

salt & lime

CABO GRILL



- 2 MARGARITAS *and* COCKTAILS
- 3 WINE *and* BEER
- 4 TEQUILA FLIGHTS
- 5-6 DINNER
- 7 LUNCH
- 8 BRUNCH
- 9 CHILDREN'S MENU

www.saltandlimecabo.com

North Ridge Shopping Center | 6006 Falls of Neuse Rd. | (919) 872-2230
Grove Barton Shopping Center | 4800 Grove Barton Rd. #106 | (919) 473-6066

FRESH INGREDIENTS & PREMIUM TEQUILA

BOLD.MODERN.FRESH.

— MARGARITAS —

LA CASA - 9/40

silver tequila, triple sec, cabo mix, splash oj

EL JEFE - 12/60

cazadores blanco, cointreau, lime, agave

CADILLAC - 16/75

don julio silver, cointreau, lime, agave, grand marnier float

BASIL-LIME - 11/50

silver tequila, triple sec, basil, cabo mix

BLOOD ORANGE - 11/50

silver tequila, triple sec, cabo mix, blood orange

BEACH BUM - 11/50

silver tequila, triple sec, coconut rum, pineapple, cabo mix

DESERT FIRE - 11/50

jalapeño infused lunazul, triple sec, chipotle simple syrup, lime, spicy rim

HABANERO PEACH - 11/50

jalapeño infused lunazul, triple sec, peach, habanero simple syrup, lime, spicy rim

PRICKLY PEAR - 11/50

silver tequila, triple sec, prickly pear, cabo mix

MANGO - 11/50

silver tequila, triple sec, mango, cabo mix

SANGRITA - 11/50

silver tequila, triple sec, choice of sangria, cabo mix

WHITE PEACH - 11/50

silver tequila, triple sec, white peach, cabo mix

PINEAPPLE MEZCALITA - 12/60

orange-pineapple infused mezcal, cointreau, lime, pineapple, spicy rim

CUCUMBER JALAPEÑO - 12/60

jalapeño infused lunazul, cointreau, lime, cucumber simple syrup, spicy rim

STRAWBERRY BLISS - 12/60

strawberry infused lunazul, cointreau, lime, agave

RED RASPBERRY - 11/50

silver tequila, triple sec, raspberry liquor, raspberry puree, cabo sour mix, sugar rim

— COCKTAILS —

SEASONAL SANGRIA - 10

ask your server for today's special

BLACKBERRY SANGRIA - 10

red wine, cranberry, blackberry, fruit

ISLAND SANGRIA - 10

white wine, rum, mango, peach, fruit

MEZCAL MULE - 12

mezcal tequila, ginger beer, lime

CLASSIC MOJITO - 10

bacardi limon, mint, lime, soda

SUNSET LEMONADE - 11

absolut citron, cointreau, raspberry puree, lemon juice, razzmatazz, club soda

THE PAINKILLER - 11

pussers rum, pineapple juice, orange juice, coconut cream, topped with nutmeg

ADD A GRAND MARNIER FLOAT TO ANY COCKTAIL OR MARGARITA \$2 | ALL MARGARITAS AVAILABLE IN PITCHERS!



FROZEN



SIGNATURE



SPICY

FRESH INGREDIENTS & PREMIUM TEQUILA

BOLD.MODERN.FRESH.

— WINE —

RED

CHARLES & CHARLES BLEND	11/38
washington	
THREE THIEVES CABERNET SAUVIGNON.....	9/30
california	
THE SHOW MALBEC.....	11/38
argentina	
BLOCK NINE PINOT NOIR.....	10/36
california	

SPARKLING

AVISSI PROSECCO (SPLIT).....	11
italian	

WHITE

THREE THIEVES PINOT GRIGIO	9/30
california	
THREE THIEVES CHARDONNAY	9/30
california	
STONEBURN SAUVIGNON BLANC.....	11/38
new zealand	

— BEER —

BOTTLES & CANS

MILLER LITE.....	4.5
BITBURGER DRIVE N/A.....	5.5
CORONA LIGHT	5
CORONA EXTRA	5
CORONA PREMIER.....	5
DOS EQUIS LAGER	5
MODELO ESPECIAL	5
MODELO NEGRA	5
TECATE.....	5
TOPO CHICO HARD SELTZER	5
VICTORIA	5
STONE SALT & LIME BUENAVEZA.....	6
D9 HAKUNA MATATA 16oz	7

