

Cabana Club Beverage Menu

Margaritas

Catalina Cadillac	\$17
Casamigos Blanco, Lime, Agave Nectar, Grand Marnier Float	
Watermelon Mint Margarita	\$15
Casamigos Blanco, Lime, Agave Nectar, Mint, Watermelon Puree	
Spicy Cucumber Margarita	\$15
Casamigos Blanco, Lime, Agave Nectar, Cucumber, Jalapeño	
*Add Casamigos Sidecar to any Casamigos Cocktail \$6	
Cabana Classic	\$12
Herradura Blanco Tequila, Lime, Triple Sec	

Craft Cocktails

Original Sunrise	\$15
Hornitos Plata Tequila, Lime, Crème de Cassis, Soda	
Paloma	\$15
Casamigos Blanco Tequila, Lime, Agave Nectar, Pompelmo	
Effen Mule	\$14
Effen Vodka, Lime, Bitters, Ginger Beer	
Mojito	\$14
Rum, Mint, Simple Syrup, Lime	
Blackberry Gin Lemonade	\$15
Gin, Blackberry Lavender Syrup, Lemon, Blueberry	
The Pin Up	\$16
Deep Eddy Vodka, Red Bull Coconut Berry, Pineapple, Blueberries	
Aperol Spritz	\$16
Aperol, Soda, Prosecco	
Ocatilla Bloom	\$15
Adventurous Stills Vodka, Prickly Pear Syrup, Sprite, Orange Juice	
Marilyn's Delight	\$14
Ketel One Grapefruit & Rose Botanical, Simple Syrup, Lemon, Soda	
Strawberry Basil Lemonade	\$15
Tito's Vodka, Strawberry, Basil, Lemon, Simple Syrup	
White Claw	\$9/Can
Hard Seltzer Water, Mango or Black Cherry	

Daiquiris & Coladas

The Monroe Daiquiris	\$14
Your choice of two flavor combinations: Raspberry, Strawberry, Mango, Peach, Banana, Pina Colada, or Lime	
Saguaro Sunset	\$13
Malibu Coconut, Strawberry, Pina Colada	
Captain Colada	\$14
Captain Morgan, Pina Colada, Dark Rum	

Non-Alcoholic Drinks

Smoothies	\$7
Strawberry, Peach, Raspberry, Banana, or Mango	
Biltmore Breeze	\$5
Raspberry Iced Tea, Fresh Lemonade	
Fresh Brewed Iced Tea	\$5
Lemonade	\$5
Evian Still Water (500ML)	\$5
Badoit (330ML)	\$5

Wine

Sparkling	
Stella di Anselmi, Prosecco, Italy	\$13/50
White	
Terlato, Pinot Grigio, Italy	\$15/54
Sonoma-Cutrer, Chardonnay, CA	\$15/58
Matanzas Creek, Sauvignon Blanc, CA	\$13/46
Rose	
Elouan, Rose, OR	\$13/48
Red	
Willamette Valley Vineyards Whole Clusters, Pinot Noir, OR	\$17/62
Tom Gore, Cabernet Sauvignon, Central CA	\$11/40

Beer

Biltmore Bucket of Beers	\$37.5
Six ice cold beers for the price of five	
16oz Domestic Bottles	\$7.5
Budweiser	
Bud Light	
Bud Light Lime	
Michelob Ultra	
Coors Light	
12oz Craft/Import	\$7.5
Four Peaks Hop Knot IPA	
Dos Equis Lager	
Corona	
Angry Orchard Cider	
Sierra Nevada Hazy Little Thing IPA	
16oz Draft	\$7.5
Stella Artois	
Four Peaks Kilt Lifter	
Blue Moon	
Seasonal Tap	

Cabana Club Lunch Menu

Starters

Tortilla Chips & Salsa \$12

Served with Smokey Mild Salsa Roja & Spicy Tart Salsa Verde (add Guacamole \$4)

Black Bean & Garlic Hummus \$13

Stewed Black Beans, Onions, Black Garlic, Tahini Paste, with Grilled Vegetables, Pepitas, Cilantro Pesto, Cotija Cheese

Short-Rib Taquitos \$15

Lightly Fried Corn Tortilla Stuffed With Chili-braised Short Rib, Purple Cabbage, Pickled Onions & Chilies, served with Avocado Puree & Salsa Colorado

Ceviche \$17

Citrus Marinated Shrimp & Seabass, Chilies, Avocado, Bell Peppers, Radish, Onions, Ginger, Mint, Cilantro

Habanero-Chicken \$16

Grilled Chicken Skewers, Kumquat-Habanero Sauce, served with Green Papaya Slaw

Nachos

Tortilla Chips, Pinto Bean Puree, House Made Queso, Pico De Gallo, Salsa Colorado

Classic \$15 ● Chicken \$16 ● Beef Short-Rib \$17

Salads

Chopped Salad \$16

Veracruz Style, Baby Iceberg, Roasted Peppers, Pickled Onions, Marinated Olives-Kalamata, Spanish & Black Olives, Cotija Cheese, Crispy Chick Peas, Citrus Oregano Dressing

Sonoran Caesar \$14

Artisan Romaine, Pico De Gallo, Chipotle Caesar Dressing, Crispy Tortilla Strips, Cotija Crumble

Watermelon Salad \$14

Compressed Watermelon, Pickled Onions, Cotija Cheese, Local Mixed Greens, Jalapeno Vinaigrette

Elote Salad \$16

Roasted & Grilled Corn, Chiles, Tomato, Onions, Cumin, Paprika, Lime, Chipotle Aioli, Queso, Bacon Jam

Entrée

BLT \$16

Roasted Pork Belly, Brioche Bun, Candied Jalapeno Bacon, Tomato Jam, Mixed Greens, Chipotle Aioli

Biltmore Burger \$18,

Caramelized Onions, Brioche Bun, Candied Jalapeno Bacon, Sharp Cheddar, BBQ Sauce

Quesadilla \$17

Flour Tortilla, Chicken, Grilled Peppers & Onions, Oxaca, Queso Fresco, Cotija & Chihuahau Cheese, Roja & Verde Salsa

Pescado \$16

Seabass Tossed in Cholula Vinaigrette, Brioche Bun, Marinated Cucumbers & Onions, Avocado, Mango Slaw,

Tacos

Flour Tortilla, Cabbage, Pickled Vegetables, Aioli, Pico De Gallo, Queso Fresco

Chicken \$16 ● Beef Short-Rib \$17 ● Masa Battered Shrimp \$18