TABLESIDE GUACAMOLE

MADE FRESH AT YOUR TABLE

Ripe Avocados, Fresh Lime, Cilantro, Tomato, Onion, and Jalapeño. Our team prepares each batch to your preferred flavor and spice level for a personalized experience. Served with warm, crispy tortilla chips.

$24



FOR THE TABLE

SMALL BITES

AHI TUNA TOSTADA $25 (DF) (N)
Pineapple Salsa Macha, Avocado, Vidalia Onion, Fennel, Cilantro

MOJO DE AJO SHRIMP & PLANTAINS $21
Jefe's Bomba Sauce, Lime Crema, Cherry Tomato

GRILLED OCTOPUS MAYA $26 (DF)
Fingerling Potato, Habanero Aioli, Arugula, Charred Meyer Lemon, Pickled Shallot

LIME CHILE BRUSSELS $19 (DF)
Bilbao Chorizo, Lime, Tajín, Aioli

SHRIMP & CHORIZO TACOS $24 (GF)
Baja Crema, Cabbage, Pepino de Gallo, Lime

MODELO BATTERED PORTOBELLO TACOS $22 (V) (DF)
Crispy Portobello, Cabbage, Cilantro, French Radish, Avocado Tomatillo Salsa, Lime Crema

AL PASTOR HALIBUT TACOS $28 (GF)
Morita Tomatillo Salsa, White Onions, Cilantro, Pineapple, Orange

QUESABIRRIA $24 (GF)
Prime Short Rib, Jack Cheese, Cheddar Cheese, White Onion, Cilantro, Consommé

GUACAMOLE $11
Avocado, Lime, Tomato, Jalapeño, Cilantro, Onion

Sammy Hagar's
CABO WABO
BEACH CLUB



ENTREES

CABO WABO KING TORTA $26
Jidori Chicken Milanese, Nueske Ham, Vermont Cheddar, Pinto Beans, Roasted Poblano, Guacamole, Iceberg Lettuce, Red Onion, Weiser Farm Tomato, Talera

STEAK BURRITO $27
SRF Bistro Steak, Guacamole, Mexican Rice, Pinto Beans, Chili Guero, Jack Cheese, Cheddar Cheese

BEACH BURGER $30
Premium Angus Beef Patty (8oz), Vermont Cheddar Cheese, Nueske Bacon, Wiser Farm Heirloom, Vidalia Onion, Butter Lettuce, Aioli, Brioche Bun

JIDORI CHICKEN MILANESE $32 (DF)
Meyer Lemon Vinaigrette, Arugula, Frisse, French Radish, Cherry Tomato, Hot House Cucumber, Salsa Ranchera

CRISPY SKIN ORA KING SALMON $43 (GF)(DF)(N)
Baby Zucchini, Summer Squash, Marcona Almonds, Cherry Tomato, Pea Tendrils, Fingerling Potato, Tomato Piquillo Pepper Purée

WAGYU STEAK FAJITAS $35 (GF)(DF)
Snake River Farms Wagyu Bistro Steak, Poblano Chile, Yellow Bell Pepper, Red Bell Pepper, Red Onion, Campari Tomato Tomatillo, Mexican Green Onion, Mexican Rice, Pinto Beans, Tortillas

BRICK CHICKEN FAJITAS $28 (GF)(DF)
Poblano Chile, Yellow Bell Pepper, Red Bell Pepper, Red Onion, Campari Tomato Tomatillo, Mexican Green Onion, Mexican Rice, Pinto Beans, Tortillas

STEAK FRITES ENCEBOLLADO $58 (DF)
10oz Double R Ranch Signature New York, Charred Scallion Relish, Caramelized Cipollini, Kennebec Fries, Escabeche Aioli, Blistered Campari Tomato

ABUELITA'S CHILE RELLENO $29
Poblano Chile, Jack Cheese, Mexican Rice, Pinto Beans, New Mexico Salsa

ENCHILADAS ROJA $28 (VG)
Oaxaca Cheese, Jack Cheese, Mexican Rice, Pinto Beans

(V) = Vegan (VG) = Vegeterian (GF) = Gluten Free (DF) = Dairy Free (N) = Contains Nuts

SOUP + SALADS + SIDES

GEM CAESAR $18
Baby Gem, Pickled Red Onion, Kalamata Olive, Crouton, Parmigiano Reggiano

CHOPPED SALAD $19 (GF)
Arugula, Butter Lettuce, Gem Lettuce, Tomatillo, Cherry Tomato, Jack Cheese, Yellow Corn, Sunflower seed, Coriander, Red Onion, Avocado, Persian Cucumber, Chipotle Honey Vinaigrette

SOPA DE MAIZ $16 (GF)
Blue Crab, Crème Fraîche, Espelette Pepper, Cilantro

Arroz y Frijoles $5 each
Rice + Beans



BEACH CLUB DESSERTS

APPLE PIE EMPANADAS $15
Dulce De Leche, Cinnamon Ice Cream

SPICED CHOCOLATE CAKE $15
Salted Caramel, Dehydrated Orange

SAMMY'S HANDCRAFTED CHURROS $15
Caramel Sauce, Chocolate Sauce, Vanilla Sauce

FRIED HORCHATA ICE CREAM $16
Abuelitas Chocolate, Chocolate Ganache Chantilly Cream, Maraschino Cherry

Please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. 6.26