

## SIGNATURE COCKTAILS

### ORIGINAL TEQUILA SUNRISE

Hornitos Plata Tequila, Crème de Cassis, Fresh Lime Juice, Club Soda 12

### ARIZONA SUNRISE

Bacardi Superior Rum, Crème De Noyaux, Fresh Orange Juice, Fresh Pineapple Juice 11

### RUBY RED SPLASH

Deep Eddy Ruby Red Grapefruit Vodka, Lemonade, Club Soda, Fresh Basil 11

### MANGO MOJITO

Cruzan Light Rum, Mango Purée, Lime Juice 11

### PARADISE LIMEADE

Grey Goose L'Orange, Lemon Juice, Lime Juice, Grenadine 12

### BOUGAINVILLEA

Peach Schnapps, Cranberry Juice, La Marca Prosecco 11

### TURQUOISE COVE

Hangar 1 Vodka, CoCo 21, Blue Curacao, Pineapple Juice 11

### BILTMORE MULE

Grey Goose Citron, Ginger Beer, Fresh Lime Juice 13

## BIKINI READY COCKTAILS

### STRAWBERRY BASIL LEMONADE

Ketel One Vodka, Lemonade Splash, Strawberry, Basil, Club Soda 12

### THIN GIN

Bombay Gin, Fresh Cucumber, Orange, Club Soda 10

### CABANA 15

Deep Eddy Peach Vodka, Iced Tea 11

## NON-ALCOHOLIC DRINKS

### SMOOTHIES

Strawberry, Peach, Raspberry, Banana, Mango 7

### BILTMORE BREEZE

Raspberry Iced Tea, Fresh Lemonade 5

### FRESH BREWED ICED TEA

Traditional or Raspberry 4

### LEMONADE 4

### EVIAN STILL WATER (500ML) 5

### BADOIT SPARKLING WATER (330ML) 5

## MARGARITAS

### CABANA CLASSIC

Sauza Blue Tequila, Triple Sec, Lime Juice 10

### PRICKLY PEAR

Maestro Dobel Diamante Tequila, Triple Sec, Lime Juice, Prickly Pear Purée 11

### SPICY CUCUMBER

Casamigos Blanco Tequila, Fresh Cucumber, Basil, Serrano Pepper, Lime Juice 13

### GRAND CANYON

Herradura Tequila, Grand Marnier, Lime Juice 12

## CRAFT YOUR OWN DAIQUIRIS & COLADAS

### STEP 1.

#### CHOOSE YOUR RUM

Cruzan Light 10  
Malibu Coconut 11  
Captain Morgan 11

### STEP 2.

#### BLEND IN SOME FLAVOR

Strawberry, Raspberry, Mango, Peach, Banana, Piña Colada, Lime

### STEP 3.

#### ADD A FLOATER

Myers's Dark Rum 2  
Chambord 2  
Grand Marnier 2

## CAN'T DECIDE, TRY ONE OF OUR FAVORITES

### SAGUARO SUNSET

Malibu Coconut, Strawberry, Piña Colada 11

### CAPTAIN COLADA

Captain Morgan, Piña Colada, Myers's Dark Rum 13



## WINE

<b>CHAMPAGNE/SPARKLING WINE</b> . . . . . GLS. . . . . BTL	
La Marca Prosecco, Italy . . . . . 10. . . . . 48	
Domaine Chandon Brut, Napa Valley, CA . . . . . 62	
Moet Imperial Brut, France . . . . . 125	

### WHITES

Wente Morning Fog Chardonnay, CA . . . . . 11. . . . . 42	
Sonoma-Cutrer Chardonnay . . . . . 15. . . . . 58	
Terlato Family Vineyards Pinot Grigio . . . . . 14. . . . . 54	
Matanzas Creek Sauvignon Blanc . . . . . 13. . . . . 50	

### REDS

Columbia Crest "H3" Cabernet . . . . . 11. . . . . 42	
La Crema Pinot Noir . . . . . 16. . . . . 62	

## BEERS

### 16OZ DRAFT

Stella Artois  
Four Peaks Kilt Lifter 7.5

### 16OZ DOMESTIC ALUMINUM BOTTLES

Budweiser | Bud Light  
Bud Light Lime | Michelob Ultra  
Miller Lite | Coors Light 7.5