DRAFT

PACIFICO.....	5
DOS EQUIS AMBAR.....	5
SIERRA NEVADA HAZY LITTLE THING	7
BLUE MOON	6
STONE DELICIOUS IPA.....	7
TROPHY WIFE SESSION IPA	6
FULLSTEAM PAYCHECK PILSNER	6

ASK ABOUT OUR 32oz MARGARITA PREMIXES TO-GO!

TEQUILA FLIGHTS

PICK 3 - SALT & LIME INCLUDED!

A BRIEF & MURKY HISTORY OF TEQUILA

The origins of tequila go back far and are quite murky. However, we do know that the plant known as Agave (or Maguey) was being harvested as far back as the time of the Aztecs. A fermented beverage from the agave plant known as Pulque was consumed in pre-Columbian central Mexico before European contact. When the Spanish conquistadors ran out of their own brandy, they began to distill agave to produce one of North America's first indigenous distilled spirits.

TEQUILA OR MEZCAL?

All tequila is mezcal, but not all mezcal is tequila because of the differences in production. Both tequila and mezcal are made from the harvested core of the agave plant, otherwise known as the "piña." However, that's where the similarities in production end. Tequila is typically produced by steaming the agave inside industrial ovens before being distilled two or three times in copper pots. Mezcal, on the other hand, is cooked inside earthen pits that are lined with lava rocks and filled with wood and charcoal before being distilled in clay pots. While some large-scale mezcal producers have adopted modern methods, artisanal mezcal makers continue to use this more traditional method, which is the source of the smokiness commonly associated with mezcal.

TEQUILA CLASSIFICATIONS

BLANCO

Also known as "Silver Tequila," is tequila that is clear & has been aged very little, if at all.

REPOSADO

Also known as "Rested Tequila," is tequila that has been aged in wooden tanks or casks for at least 2 months with high quality brands being aged 3-9 months

AÑEJO

Also known as "Old Tequila," is tequila that has been aged in old bourbon wooden barrels for a minimum of 12 months. The best quality añejos are aged 18-36 months for mixtos or up to 4 years for 100% Agaves.

TIER ONE ++++++ \$21

- 21 SEEDS CUCUMBER JALAPENO
- 21 SEEDS GRAPEFRUIT HIBISCUS
- 21 SEEDS VALENCIA ORANGE
- CORAZON BLANCO
- CORAZON REPOSADO
- CORRALEJO BLANCO
- EL JIMADOR BLANCO
- EL JIMADOR REPOSADO
- EL JIMADOR AÑEJO
- HORNITOS PLATA
- HORNITOS REPOSADO
- LUNAZUL BLANCO
- LUNAZUL REPOSADO
- LUNAZUL AÑEJO
- LUNAZUL PRIMERO
- OLMECA ALTOS PLATA
- OLMECA ALTOS REPOSADO

TIER TWO ++++++ \$27

- 1800 SILVER
- 1800 REPOSADO
- 1800 AÑEJO
- 1800 COCONUT
- CABO WABO BLANCO
- CABO WABO REPOSADO
- CAZADORES BLANCO
- CAZADORES REPOSADO
- CAZADORES AÑEJO
- CORRALEJO REPOSADO
- CORRALEJO AÑEJO
- DEL MAGUEY VIDA MEZCAL
- EL MAYOR BLANCO
- EL MAYOR REPOSADO
- EL MAYOR AÑEJO
- ESPOLON BLANCO
- ESPOLON REPOSADO
- ESPOLON AÑEJO
- HORNITOS ANEJO
- HORNITOS BLACK BARREL
- HORNITOS CRISTALINO
- LOS VECINOS ESPADIN MEZCAL
- MILAGRO SILVER
- MILAGRO REPOSADO
- MILAGRO AÑEJO
- MONTE ALBAN MEZCAL
- MONTELOBOS ESPADIN MEZCAL
- NUMBER JUAN REPOSADO
- TEREMANA BLANCO
- TEREMANA REPOSADO
- TEREMANA AÑEJO
- TRES AGAVES BLANCO
- TRES AGAVES REPOSADO

