

# Casa Del Cabo



## Dinner Menu

### Appetizers

<b>EMPANADAS OF THE DAY</b>	13
<b>TODAY'S CEVICHE</b> <i>Fresh, daily prepared homemade ceviche</i>	15
<b>HAM &amp; CHEESE CROQUETTES</b> <i>Nueske's Ham, manchego cheese, chipotle aioli</i>	14
<b>BURRATA CHEESE</b> <i>Tomato and onion salad, chive oil, lemon zest, toasted ciabatta</i>	16
<b>CALAMARI FRITOS</b> <i>Served with marinara sauce</i>	16
<b>GRILLED OCTOPUS</b> <i>Yukon gold, peruvian pearl peppers, garlic aioli</i>	18
<b>CHILI SPICED WINGS</b>	16
<b>LOCAL STEAMED MUSSELS</b> <i>Cream corn broth, homemade chorizo, grilled bread</i>	23

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• **Chilled Seafood** •  
• *Today's Local Oyster 3.25\$ ea.* •  
• *Jumbo Shrimp 3.50\$ ea.* •  
• •

### Soup & Salads

<b>TODAY'S SOUP</b> <i>Daily prepared homemade soup</i>	
<b>CASA'S MIXED GREENS</b> <i>Cucumber, tomato, red onions, dill, vinaigrette</i>	12
<b>ELOTE CAESAR SALAD</b> <i>Romaine lettuce, corn, tortilla chips, parmesan, caesar dressing</i>	14

### Tacos

Served on flour tortilla, over zesty cabbage, micro greens and a side of Casa salad

<b>PUERCO VERDE</b> <i>Chili braised pork, onion rajasa, salsa verde, queso fresco</i>	22	<b>SHRIMP TACO</b> <i>Grilled shrimp, avocado, mango salsa, pickled onion</i>	24
<b>FUNDIDO CHICKEN</b> <i>Grilled chicken, jack cheese glaze, poblano onion rajasa</i>	22	<b>AVO TACO</b> <i>Fried avocado, tajin spice, black beans, corn, queso fresco</i>	19

### Entrees

#### Sea

<b>LOCAL GRILLED SWORFISH</b> <i>Casa salad, crushed yukon gold, chimichurri sauce - aji panca rub available</i>	33
<b>FAROE ISLAND GRILLED SALMON</b> <i>Dill yoghurt, french beans, summer corn, crushed yukon gold, Cuddy Provisions Sichuan chili crisp</i>	34
<b>CIOPPINO OVER POLENTA</b> <i>Local mussels, shrimp, cod, calamari, polenta, spicy rich tomato broth, grilled ciabatta</i> add chorizo +4\$	36

#### Land

<b>CILANTRO LIME CHICKEN THIGHS</b> <i>Pan Seared chicken, saffron rice, black beans, fried pickled onions, lemon &amp; dill mojo sauce</i>	27
<b>FILETE DE PERCHA</b> <i>Grilled Prime Hanger Steak, roasted red peppers, cipollini onions, french fries, chimichurri</i>	55
<b>PORK MILANESE</b> <i>Breaded pork tenderloin, tomato and cucumber salad, onion, cotija cheese</i>	28
<b>CASA'S BURGER</b> <i>8 oz. patty, cheddar cheese, bacon, pickled fresnos, side chipotle aioli, french fries</i>	24
<b>HOUSEMADE CHORIZO STEW</b> <i>Rich tomato broth, peppers onion rajasa, saffron rice, grilled ciabatta</i>	24
<b>VEGAN INCAN BOWL</b> <i>Garlic &amp; Chili tofu, quinoa, corn, red onion, tomato, green olives, black beans, vinaigrette</i>	20

### Sides

<b>Sweet Plantains</b>	7
<b>Street Grilled Corn</b>	8
<b>Zesty Cabbage</b>	5
<b>Rice &amp; Black Beans</b>	7
<b>French Fries</b>	6