### 12OZ LOCAL CRAFT/IMPORT

Huss Kumquat Kolsch  
Four Peaks Hop Knot IPA  
Sam Adams | Dos Equis Lager  
Corona 7.5

### 16OZ CRAFT/IMPORT

Heineken | Blue Moon 8.5

### BILTMORE BUCKET

Six Ice Cold Beers  
for the Price of Five 37.5  
Heineken &  
Blue Moon Buckets 42.5

## SHAREABLES

### CHIPS & DIP

Stone Ground Tortilla Chips, Fire  
Roasted Salsa 10  
**Add Guacamole** 4

### BAJA SHRIMP CEVICHE

Tomato, Fresh Cilantro,  
Jalapeno, Avocado,  
Corn Chips 15

### HAWAIIAN AHI TUNA

Seaweed Salad, Sesame Soy,  
Roasted Peanuts, Wonton  
Chips 16

### BUFFALO POPCORN SHRIMP

Pickled Celery, Carrot,  
Frank's Buffalo Ranch 15

### LOADED TOTS

Cheddar Cheese Sauce, Smokey  
Bacon Bits, Scallions, Sour  
Cream, Pickled Onions 12

### FRIED PICKLES

Dill Panko, Roasted  
Poblano Ranch 12

### SOUTHWEST GRILLED CHICKEN QUESADILLA

Cheddar Jack, Pico,  
Cilantro Crema 12  
**Add Guacamole** 4

\*These items are served cooked to order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. In regards to the safety of these items written information is available upon request.

## SALADS

### SONORAN CHICKEN CAESAR

Roasted Corn & Black Bean Pico, Romaine Hearts, Crispy Tortilla, Queso Fresco, Chipotle Caesar 15

### SEARED AHI GREEK SALAD

Farro, Olive, Cucumber, Grape Tomato, Ceci Beans, Marinated Feta, Citrus Oregano Dressing 18

### ASIAN CHOP CHICKEN SALAD

Mandarin Orange, Roasted Peanuts, Crisp Veggies, Fresh Coriander, Wonton, Sesame Chile Dressing 16

### ARIZONA HARVEST SALAD

Baby Kale & Spinach, Biltmore Citrus, Red Quinoa, Strawberries, Crow's Dairy Goat Cheese, Candied Pecan, Strawberry Poppysseed Vinaigrette 16

### THE CABANA CAPRESE

Heirloom Tomato, Fresh Mozzarella, Basil Aioli, Sweet and Sour Onions 17

## SANDWICHES, TACOS & WRAPS

our sandwiches are served with french fries or fruit

### CABANA BURGER

Creekstone Patty, Sharp Cheddar, LTO, Brioche Bun 16

**Make it Better with  
Apple Smoked Bacon 3**

### GRILLED CHEESE PANINI

Sharp Cheddar, Baby Swiss, Applewood Bacon, Tomato Jam, Wild Arugula, Pressed Ciabatta 15

### PRESSED HOT ITALIAN

Shaved Ham, Salami, Spicy Capicola, Provolone, Pepperoncini & Olive Relish, Tangy Dressing 16

### AHI TUNA BAHN MI

Seared Hawaiian Tuna, Sweet Chile Soy Dressing, Jicama Slaw, Coriander, Jalapeno 18

### BLACKENED FISH TACOS

Pico de Gallo, Chipotle Crema, Queso Fresco, Fresh Cilantro 16

### GRILLED CHICKEN MANGO WRAP

Roasted Red Pepper, Teriyaki Chicken, Crisp Romaine, Toasted Pine Nut, Jack Cheese, Herb Wrap 16

### TURKEY PITA WRAP

Mesquite Smoked Turkey, Hass Avocado, Applewood Bacon, Pesto Aioli, Grilled Pita Bread 15

## DESSERT

### STUFFED CHOCOLATE CHIP COOKIES

Chocolate Chip Cookies, Vanilla Bean Ice Cream 7

### S'MORES STUFFED COOKIES

Triple Chocolate Cookies, Chocolate Ice Cream, Marshmallow Fluff, Graham Cracker Chunks 7

### PUSH UP POPS

Flavor Of The Moment 4

### MEXICAN ICE CREAM BARS

Strawberry, Mango, Pineapple 5

## KIDS

10  
served with tots & watermelon wedge

### PB&J ROLLUP

### TURKEY PINWHEEL WRAP

### CHICKEN TENDERS

### GRILLED CHEESE

### CHEESE BURGER

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