

THE WOODS
CABO

DINNER MENU

SOUPS & SALADS

TORTILLA SOUP **GF**

Avocado, Goat Cheese, Guajillo, Petaluma Organic Shredded Chicken, Tomato, Crispy Tortilla - \$500

LOCAL VEGETABLES **VT GF**

Grilled Vegetables, Heirloom Tomatoes, Charred Avocado, Dates, Fourme D'Ambert Cheese, Banyul's Oregano Vinaigrette - \$590

FROM OUR FARM **VT GF**

Confit Heirloom Tomatoes, Fresh Burrata, Arugula, Red Radish, Cucumber, Red Onion, Roasted Garlic Balsamic - \$590

ROASTED GOLDEN BEET SALAD **VT GF**

Creamy Goat Cheese, Toasted Hazelnuts, Fresh Mustard, Basil Oil, Passion Fruit Dressing - \$410

CAESAR SALAD **VT**

Baby Romaine, Anchovies, Crispy Parmesan, Calabrian Chili Caesar Dressing - \$440

APPETIZERS

BLUEFIN TUNA TARTARE **R GF**

Avocado, Mint, Cilantro, Harissa Lime Vinaigrette - \$610

FRESH LOCAL OYSTERS **R GF**

Mignonette, Horseradish, Cocktail Sauce, Lemon, Half Dz. - \$640

OSETRA CAVIAR **R**

Blinis, Crème Fraîche, 28 GR - \$3,290

FRESH & LOCAL CEVICHE **R GF**

Fresh Avocado, Cucumber, Red Onion, Citrus Tangerine Sauce, Cilantro - \$720

GRILLED SAN CARLOS OCTOPUS **S GF**

Fingerling Potatoes, Spanish Chorizo Vinaigrette - \$670

ROASTED CAULIFLOWER **VT GF**

Creamy Cashew Dip, Toasted Pepita Seeds, Fresh Kale, Curcuma Oil - \$420

SIDE DISHES

CREAMED SPINACH **VT GF**

Crème Fraîche, Tarragon, Shallot - \$335

MASHED POTATOES **VT GF**

Russet Potatoes - \$335

MUSHROOMS RAGOUT **VT GF**

Parsley, Shallots - \$385

BRAISED ORGANIC CARROTS **VT GF**

Lemon Zest - \$385

BRUSSELS SPROUTS **VT GF**

Chipotle Aioli, Toasted Pepita Seeds - \$385

MAIN COURSE

SAUTÉED LOCAL TOTOABA **GF**

Fresh Artichoke, Peas, Chermoula Sauce - \$760

NEW ZEALAND TASMANIAN TROUT **GF**

Green Lentils Stew, Achiote Sauce - \$940

AUSTRALIAN MARGRA RACK OF LAMB **GF**

Celery Root Purée, Thyme Sauce - \$1,870

NIMAN RANCH PORK CHOPS **GF**

Iberian Duroc, Granny Smith Purée, Pomegranate Sauce - \$1,100

PETALUMA FARM ORGANIC CHICKEN **GF**

Sun-Dried Tomatoes, Lemon Confit, Olives, Saffron Sauce - \$760

HOMEMADE PAPPARDELLE **A**

Braised Short Rib Bolognese and Porcini Mushrooms - \$1,100

STEAKHOUSE

PRIME - CREEKSTONE FARMS

FILET MIGNON

Cabernet Sauvignon Reduction
9 oz - \$1,490

BONELESS RIB EYE

Chimichurri
14 oz - \$1,530

NEW YORK STRIP

Achiote & Sherry Vinegar
12 oz - \$1,100

MARGARET RIVER AUSTRALIAN WAGYU

FILET MIGNON

Cabernet Sauvignon Reduction
9 oz - \$1,850

NEW YORK STRIP

Achiote & Sherry Vinegar
12 oz - \$1,850

BONELESS RIB EYE

Chimichurri
14 oz - \$2,400

ZABUTON BEEF

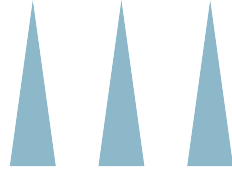
Shallot Saupiquet
8 oz - \$1,450

TOMAHAWK

Chimichurri
35 oz - \$5,520

Raw **R** Spicy **S** Vegetarian **VT** Gluten Free **GF** Alcohol **A**

Please notify our service colleagues if you have any known food allergies or intolerance. There is a Risk in consuming raw or undercooked foods of animal or seafood origin, including eggs, and it is a policy of the Restaurant to inform our guests. To preserve the quality of our fresh products we serve items seasonally based on availability. All prices are quoted in Mexican Pesos, and include tax.



