CABANA BAR
PISCINA CANTINA

# SNACKS & APPS

### CHICKEN WINGS 9/16
Choice of Sauce:
Frank's Buffalo | Dry Jerk Rub | Chipotle BBQ
Served with Ranch or Blue Cheese
Carrot & Celery Sticks

### CABANA NACHOS 13
Chicken, Crispy Tortilla Chips, Chile con Queso
Pico de Gallo, Guacamole, Cilantro Crema

### DIPS
Guacamole 9
Street Corn Dip 8
Chile con Queso 8
Served with Tortilla Chips

### CANTINA QUESADILLA 14
Chicken, Mexican Cheese Blend, Sautéed Onions
Bell Peppers, Sour Cream, Salsa

### CARNITAS TAQUITOS (4) 10
Citrus-Braised Pork
Rolled in a Corn Tortilla & Fried
Cotija Cheese, Citrus Onions, Salsa Verde

### QUESO FUNDIDO EMPANADAS 10
Mexican Chorizo, Chihuahua Cheese
Cilantro, Salsa Verde

# SALADS

### STRAWBERRY SALAD 12 V GF
Mixed Greens, Fresh Strawberries
Shaved Red Onions, Toasted Pistachios
Feta Cheese, White Balsamic Vinaigrette

### CAESAR SALAD 11
Crisp Romaine Lettuce, Shredded Parmesan
Focaccia Croutons, Caesar Dressing

### ELOTE SALAD 12 V
Crisp Romaine Lettuce, Charred Corn
Cotija Cheese, Cherry Tomatoes, Citrus Onions
Chipotle Ranch, Crispy Tortilla Chips

Protein Additions: Fajita Chicken 6, Carne Asada Steak 11, Cilantro Lime Shrimp 9

# HANDHELDS

Served With a side of French Fries, Sweet Fries, House Chips, Fruit, or Citrus Cabbage Slaw

### CRISPY CHICKEN WRAP 15
Lettuce, Cheddar Jack Cheese, Pico de Gallo
Chipotle Ranch, Flour Tortilla

### CHICKEN CAESAR WRAP 15
Grilled Chicken, Crisp Romaine Lettuce
Parmesan Cheese, Caesar Dressing
Spinach Tortilla

### CHICKEN FINGER BASKET 15
Crispy Fried Chicken Tenders
Chipotle Ranch Dipping Sauce

### CARNITAS TORTA 16
Braised Pork, Chihuahua Cheese, Citrus Onions
Guacamole, Cilantro, Salsa Verde, Bolillo Roll

### *DOUBLE SMASHBURGER 14
Two Griddled Patties, Pickles, American Cheese
Sautéed Onions, Cabana Sauce, Brioche Bun

### *CARNE ASADA TACOS 16 GF
Marinated Skirt Steak, Guacamole
Pico de Gallo, Corn Tortillas

### GRILLED HOT DOG 8
Nathan's All-Beef Hot Dog

### CHORIZO TACOS 14 GF
Mexican Chorizo, Pico de Gallo
Cotija Cheese, Corn Tortillas

### SHRIMP TACOS 16
Citrus Cabbage Slaw
Chipotle Mayo, Flour Tortillas

### CRISPY CAULIFLOWER TACOS 14 V
Breaded Cauliflower Florets, Guacamole
Citrus Onions, Flour Tortillas

# ENTRÉES

AVAILABLE AFTER 5 PM

### FAJITAS
Sautéed Peppers & Onions, Chihuahua Cheese
Mexican Rice, Refried Beans, Lettuce
Tomato, Sour Cream, Salsa Roja
Salsa Verde, Flour Tortillas
Chicken 16
Shrimp 18
Steak 20
Mixed (Chicken, Shrimp, & Steak) 23

### POLLO CON QUESO 16 GF
Marinated Chicken
Smothered in Queso & Pico de Gallo
Mexican Rice, Ranchero Beans

### ARROZ TEXANO 21 GF
Chicken, Steak, & Shrimp
Sautéed Peppers & Onions
Served over Red Rice & Topped with Queso
Pico de Gallo & Guacamole

### CHILE RELLENO 18 V
Cheese-Stuffed Roasted Poblano
Battered & Fried, Crispy Cauliflower
Salsa Roja, Cilantro Crema

### CANTINA BISTEC 30
Seared Ribeye, Peppers & Onions
Chihuahua Cheese, Salsa Roja, Flour Tortillas

### CANTINA BOWL
Cilantro Lime Rice, Charred Corn
Pickled Vegetables, Avocado
Crispy Tortilla Strips, Salsa Roja, Salsa Verde
Chicken 16
Shrimp 18
Steak 20
Crispy Cauliflower 15 V

