20

Marinated pork, Mexican rice, pinto or refried beans and your choice of corn or flour tortilla.

## DESSERT

### FLAN \$8

### TRES LECHES \$8

### MEXICAN DONUTS

### WITH VANILLA ICE CREAM \$10

## NON ALCOHOLIC BEVERAGES

### CABO COOLER \$8

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

### CABO FREEZE \$8

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

### STRAWBERRY MINT LEMONADE \$8

### BOTTLE WATER \$4.95

(sparkling or still)

### SOFT DRINKS \$4.95

### RED BULL \$5.50

Regular, sugar free or yellow edition