

# 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
- ROASTED TOMATO GAZPACHO .....pickled cucumber, Hass avocado, micro cilantro 12 (GV)
- YOUNG LETTUCES.....toasted almonds, shaved Manchego, Sherry vinaigrette 14 (GV)
- HEIRLOOM TOMATO SALAD.....yellow watermelon, stracciatella, Espelette, Jerez gastrique 16 (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 17 (G)
- JAMON IBERICO.....compressed heirloom melon, wild arugula, grilled ciabatta 21

### LARGE PLATES

- VEGETABLE TAGLIATELLE.....white corn, cherry tomatoes, shell beans, Kalamata olives 27 (V)
- HAWAIIAN AHI TUNA.....black garlic piperade, fingerling potato chips, basil emulsion 35 (G)
- ALASKAN HALIBUT.....salsify puree, wild mushrooms, fava beans, caperberry meuniere 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, summer shell beans, red wine sauce 42 (G)
- VEAL TENDERLOIN.....crispy sweetbreads, potato puree, mushrooms, broccoli di ciccio 42 (G)
- TAGINE OF COLORADO LAMB SHANK.....couscous, apricot, orange carrots, mint tzatziki 42

### SIDES

- HOUSE MADE YOGURT NAAN 6 (V)
- HERBED SKIN-ON FRENCH FRIES 7 (GV)
- WILD MUSHROOMS 9 (G) POTATO PUREE 8 (GV)
- SUMMER VEGETABLES 8 (G)

(G) GLUTEN-FREE (V) VEGETARIAN

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\*