(GLUTEN-FREE TORTILLAS AVAILABLE UPON REQUEST)

# SWEETS

### CHURRO BITES 5

### DULCE DE LECHE EMPANADAS 7

GF GLUTEN FREE V VEGAN V VEGETARIAN

3/15/25

**For our members with life-threatening allergies, please request to speak with the Chef directly.**
While we take dietary preferences and restrictions seriously, cross contact with other ingredients may occur. Regettably, we cannot guarantee the complete absence of allergens. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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# COCKTAILS

**PINEAPPLE JALAPEÑO MARGARITA 12**
Dulce Vida Pineapple Jalapeño Tequila
Lime Juice, Tajín

**LANDINGS MARGARITA 13.5**
Espolòn Reposado Tequila
Citrus Juices, Agave, Salt Rim

**COCONUT LEMON SPRITZER 9**
Parrot Bay Rum, Coconut Water
Lemon

**RUM RUNNER 13**
Bacardí Silver Rum, Parrot Bay Rum
Captain Morgan Spiced Rum
Orange Juice, Pineapple Juice
Cranberry Juice

**CUBA LIBRE 10**
Bacardí Rum, Coca-Cola, Lime

**FROZEN MARGARITA 8**
(Ask Server for Flavors)

**EL JEFE MARGARITA 20**
Clase Azul Reposado Tequila
Grand Marnier, Triple Sec
Agave, Lime, Lemon

**PAINKILLER® 12**
Smith & Cross Navy Strength Rum
Orange Juice, Pineapple Juice
Coconut Milk

**BLACKBERRY FIZZ 10**
Tito's Vodka, Muddled Blackberry
Simple Syrup, Soda, Lemon

## SKINNY COCKTAILS

**CANTINA RANCH WATER 11**
Campo Bravo Plata Tequila
Jarritos Mineragua, Lime

**SKINNY BEACH 10**
Tito's Vodka, Grapefruit
Soda, Lime

**SKINNY MARGARITA 12**
El Jimador Blanco Tequila
Orange Juice, Agave, Lime

## CANNED BEVERAGES

| | |
|---|---|
| CORONA EXTRA | 5.5 |
| CORONA LIGHT | 5.5 |
| STELLA ARTOIS | 5.5 |
| HEINEKEN | 5.5 |
| GUINNESS | 5.5 |
| BLUE MOON | 5.5 |
| MICHELOB ULTRA | 4.0 |
| BUD LIGHT | 4.0 |
| COORS LIGHT | 4.0 |
| MILLER LITE | 4.0 |
| WHITE CLAW | 5.5 |
| HIGH NOON | 6.5 |

## NON ALCOHOLIC

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|---|---|
| ATHLETIC IPA | 5.5 |
| HEINEKEN 00 | 5.5 |
| COCO LEMON COOLER | 7.0 |
| Coconut Milk, Coconut Water, Lemon Juice, Soda | |
| ISLAND LEMONADE | 7.0 |
| Boylan Ginger Beer, Lemon Juice, Cane Sugar, Soda | |

## DRAFT BEER

| | |
|---|---|
| MODELO | 5.5 |
| PACIFICO CLARA | 5.5 |
| TROPICALIA IPA | 6.5 |
| MILLER LITE | 4.0 |
| YUENGLING | 4.0 |
| ROTATING CRAFT BEER | 6.5 |

## TEQUILA

SERVED NEAT OR ON THE ROCKS

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|---|---|
| CAMPO BRAVO PLATA | HERRADURA SILVER |
| CASAMIGOS BLANCO | HERRADURA REPOSADO |
| CASAMIGOS REPOSADO | HERRADURA DOUBLE BARREL |
| CASAMIGOS AÑEJO | PATRÓN SILVER |
| CLASE AZUL PLATA | PATRÓN REPOSADO |
| CLASE AZUL REPOSADO | PATRÓN AÑEJO |
| CAZCANES NO. 7 BLANCO | PM SPIRITS BLANCO |
| CAZCANES NO. 7 REPOSADO | 11:11 MEZCAL |
| DON JULIO 70 CRISTALINO | BANHEZ MEZCAL |
| EL JIMADOR BLANCO | CASAMIGOS MEZCAL |
| HÉROE DE LEÓN REPOSADO | NETA MEZCAL |
| HÉROE DE LEÓN AÑEJO | EL VIAJE RAICILLA |

ASK YOUR SERVER FOR THE FULL LIST

## TEQUILA FLIGHTS

Please Ask Your Bartender For Our Tequila Flights Menu