

the Pink Cabana

APERITIFS

YUSTE MANZANILLA SHERRY 11
with side of olives

LILLET & TONIC 11
cucumber, mint

APEROL SPRITZ 12
sparkling rosé, rosemary

PERROQUET PASTIS 11
with Moroccan mint tea

SHARABLE BITES

OYSTERS ON THE HALF-SHELL.....preserved meyer lemon mignonette ½ dz. for 18 (G)

CABANA MEZE.....citrus scented olives, hummus, zaalouk, grilled yogurt naan 16 (V)

ARTISAN CHEESES.....fig, date & harissa chutney, grilled country bread 12/23 (V)

FRITTO MISTO.....calamari, artichoke, olives, grilled lemon aioli 14 (G)

HAWAIIAN DAYBOAT CRUDO.....ruby grapefruit, avocado, garlic chips, espelette 19 (G)

IBERICO HAM.....heirloom melons, wild arugula, Pedro Jimenez vinegar 18 (G)

GREENS & VEGETABLES

PETALUMA YOUNG LETTUCES.....marcona almonds, shaved manchego, jerez vinaigrette 13 (GV)

KALE AND BRUSSEL SPROUTS.....pecorino, dried cherries, pepitas, banyuls vinaigrette 14 (GV)

BEET SALAD.....citrus, fennel, fennel pollen, goat cheese, amlou 15 (GV)

ROASTED SEASONAL VEGETABLES.....za'atar, labneh, herb salad 18 (GV)

LARGE PLATES

WILD MUSHROOM TAGLIATELLE.....broccoli di ciccio, butternut squash, reggiano 23 (V)

MOULES FRITES.....aromatic herb and white wine broth, skin-on fries 25 (G)

HAWAIIAN DAYBOAT SELECTION..fennel, artichokes, tomatoes, shellfish and tarragon fumet 34 (G)

SCOTTISH SALMON.....de puy lentils, garlic kale, yams, vadouvan crème 28 (G)

CANTANZARO CHICKEN..spigarello, heirloom tomato vinaigrette, crushed creamer potatoes 29 (G)

FILET MIGNON.....charred onion soubise, seasonal vegetables, Sands steak sauce 34 (G)

TAGINE OF "OSSO BUCCO" BEEF SHORTRIB.....couscous, apricot, orange carrots, mint tzatziki 36

PRIME RIBCHOP.....haricot verts, truffled fries, marchand du vin 66 (G)

Menu Currently Available From 5:30-9pm Daily
18% Gratuity Will Be Added To Parties of 6 or More

EXECUTIVE CHEF, JASON NIEDERKORN

Consuming raw or undercooked foods may cause foodborne illness