TIER THREE ++++++ \$33

- 818 BLANCO
- 818 REPOSADO
- 818 AÑEJO
- ASOMBROSO LA ROSA REPOSADO
- AVION SILVER
- AVION REPOSADO
- CABO WABO AÑEJO
- CANTERA NEGRA REPOSADO
- CANTERA NEGRA AÑEJO
- CASA DEL SOL BLANCO
- CASAMIGOS BLANCO
- CASAMIGOS REPOSADO
- CASAMIGOS AÑEJO
- CASAMIGOS JOVEN MEZCAL
- DON JULIO BLANCO
- DON JULIO REPOSADO
- DON JULIO AÑEJO
- DOS HOMBRES MEZCAL
- EL CREYENTE JOVEN MEZCAL
- HERRADURA SILVER
- HERRADURA REPOSADO
- HERRADURA AÑEJO
- HERRADURA CRISTALINO ULTRA AÑEJO
- ILEGAL MEZCAL
- PATRON SILVER
- PATRON REPOSADO
- PATRON AÑEJO
- SANTO FINO BLANCO
- SANTO FINO REPOSADO
- SCORPION AÑEJO MEZCAL
- TRES GENERACIONES PLATA
- TRES GENERACIONES REPOSADO
- TRES GENERACIONES AÑEJO
- VAGO ELOTE MEZCAL

PREMIUM ++++++ \$60

- ADICTIVO PLATA
- ADICTIVO REPOSADO
- ADICTIVO EXTRA AÑEJO CRISTALINO
- ASOMBROSO EXTRA AÑEJO
- AVION RESERVA 44
- CASA MAESTRI BLANCO
- CASA MAESTRI REPOSADO
- CASA MAESTRI AÑEJO
- CINCORO BLANCO
- CINCORO REPOSADO
- CINCORO AÑEJO
- CLASE AZUL REPOSADO
- DON JULIO 70
- DON JULIO 1942
- DON JULIO ROSADO REPOSADO
- HERRADURA LEGEND AÑEJO
- KOMOS ROSE REPOSADO
- PARTIDA ROBLE FINO REPOSADO
- PARTIDA ROBLE FINO AÑEJO
- TEARS OF LLORONA EXTRA AÑEJO

FRESH INGREDIENTS & PREMIUM TEQUILA

BOLD.MODERN.FRESH.

– STARTERS –

CALAMARI - 14

house spiced, flash-fried, fresh arugula tossed in champagne vinaigrette, honey chipotle sauce

QUESO DIP - 8

smoky queso, pico de gallo, fresh cilantro

ADD DICED JALAPEÑOS - 1

ADD MEXICAN HOUSE CHORIZO - 1

FIRE-GRILLED WINGS - 13

a pound of seasoned bone-in chicken, cilantro, spicy ranch

SOUTHWEST BBQ, JAMAICAN JERK, HOUSE SPICED, APRICOT HABANERO OR HONEY-CHIPOTLE

CABO ROLLS - 14

crispy wonton, bbq chicken, poblano peppers, cheese, corn succotash, avocado, cilantro, spicy ranch

NACHOS - 12

seasoned tortilla chips, queso, black bean purée, corn succotash, queso fresco, lettuce, pico de gallo, baja crema, cilantro

ADD CARNITAS *or* CHICKEN TINGA - 5

ADD STEAK* *or* SHORTRIBS - 6

BAJA TRIO - 14

traditional guacamole, queso dip, choice of housemade salsa with seasoned chips

ROASTED BRUSSELS SPROUTS - 9

brussels sprouts, spiced pumpkin seeds, pickled habanero onions, ancho agave glaze

CEVICHE* - 17

roasted shrimp, fresh scallops, pickled vegetables, cucumber tomato aguachile, diced avocado, lime

SHRIMP EMPANADAS - 15 *new item!*

roasted shrimp, jack cheese, jalapeños, red peppers, green onions, chipotle, lime cream, pico, spring mix