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SUSHI MENU

NIGIRIS AND SASHIMI

YELLOWTAIL **R GF**
\$385

TASMANIAN TROUT **R GF**
\$385

BLUEFIN TUNA **R GF**
\$385

TOTOABA **R GF**
\$385

MAKI HAND ROLLS

SPICY TUNA **S R GF**
Cucumber, Tobiko, Green Onion - \$595

HAMACHI **S R GF**
Cilantro, Scallion, Serrano Chile - \$640

TASMANIAN TROUT AVOCADO **R GF**
Sesame Seed Dressing - \$610

ALASKAN KING CRAB **R GF**
Cucumber, Avocado, Tobiko Mayo - \$1,020

SHRIMP TEMPURA
Cilantro Sauce - \$595

SOFT SHELL CRAB **R A**
Avocado, Tobiko, Chives, Tobiko Mayo,
Eel Sauce - \$670

LOBSTER ROLL **A**
Avocado, Lettuce, Cilantro, Tobiko Mayo,
Mustard Dressing - \$695

SWEET POTATO TEMPURA **VT**
Asparagus, Sweet Potato, Sweet Potato Purée - \$550

CUCUMBER AVOCADO **VT GF**
Radish Ponzu Dressing - \$550

TEMAKI

TUNA OR TASMANIAN TROUT **R GF**
Cucumber, Avocado - \$415

SPECIAL NIGIRIS SIGNATURE

BLUEFIN TUNA **R GF**
Black Truffle - \$520

KAMPACHI **S R A GF**
Ancho Chile - \$520

TASMANIAN TROUT **R A GF**
Miso Orange - \$520

SEARED OTORO **R A GF**
Foie Gras, Amadare Sauce - \$520

SEARED WAGYU **R A GF**
Ginger Dressing - \$595

CHEF KINY'S SIGNATURE

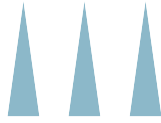
HAMACHI CHIPOTLE TIRADITO **S R GF**
Fresh Hamachi, Cilantro Leaves, Garlic Yuzu,
Chipotle Purée, Olive Oil - \$550

TASMANIAN TROUT SHIITAKE SASHIMI **S R GF**
Avocado, Radish, Green Onion, Shiitake
Vinaigrette - \$695

CRISPY RICE SASHIMI **S R GF**
Salmon, Hamachi or Tuna, Scallion, Rocoto Mayo,
Mint - \$550

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DESSERT MENU

DESSERTS

SLIGHTLY FROZEN KEY LIME PIE **VT**

Caramel Biscuit, Italian Meringue, Citrus Powder - \$325

VANILLA CRÈME BRÛLÉE **VT GF**

Tapioca, Blueberries, Vanilla Bean - \$325

BROWNIE **VT**

Vanilla Ice Cream, Caramelized Pecan Nuts - \$325

VEGAN & GLUTEN FREE CHEESECAKE **VT GF**

Cashews, Dates, Agave Syrup, Passion Fruit Mousse - \$325

NEW YORK STYLE CHEESECAKE **VT**

Vanilla Graham, Chocolate - \$325

CARROT CAKE **VT A**

Spiced Cake, Cream Cheese Icing, Grilled Pineapple - \$325

SORBET

LIME **VT GF**

Rosemary from our Herb Garden - \$225

PASSION FRUIT **VT GF**

Coconut Cream, Kaffir Powder Lime - \$225

CHOCOLATE **VT**

Cacao Crumble, Almonds - \$225

COCONUT **VT GF**

Coconut Tuile and Foam - \$225

ICE CREAM

VANILLA PAPANTLA **VT GF**

Rice Crispy, Dulce de Leche, Wild Berries - \$250

CHOCOLATE **VT**

Cacao Nibs, Feuilletine - \$250

STRAWBERRY **VT GF**

Mint-Strawberry Salad - \$250

Vegetarian **VT** Gluten Free **GF** Alcohol **A**

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KIDS MENU

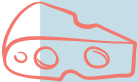


CUCUMBER & CARROT SALAD ^{VT}
Lime Vinaigrette
\$310



CHERRY TOMATO SALAD ^{VT}
Mozzarella Ovoline, Orange Dressing
\$310

MAC N' CHEESE ^{VT}
Brioche Crouton, Cheddar Cheese
\$310



KID MARGHERITA PIZZA ^{VT}
Fresh Tomato, Basil, Parmesan
\$350



KID PEPPERONI PIZZA
Tomato Sauce, Mozzarella Cheese
\$350

BEEF SLIDER
Cheddar Cheese, Fries
\$420



FISH FINGERS
Steamed Broccoli
\$385

CHICKEN FINGERS
Veggie Sticks, Ranch Dressing
\$385



* **DESSERTS** * ✨

MINI CHURROS ^{VT}
Caramel & Chocolate Sauce
\$265



ICE CREAM SANDWICH ^{VT}
Housemade Cookies
\$265

ICE CREAM CONE ^{VT}
Vanilla Ice Cream with Caramel and Berries
\$265

COCONUT POPSICLES ^{VT GF}
Shredded Coconut
\$105



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