



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 - \$530

FROM OUR FARM **VT GF**

Roasted Peperonata, Fresh Burrata, Arugula, Red Radish, Cucumber, Red Onion, Aged Balsamic - \$590

ROASTED GOLDEN BEET SALAD **VT GF**

Creamy Goat Cheese, Toasted Hazelnuts, Bunapi Mushrooms, Fresh Mustard, Basil Oil, Passion Fruit Dressing - \$490

CAESAR SALAD **VT**

Baby Romaine, Anchovies, Crispy Parmesan, Caesar Dressing - \$480

BIBB LETTUCE SALAD

Feta Cheese, Watermelon, Olives, Radish, Herb Mustard Vinaigrette - \$500

APPETIZERS

CLASSIC STEAK TARTARE **R GF**

Finely Chopped Raw Beef, Dijon Mustard, Capers and Spices, Served with a Raw Quail Egg, Toasted Baguette - \$590

FRESH LOCAL OYSTERS **R GF**

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

OSETRA CAVIAR **R**

Blinis, Crème Fraîche, 28 GR - \$3,850

BLUEFIN TUNA TIRADITO **R GF**

Green Apple, Serrano Pepper & Ginger-Ponzu Vinaigrette - \$710

GRILLED SAN CARLOS OCTOPUS **S GF**

Garbanzo Stew, Garlic, Parsley, Lemon Zest, Shallot, Extra Virgin Olive Oil - \$670

ROASTED CAULIFLOWER **VT GF**

Creamy Cashew Dip, Toasted Pepita Seeds, Fresh Kale, Curcuma Oil - \$490

CHICKEN LIVER PÂTÉ AND FOIE GRAS

Chutney, Toasted Sourdough - \$690

MAIN COURSE

SEAFOOD TUMBADA RICE

Fresh Baja Seafood, Tomato Rice, Peas, Smoked Chipotle Chile - \$1,100

SAUTÉED CATCH OF THE DAY **GF**

Fresh Artichoke, Peas, Chermoula Sauce - \$950

IBERIAN DUROC PORK TOMAHAWK **GF**

Granny Smith Purée, Pomegranate Sauce - \$1,450

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 - \$1,690

BONELESS RIB EYE

Chimichurri
14 oz - \$1,720

DRY-AGED COWBOY

For Two
32 oz - \$3,400

PORTERHOUSE

For Two
32 oz - \$4,100

MARGARET RIVER AUSTRALIAN WAGYU

FILET MIGNON

Cabernet Sauvignon Reduction
9 oz - \$1,990

BONELESS RIB EYE

Chimichurri
14 oz - \$2,670

SIDE DISHES

CREAMED SPINACH **VT GF**

Crème Fraîche, Tarragon, Shallot - \$335

MASHED POTATOES **VT GF**

Russet Potatoes - \$335

SAUTÉED POTATOES **VT GF**

Parsley, Garlic - \$335

TRUFFLE PARMESAN FRIES **VT GF**

White Truffle Oil, Parmesan Cheese - \$450

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

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

All prices are quoted in Mexican Pesos, and include tax.



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CABO

SUSHI MENU

MAKI 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

SHRIMP TEMPURA

Cilantro Sauce - \$595

LOBSTER **A**

Avocado, Lettuce, Cilantro, Tobiko Mayo, Mustard Dressing - \$695

CUCUMBER AVOCADO **VT** **GF**

Radish Ponzu Dressing - \$550

SPECIAL NIGIRIS SIGNATURE

BLUEFIN TUNA **R** **GF**

Black Truffle - \$520

HAMACHI **S** **R** **A** **GF**

Ancho Chile - \$520

TASMANIAN TROUT **R** **A** **GF**

Miso Orange - \$520

SEARED OTORO **R** **A** **GF**

Foie Gras, Amadare Sauce - \$650

CHEF'S SPECIALS

HAMACHI CHIPOTLE TIRADITO **S** **R** **GF**

Fresh Hamachi, Cilantro Leaves, Garlic Yuzu, Chipotle Purée, Olive Oil - \$550

CRISPY RICE SASHIMI **S** **R** **GF**

Salmon, Kampachi or Tuna, Scallion, Rocoto Mayo, Mint - \$550

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

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