– FRESH GUACAMOLE –

ALL GLUTEN-FREE 

TRADITIONAL - 6

pico de gallo, green onions, lime, cilantro

SPICY SERRANO - 7

serrano chiles, queso fresco, pico de gallo

STREET CORN - 7 *new item!*

grilled corn, serrano, queso fresco, chili mayo, house spice, cilantro

FIRE-ROASTED TOMATO & GOAT CHEESE - 7

goat cheese, fire-roasted tomatoes, garlic

PINEAPPLE-JALAPEÑO - 7

grilled pineapple, fresh jalapeños, onions

TOMATILLO - 7

grilled tomatillos, onions, garlic

– HOUSEMADE SALSA –

ALL GLUTEN-FREE 

HOUSE - 2

tomatoes, onions, cilantro

PICO DE GALLO - 2

roma tomatoes, onions, jalapeños, lime

ORANGE-HABANERO - 2

habanero peppers, oranges, mangos

SALSA VERDE - 2

grilled tomatillos, onions, cilantro

CABO HOT SAUCE - 2

tomatoes, chipotle, garlic

PINEAPPLE-JALAPEÑO - 2

pineapple, jalapeños, cilantro, onions, spices

CARIBBEAN - 2

mangoes, pineapple, peppers, cilantro, onion

BLACK BEAN-JICAMA PICO - 2

jicama, black beans, roma tomatoes, lime

16oz SALSA - \$8 *or* 32oz SALSA - \$15

– SOUP AND SALAD –

CHICKEN & POBLANO CHOWDER - 8/10

pulled chicken, corn, bacon, cream, onions, tortilla strips, cilantro

HOUSEMADE SOUP

ask your server for today's selection!

AVOCADO-TOMATO SALAD - 13

mixed greens, fresh avocados, cherry tomatoes, roasted corn, red onion, queso fresco, tortilla strips, lime-cilantro vinaigrette

ADD SKIRT STEAK* - 9

ADD SALMON FILET - 9

CARAMELIZED MANGO SALAD - 13

mixed greens, sweet & spicy mangos, marinated cranberries, spiced pumpkin seeds, red onions, champagne vinaigrette

ADD SHRIMP - 9

ADD GRILLED CHICKEN - 5

SOUTHWEST CHICKEN SALAD - 16

mixed greens, grilled chicken, roasted corn, black beans, pico de gallo, cheese, tortilla strips, cilantro-parm vinaigrette, thai peanut

HARVEST SALMON SALAD - 21 *new item!*

marinated salmon, spinach, red onion, house spiced pepitas, goat cheese, fuji apples, champagne vinaigrette



TACO KITS & MARGARITA PREMIXES TO-GO!



ASK YOUR SERVER ABOUT OUR TEQUILA FLIGHTS!



EXTRA SAUCE, DRESSING OR SOUR CREAM - \$.50

FULL MENU TAKEOUT, GIFT CARDS, AND CATERING AVAILABLE

 VEGETARIAN

 SIGNATURE

 SPICY

 GLUTEN FREE

20% GRATUITY TO PARTIES OF SIX (6) OR MORE – OUTSIDE FOOD/CAKE FEE \$15

ITEMS WITH AN ASTERISK (*) MAY BE COOKED TO ORDER. CONSUMING RAW OR UNCOOKED MEATS AND ITEMS COOKED TO ORDER INCLUDING POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ALLERGIES OR SENSITIVITIES? PLEASE ALERT THE MANAGER ON DUTY WHEN PLACING YOUR ORDER.

- ENTREES *and* BAJA FAVORITES -

KEY-LIME MAHI MAHI - 24

grilled mahi-mahi, key lime coconut rice, roasted corn, sautéed shrimp, mango glaze, caribbean salsa, lime cream sauce

SALMON VERACRUZ* - 24

house-spiced salmon, roasted garlic, sautéed spinach, black bean cakes, fried capers, pico de gallo, roja chile sauce, lime cream, avocado, cilantro

SKIRT STEAK FAJITAS* - 21

marinated steak, grilled onions, red peppers, black beans, baja rice, chimichurri sauce, cheese, pico de gallo, lettuce, flour tortillas

