

the Pink Cabana

DINNER

APERITIFS

APEROL SPRITZ 13
sparkling rosé, rosemary

PINK LEMONADE 13
vodka, herbs de Provence,
fresh lemon juice, pink sea salt

LILLET & TONIC 11
cucumber, mint

SMALL BITES & SALADS

- OYSTERS ON THE HALF-SHELL.....preserved meyer lemon mignonette ½ dz. for 18 (G)
- PRAWN COCKTAIL.....Cabana cocktail sauce, lemon ½ dz. for 18 (G)
- AHI TUNA CRUDO.....kalamata olive tapenade, tomato, haricot vert, quail egg, crispy ciabatta 19
- CREAMY SAN MARZANO TOMATO SOUPbasil pesto, Arbequina olive oil 12 (V)
- YOUNG LETTUCES.....toasted almonds, shaved manchego, Sherry vinaigrette 15 (GV)
- CHICORY SALAD.....poached pear, blue cheese, walnut croccantino, balsamic gastrique 15 (GV)
- BEET SALAD.....citrus, fennel, fennel pollen, goat cheese, amlou 16 (GV)
- CABANA MEZE.....citrus scented olives, hummus, zaalouk, grilled yogurt naan 16 (V)
- ARTISAN CHEESES.....fig, date & harissa chutney, grilled country bread 12/24 (V)
- CRISPY CALAMARI.....Spanish paprika, grilled lemon aioli 16 (G)
- KUROBUTA PORK BELLY.....English pea puree, wild mushrooms, pea tendrils 21 (G)

LARGE PLATES

- WILD MUSHROOM TAGLIATELLE.....spigarello, butternut squash, basil, reggiano 27 (V)
- HAWAIIAN AHI TUNA.....black garlic piperade, fingerling potato chips, basil emulsion 35 (G)
- ALASKAN HALIBUT.....Delta asparagus, wild mushrooms, beurre rouge 42 (G)
- HARISSA CHICKEN.....saffron potatoes, turmeric cipollini, meyer lemon, green olives 29 (G)
- PRIME FLAT IRON STEAK FRITES.....herbed skin-on French fries, herbed shallot butter 34 (G)
- FILET MIGNON.....potato puree, charred brussels sprouts, bone marrow red wine sauce 39 (G)
- NIMAN RANCH PORK TENDERLOIN.....creamy polenta, stone fruit conserva, spring onion 34 (G)
- TAGINE OF COLORADO LAMB SHANK.....couscous, apricot, orange carrots, mint tzatziki 42

SIDES

- HOUSE MADE YOGURT NAAN 6
- SIDE SALAD WITH YOUNG LETTUCES & JEREZ VINAIGRETTE 6
- HERBED SKIN-ON FRENCH FRIES 7
- WILD MUSHROOMS 9 DELTA ASPARAGUS 8
- ROASTED BRUSSELS SPROUTS 7
- CREAMY POLENTA 8 POTATO PUREE 8

Menu Currently Available From 5:30-9pm Daily
20% Gratuity Will Be Added To Parties of 6 or More

EXECUTIVE CHEF, JASON NIEDERKORN

Consuming raw or undercooked foods may cause foodborne illness