# Casa Del Cabo



## Beverage Menu

### Cocktails

**SKINNY PINEAPPLE JALAPENŌ MARGARITA**  
*Dulce Vida Pineapple Jalapeno Tequila, lime juice, pineapple juice, tajin rim \*low heat 14*

**PERFECT MARGARITA**

*Blanco Tequila, lime juice, oj, agave, salt rim 13*

**TOMATO MARTINI**

*Vodka, Tomato water, lemon, salt & pepper, hot sauce, celery bitters 15*

**MEZCAL NEGRONI**

*Mezcal, Reposado Tequila, Lustau Sherry, cardamom & chocolate bitters 15*

**APEROL SPRITZ**

*Aperol, Cava Campa Viejo, Soda 13*

**GUAVA & BLANCO**

*Blanco tequila, lime juice, naranja orange liqueur, agave, guava puree 14*

**AMORE MILANO**

*Bourbon, campari, grapefruit, lemon, simple syrup, bitters 15*

**MIDNIGHT SIDECAR**

*Butterfly pea flower infused gin, cointreau, lemon juice, simple syrup 15*

**GUAJILO MEZCAL OLD FASHIONED**

*Guajillo infused Mezcal, bitters, agave, orange peel 14*

**FRESNO PALOMA**

*Fresno tequila, grapefruit juice, lime, agave, grapefruit soda, tajin rim 14*

### Mocktails 8

**PINEAPPLE JALAPENŌ AGUA FRESCA**  
*Pineapple juice, jalapeño, lime juice, soda*

**VIRGIN PALOMA**

*Grapefruit juice, lime juice, butterfly pea simple syrup, lime soda*

**CHERRY LIME RICKEY**

*Cherry syrup, lime juice, sprite*

### Wines by the Glass

#### Bubbles & Rosé

**CAVA, Campo Vieja , SP 10/38**

**BRUT ROSE, Toso, AR 13/48**

**SPARKLING BURGUNDY ,  
Louis Buillot, FR 16/64**

**ROSÉ, Pasqua, 11 Minutes, IT 13/48**

#### White Wine

**PINOT GRIGIO, Gaierhof, IT 12/46**

**ALBARINŌ, Contes de Albarei, SP 13/48**

**SAUVIGNON BLANC, Villa Marie, NZ 12/46**

**WHITE RIOJA, Muga, Spain 14/52**

**MÂCON-VILLAGES, Deux Roches, FR 15/56**

**CHARDONNAY, Pedroncelli, CA 13/48**

#### Red Wine

**PINOT NOIR, Nielson, CA 13/48**

**PORTUGUESE BLEND,  
Vale do Bomfim, Port 12/44**

**PINOT NOIR, Four Graces, OR 14/52**

**CAB. SAUVIGNON , Felino, AR 14/52**

**RIOJA RESERVA, Bodegas Muriel, SP 15/56**

### Alcohol Free Wines

*less than 0.5% alcohol*

**NA SAUVIGNON BLANC, LAUTUS , SA 12/44**

**NA RED BLEND, Lautus, SA, 12/44**

**NA SPARKLING ROSÉ, Wolfffer Spring in a  
Bottle, GER 15/52**

### Beer

#### DRAFT

**Modelo Especial, Mexico 8**

**Peroni, Italy 8**

**Devils Purse Kolsch, Cape Cod, Ma 8**

**Lagunitas IPA, California 9**

**Lunch IPA, Maine 13**

#### BOTTLES & CANS

**16oz. Pulp Daddy Juicy Hazy NE Ipa 12**

**Estrella, Daura Damm- GF, Spain 7**

**Quinas, Pale Lager, Portugal 7**

**Corona 7 ; Corona Light 7**

**Bud Light 6 ; Stella Artois 7**

**Modelo Negra 8, Guinness 9**

**Downeast Unfiltered Cider, MA 9**