SUBSTITUTE GRILLED CHICKEN - 18 *or* SAUTÉED SHRIMP - 21

CABO STREET CHICKEN - 19

house-rubbed roasted chicken, adobo sauce, applewood bacon, queso rice, guacamole, pico de gallo, queso fresco, cilantro

SHRIMP PICO PASTA - 20 *new item!*

sautéed shrimp, ziti pasta, fresh tomato, red onion, garlic, tequila lime butter, queso fresco, lime parmesan pesto, cilantro

CABO BURGER* - 16 *new recipe!*

chile-spiced brisket burger, braised shortribs, jack cheese, arugula, chipotle tomato jam, brioche bun, with sweet potato fries, honey-chipotle sauce

ADD APPLEWOOD SMOKED BACON - 1

SMOTHERED CHEESE ENCHILADAS - 14

grilled flour tortillas, cheese, sautéed onions, red peppers, enchilada sauce, black bean-jicama pico, queso fresco, chipotle cream sauce, napa mix, rice, cilantro

ADD CHICKEN TINGA - 5 *or* CARNITAS - 5

FIRE-ROASTED CHILE RELLENO - 14 *new recipe!*

roasted vegetables, black bean and rice filling, jack cheese, lime cream, ancho mole sauce, queso fresco, pico, cilantro

ADD CHICKEN TINGA - 5 *or* SAUTÉED SHRIMP - 9

QUESADILLA GRANDE - 13

loaded flour tortilla, grilled onions, roasted red peppers, jack-cheddar cheese, black bean purée, sautéed mushrooms, pico de gallo, sour cream, cilantro

ADD CHICKEN TINGA - 5 *or* SAUTÉED SHRIMP - 9

SHRIMP & GRITS - 20


stone mill corn grits, jumbo shrimp, smoked gouda, red bell sofrito, applewood bacon, cremini mushrooms, sautéed onions, chipotle cream, green onions


SURF & TURF BURRITO* - 18

grilled shrimp, marinated steak, baja rice, grilled onions, cheese, chipotle cream sauce, pico de gallo, queso fresco, baja crema, cilantro - served with black beans


ADD GUACAMOLE - 1.50


- CALIFORNIA STREET TACOS -


BBQ MAHI - 16  3 grilled flour tortillas, blackened mahi-mahi, cabo slaw, house bbq, pico, guacamole, lime cream sauce, cilantro

CLASSIC FISH - 15  3 grilled flour tortillas, beer-battered cod, salsa verde, pico, napa mix, cabo tartar sauce


KOREAN PORK BELLY - 14 3 grilled flour tortillas, marinated pork belly, korean bbq sauce, sriracha mayo, lime-cilantro slaw, cucumber relish, pickled habanero onions, cilantro


CHICKEN TINGA - 14  3 corn tortillas, chicken tinga, black bean purée, napa mix, black-bean jicama pico, queso fresco, baja crema, cilantro


CARNITAS - 14  3 corn tortillas, braised & crispy pork, salsa verde, pineapple jalapeño salsa, yellow onions, napa mix, lime cream sauce, cilantro

BRAISED SHORT RIB - 17  3 grilled flour tortillas, marinated short ribs, house bbq, sriracha mayo, napa mix, guacamole, pickled habanero red onions, queso fresco, cilantro

BANGKOK SHRIMP - 16  3 grilled flour tortillas, crispy-fried shrimp, honey chipotle sauce, caribbean salsa, napa mix, crispy rice sticks, sriracha, lime cream sauce, green onions

CARNE ASADA* - 17  3 corn tortillas, marinated steak, grilled onions, baja crema, roasted garlic, queso fresco, red bell sofrito, pico, cilantro

SALMON TACOS - 17  3 corn tortillas, blackened salmon, house guacamole, pico, queso fresco, pickled habanero onions, lime cream, cilantro

ROASTED CAULIFLOWER - 13   *new!* 3 corn tortillas, house spiced cauliflower, red bell sofrito, guacamole, chimichurri, queso fresco, cilantro

ISLAND SHRIMP - 16 *new!* 3 grilled flour tortillas, sautéed shrimp, mango glaze, caribbean salsa, napa mix, lime cream, cilantro

