



Our original logo for the Cabo Wabo Cantina in Cabo San Lucas, Mexico features a lighthouse to represent the location's origin. 'Cabo' translates to 'Cape' in English, and every Cape has a lighthouse to guide a ship's way - in Cabo San Lucas, it warns of the iconic rock formation known as "Land's End."

In 1990, I opened the original Cabo Wabo Cantina in the small sleepy fishing village of Cabo San Lucas, Mexico. Known as "the club that Sammy and Van Halen built," it's been named one of the top ten party spots in the world and is home to my annual birthday bash. But here at the Waterfront Resort, this is Sammy Hagar's Cabo Wabo Beach Club - and it's no cantina. Nestled within the hotel we have our own pool, indoor and outdoor dining areas and a palapa bar overlooking the Pacific Ocean - you can even walk to the beach! Our cuisine is inspired by our origins but revamped for the resort customer. And the best part is the fact that there are 437 rooms in this beautiful hotel - so you can pretty much say you're "staying at the Cabo Wabo!" I'm glad you're here to eat, drink, stay and play with us and enjoy a new Cabo Wabo vibe in Huntington Beach, CA. We still soak up the sun, sip margaritas and enjoy life - with just a little more chill.

A handwritten signature in black ink, which appears to be "Sammy Hagar", is located at the bottom of the page. The signature is stylized and fluid, written over a light gray circular graphic element.

MENU

LUNCH & DINNER

STARTERS.

Posole Soup  13

Beef Oxtail | Hominy | Cilantro Chimichurri
Cilantro | Onion | Avocado | Oregano

Flautas de Barbacoa 19

6-Hour Slow Braised Short Rib | Consommé
Crema | Cotija

Cabo Tequila Shrimp  26

Tequila | Chili Butter | Lime | Grilled Bolillo Bread

Hamachi Crudo  28

Hamachi | Blood Orange Agua Chile
Strawberries | Cucumber

Ceviche

Served with Crispy Tostadas

Cabo - Cod | Shrimp | Scallop | Avocado | Cilantro
Onion | Lime | Orange 28

Nogada -Cabo + Pomegranate | Mango Pico
Chile de Arbol 29

Lobster - Cabo + Maine Lobster | Jalapeño Pico
Cilantro Crema | Crispy Onions 32

SALADS.

Chopped Green Salad  16

Baby Kale Greens | Pepita | Cilantro Vinaigrette
Roasted Corn | Orange Segment | Cotija Cheese

Beet Watermelon Salad 17

Roasted Beets | Compressed Watermelon Cubes
Wild Rocket | Red Onion | Queso Fresco | Pepita
Citrus Vinaigrette

Caesar Salad  18

Romaine Spear | Anchovies | Classic Caesar Dressing
Parmesan Cheese | Focaccia Croutons

Ensalada de Red Rocker  19

Cotija Cheese | Pico | Nopales | Black Beans | Grilled Corn
Avocado | Tomato | Fried Chili Tortilla | Cilantro Dressing

TACOS.

3 hand-made corn tortillas each
Choice of: Spicy Red Salsa or Avocado Salsa

Shitake Mushroom  24

Cilantro Marinated Shitake Mushrooms | Onion | Cilantro

Carne Asada  25

Citrus Marinated Wagyu | Onion | Cilantro

Carnitas al Pastor  25

Cola Braised Pork | Onion | Cilantro | Pineapple

Pollo Asado  25

Blackened Mary's Chicken Breast | Onion | Cilantro

Latin Inspired


COASTAL CUISINE

TACOS CONT.

3 hand-made corn tortillas each
Choice of: Spicy Red Salsa or Avocado Salsa

Crisp Shrimp 27

Tempura Battered Shrimp | Onion | Cilantro

Blackened Salmon  27

Cajun Seasoned Atlantic Salmon | Onions | Cilantro

Quesabirria   28

Achiote Short Rib | Mexican Cheese Blend | Onion
Cilantro | Consommé

Butter Poached Lobster  29

Butter Poached Maine Lobster | Onion | Cilantro

ENTRÉES.

Mex Bowls

Rice | Black Beans | Pico de Gallo | Shredded Red Cabbage | Lime
Choice of Spicy Red Salsa or Avocado Salsa

Garden Vegetables 17

Carne Asada 20

Carnitas al Pastor 21

Lemon Marinated Shrimp 24

Wabo Wet Burrito

Enchilada Sauce | Mexican Cheese Blend
Served with Rice | Beans

Carne Asada 20

Grilled Shrimp 24

Grilled Chicken Breast 32

Beach Club Burger  27

Kobe Beef | Cheddar Cheese | Onion | Lettuce
Tomato | Chipotle Aioli

Seafood Enchiladas  31

Scallop | Shrimp | Salmon | Queso Fresco | Salsa Verde |
Shredded Cabbage

Sizzling Fajitas  
Served with Fajita Mixed Veggies | Corn Tortilla | Rice | Beans

Achiote Chicken (8oz) 32

Grilled Lemon Shrimp 34

Flank Steak 41

Pollo Asado 37

Mary's Chicken Breast (8oz) | Refried Black Beans
Chimichurri | Crispy Shallots

Seafood Pasta 39

Salmon | Shrimp | Scallops | Linguine | Vodka Sauce

Bone-In Ribeye 67

Grilled Bone-In Ribeye (16oz) | Chimichurri | Refried Black Beans
Fried Shishito Peppers

Weekend Special MKT PRICE

Chef Curated Catch of the day

TACOS

ENTRÉES

SHARABLES.

Potato Tacos



Yukon Gold Potato | Corn Tortilla | Queso Fresco
Salsa Fresca | Crema

18

Squash Blossom Quesadilla



Oaxacan Cheese | Squash Blossom | Salsa Árbol

18

Crispy Wings

Mango Dipping Sauce or Mad Anthony's Mustard Sauce
Tri-Color Carrots

21

Mexican Pizza



Carne Asada | Mexican Cheese Blend | Onion | Cilantro
Salsa Verde

24

Crispy Calamari

Cornmeal Crusted Calamari | Cilantro Chipotle Aioli

25

TABLESIDE - MADE TO ORDER.

Fresh Made Guacamole

Warm Corn Tortilla Chips

24

LITE BITES.

Arroz y Frijoles



Rice | Beans

5

Guacamole



Avocado | Lime | Tomato | Jalapeño
Cilantro | Onion

7

DESSERTS.

Cinnamon Churros



Whipped Cream | Caramel Sauce | Chocolate Sauce
Vanilla Sauce

14

Chocolate Bread Pudding



Sammy's Beach Bar Rum Flambé Banana | Chocolate Cake
Vanilla Sauce

14

Horchata Panna Cotta



Berry Compote | Cinnamon Cookie

15

Deep Fried Ice Cream



Horchata Ice Cream | Crispy Won Ton
Chocolate Sauce | Vanilla Sauce

16

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE
ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.