



LAS VEGAS RESTAURANT WEEK MENU

JUNE 7 - 18

APPETIZERS

CABO WABO NACHOS

house cheese blend, beans, jalapenos, queso sauce, cotija cheese, sour cream, guacamole, pico de gallo.

SHRIMP CEVICHE

gulf shrimp, cucumber, red onion, tomato, cilantro, served with spicy chips.

TORTILLA SOUP

roasted tomato-chicken broth, shredded chicken, tortilla strips, cheese blend, cilantro, avocado sour cream.

ENTRÉES

COTIJA CRUSTED CHEESE QUESADILLA

served with pico de gallo, guacamole, sour cream. served rice & beans.

CHICKEN OR CARNE ASADA TACOS

grilled chicken or grilled steak, arbol salsa, cilantro, red onion, avocado. served with rice and beans.

CHICKEN OR BEEF ENCHILADAS

shredded chicken with creamy tomatillo sauce and melted cheese or shredded beef short rib with pacilla chile sauce and melted cheese. served with rice and beans.

DESSERT

CHURROS

served with chocolate sauce.

\$30

\$2 WILL BE DONATED TO

LAS VEGAS

Restaurant Week
three square

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#LVRW

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially in the case of certain medical conditions.