- SIDES -

SANTA FE CORN - 5

SIDE SALAD - 5

BAJA RICE - 3

QUESO RICE - 4

HOUSE-SEASONED FRIES - 4

SWEET POTATO FRIES - 4

PAPAS BRAVAS W/ ROMESCO SAUCE - 5

SPICY SPINACH - 5

SPICED CAULIFLOWER W/ SOFRITO - 5

CUCUMBER SALAD - 4

BLACK BEANS - 3

SMOKED GOUDA GRITS - 4

FRIED PLANTAINS - 5

- DESSERTS -

TRES LECHES CAKE - 9

toasted coconut, cinnamon ice cream, tequila apples

SUGAR CHURROS - 7

whipped cream, caramel dipping sauce

CHOCOLATE LAVA CAKE - 9

blackberry swirl ice cream, whipped cream

new! **SEASONAL FLAN** - 9

with homemade whipped cream ask your server for today's selection!

EXTRA SAUCE,
DRESSING OR
SOUP CREAM
\$.50

- DAILY LUNCH -

MON thru FRI 11AM-4PM

CHICKEN BURRITO - 12

chicken tinga, queso rice, poblano peppers, grilled onions, pico, avocado crema, queso fresco, grilled flour tortilla
WITH BLACK BEANS

GRILLED STEAK BURRITO* - 14

marinated steak, baja rice, mixed cheeses, queso fresco, caramelized onions, chipotle cream, cilantro, grilled flour tortilla
WITH BLACK BEANS

CHICKEN CLUB WRAP - 12

grilled chicken, roasted corn, guacamole, applewood bacon, roma tomatoes, romaine, jack cheese, spicy ranch, spinach tortilla wrap
WITH SEASONED FRIES

MAHI WRAP - 14

blackened mahi, napa-romaine mix, pickled habanero onions, honey chipotle sauce, caribbean salsa, avocado, green onions, grilled flour tortilla
WITH SEASONED FRIES

BLACK BEAN BURGER - 12

homemade black bean patty, jack cheese, habanero onions, pico, napa mix, guacamole, chipotle mayo, brioche bun
WITH SEASONED FRIES

CARNITAS GRILLED CHEESE - 12

crispy carnitas, jack cheese, salsa verde, yellow onions, cilantro, grilled texas toast
WITH SEASONED FRIES

BBQ SPICED SALMON CLUB - 16 *new!*

house spiced bbq salmon, tomato, romaine, applewood bacon, pickled vegetable tartar, whole grain bread
WITH SEASONED FRIES

CALIFORNIA WRAP - 12 *new!*

grilled chicken, arugula, marinated cranberries, fuji apples, goat cheese, lime vinaigrette, spinach tortilla wrap
WITH SEASONED FRIES

PULLED PORK BURRITO - 12 *new!*

crispy carnitas, bbq sauce, crispy potatoes, jack cheese, grilled onions, sautéed jalapeños, queso fresco, cilantro, grilled flour tortilla
WITH CABO SLAW AND BLACK BEANS

FRIED CHICKEN SANDWICH - 12 *new!*


crispy fried chicken, cabo slaw, jack cheese, homemade pickles, grilled brioche bun
WITH SEASONED FRIES


CABO BURGER* - 16 *new recipe!*

chile-spiced brisket burger, braised shortribs, jack cheese, arugula, chipotle tomato jam, brioche bun, with sweet potato fries, honey-chipotle sauce


ADD APPLEWOOD SMOKED BACON - 1


- CALIFORNIA STREET TACOS -


BBQ MAHI - 16  3 grilled flour tortillas, blackened mahi-mahi, cabo slaw, house bbq, pico, guacamole, lime cream sauce, cilantro

CLASSIC FISH - 15  3 grilled flour tortillas, beer-battered cod, salsa verde, pico, napa mix, cabo tartar sauce


KOREAN PORK BELLY - 14 3 grilled flour tortillas, marinated pork belly, korean bbq sauce, sriracha mayo, lime-cilantro slaw, cucumber relish, pickled habanero onions, cilantro


CHICKEN TINGA - 14  3 corn tortillas, chicken tinga, black bean purée, napa mix, black-bean jicama pico, queso fresco, baja crema, cilantro


CARNITAS - 14  3 corn tortillas, braised & crispy pork, salsa verde, pineapple jalapeño salsa, yellow onions, napa mix, lime cream sauce, cilantro

BRAISED SHORT RIB - 17  3 grilled flour tortillas, marinated short ribs, house bbq, sriracha mayo, napa mix, guacamole, pickled habanero red onions, queso fresco, cilantro

BANGKOK SHRIMP - 16  3 grilled flour tortillas, crispy-fried shrimp, honey chipotle sauce, caribbean salsa, napa mix, crispy rice sticks, sriracha, lime cream sauce, green onions

CARNE ASADA* - 17  3 corn tortillas, marinated steak, grilled onions, baja crema, roasted garlic, queso fresco, red bell sofrito, pico, cilantro

SALMON TACOS - 17  3 corn tortillas, blackened salmon, house guacamole, pico, queso fresco, pickled habanero onions, lime cream, cilantro

ROASTED CAULIFLOWER - 13   *new!* 3 corn tortillas, house spiced cauliflower, red bell sofrito, guacamole, chimichurri, queso fresco, cilantro

ISLAND SHRIMP - 16 *new!* 3 grilled flour tortillas, sautéed shrimp, mango glaze, caribbean salsa, napa mix, lime cream, cilantro

- SIDES -

SANTA FE CORN - 5

SIDE SALAD - 5

BAJA RICE - 3

QUESO RICE - 4

HOUSE-SEASONED FRIES - 4

SWEET POTATO FRIES - 4

PAPAS BRAVAS W/ ROMESCO SAUCE - 5

SPICY SPINACH - 5

SPICED CAULIFLOWER W/ SOFRITO - 5

CUCUMBER SALAD - 4

BLACK BEANS - 3

SMOKED GOUDA GRITS - 4

FRIED PLANTAINS - 5

- DESSERTS -

TRES LECHES CAKE - 9

toasted coconut, cinnamon ice cream, tequila apples

SUGAR CHURROS - 7

whipped cream, caramel dipping sauce

CHOCOLATE LAVA CAKE - 9

blackberry swirl ice cream, whipped cream

new!
SEASONAL FLAN - 9

with homemade whipped cream
ask your server for today's selection!

EXTRA SAUCE,
DRESSING OR
SOUP CREAM
\$.50

- WEEKEND BRUNCH -

SATURDAY 11AM-4PM

SUNRISE SANDWICH* - 12

house chorizo, crispy jack cheese, fried egg, guacamole, napa mix, chile aioli, brioche bun, roasted potato mix, queso dip

CARNE HASH* - 14

carne asada, roasted potato mix, red pepper, caramelized onion, adobo, sunny-side-up eggs

RED PEPPER CHILAQUILES* - 13

house chips, pork belly, red pepper salsa roja, sunny side up eggs, cotija, sriracha aioli, cilantro

AVOCADO TOAST* - 11 *new recipe!*

house guacamole, sunny side up eggs, house spiced agave, arugula, pumpkin seeds, whole grain toast, seasonal fruit

HANGOVER BENEDICT* - 13

black bean cake, pork belly, poached egg, spinach, chipotle hollandaise, roasted potato mix, green onions

CHURRO FRENCH TOAST - 11

brioche bread, cinnamon sugar, spiced apple syrup, whipped cream, seasonal fruit

 MIMOSA PITCHERS

 BELLINI PITCHERS

pineapple, peach strawberry, and blood orange

CABO BURGER* - 16 *new recipe!*

chile-spiced brisket burger, braised shortribs, jack cheese, arugula, chipotle tomato jam, brioche bun, with sweet potato fries, honey-chipotle sauce

ADD APPLEWOOD SMOKED BACON - 1

FIRE-ROASTED CHILE RELLENO - 13 *new recipe!*

roasted vegetables, black bean and rice filling, jack cheese, lime cream, ancho mole sauce, queso fresco, pico, cilantro

ADD CHICKEN TINGA - 5 *or* SAUTÉED SHRIMP - 9

QUESADILLA GRANDE - 13

loaded flour tortilla, grilled onions, roasted red peppers, jack-cheddar cheese, black bean purée, sautéed mushrooms, pico de gallo, sour cream, cilantro

ADD CHICKEN TINGA - 5 *or* SAUTÉED SHRIMP - 9

SHRIMP & GRITS - 20


stone mill corn grits, jumbo shrimp, smoked gouda, red bell sofrito, applewood bacon, cremini mushrooms, sautéed onions, chipotle cream, green onions


SURF & TURF BURRITO* - 18

grilled shrimp, marinated steak, baja rice, grilled onions, cheese, chipotle cream sauce, pico de gallo, queso fresco, baja crema, cilantro - served with black beans


ADD GUACAMOLE - 1.50


- CALIFORNIA STREET TACOS -


BBQ MAHI - 16  3 grilled flour tortillas, blackened mahi-mahi, cabo slaw, house bbq, pico, guacamole, lime cream sauce, cilantro

CLASSIC FISH - 15  3 grilled flour tortillas, beer-battered cod, salsa verde, pico, napa mix, cabo tartar sauce


KOREAN PORK BELLY - 14 3 grilled flour tortillas, marinated pork belly, korean bbq sauce, sriracha mayo, lime-cilantro slaw, cucumber relish, pickled habanero onions, cilantro


CHICKEN TINGA - 14  3 corn tortillas, chicken tinga, black bean purée, napa mix, black-bean jicama pico, queso fresco, baja crema, cilantro

CARNITAS - 14  3 corn tortillas, braised & crispy pork, salsa verde, pineapple jalapeño salsa, yellow onions, napa mix, lime cream sauce, cilantro

BRAISED SHORT RIB - 17  3 grilled flour tortillas, marinated short ribs, house bbq, sriracha mayo, napa mix, guacamole, pickled habanero red onions, queso fresco, cilantro

BANGKOK SHRIMP - 16  3 grilled flour tortillas, crispy-fried shrimp, honey chipotle sauce, caribbean salsa, napa mix, crispy rice sticks, sriracha, lime cream sauce, green onions

CARNE ASADA* - 17  3 corn tortillas, marinated steak, grilled onions, baja crema, roasted garlic, queso fresco, red bell sofrito, pico, cilantro

SALMON TACOS - 17  3 corn tortillas, blackened salmon, house guacamole, pico, queso fresco, pickled habanero onions, lime cream, cilantro

ROASTED CAULIFLOWER - 13   *new!* 3 corn tortillas, house spiced cauliflower, red bell sofrito, guacamole, chimichurri, queso fresco, cilantro

ISLAND SHRIMP - 16 *new!* 3 grilled flour tortillas, sautéed shrimp, mango glaze, caribbean salsa, napa mix, lime cream, cilantro

- SIDES -

SANTA FE CORN - 5

SIDE SALAD - 5

BAJA RICE - 3

QUESO RICE - 4

HOUSE-SEASONED FRIES - 4

SWEET POTATO FRIES - 4

PAPAS BRAVAS W/ ROMESCO SAUCE - 5

SPICY SPINACH - 5

SPICED CAULIFLOWER W/ SOFRITO - 5

CUCUMBER SALAD - 4

BLACK BEANS - 3

SMOKED GOUDA GRITS - 4

FRIED PLANTAINS - 5

- DESSERTS -

TRES LECHES CAKE - 9

toasted coconut, cinnamon ice cream, tequila apples

SUGAR CHURROS - 7

whipped cream, caramel dipping sauce

CHOCOLATE LAVA CAKE - 9

blackberry swirl ice cream, whipped cream

new! **SEASONAL FLAN** - 9

with homemade whipped cream ask your server for today's selection!

EXTRA SAUCE,
DRESSING OR
SOUR CREAM
\$.50

CHILDREN'S MENU

KIDS AGE
12 AND
UNDER

salt & lime
CABO GRILL 

CHICKEN TENDERS - 7

CHEESE QUESADILLA - 6

add chicken - 1

MAC & CHEESE - 7

CHICKEN SOFT TACOS - 7

cheese, lettuce, tomato

BEEF SOFT TACOS - 7

cheese, lettuce, tomato

All children's entrées come with:

CHOICE OF SIDE - FRIES or SEASONAL FRUIT

CHOICE OF DRINK - APPLE JUICE, MILK, or SODA

