



THE WOODS
CABO

DINNER MENU

SOUPS & SALADS

TORTILLA SOUP **GF**

Avocado, Goat Cheese, Guajillo, Petaluma Organic Shredded Chicken, Tomato, Crispy Tortilla - \$430

LOCAL VEGETABLES **VT GF**

Grilled Vegetables, Heirloom Tomatoes, Charred Avocado, Dates, Fourme D'Ambert Cheese, Banyul's Oregano Vinaigrette - \$480

FROM OUR FARM **VT GF**

Roasted Peperonata, Fresh Burrata, Arugula, Red Radish, Cucumber, Red Onion, Aged Balsamic - \$550

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 - \$420

BIBB LETTUCE SALAD

Feta Cheese, Watermelon, Olives, Radish, Herb Mustard Vinaigrette - \$480

APPETIZERS

CLASSIC STEAK TARTARE **R GF**

Finely Chopped Raw Beef, Dijon Mustard, Capers and Spices, Served with a Raw Quail Egg, Toasted Baguette - \$550

FRESH LOCAL OYSTERS **R GF**

Mignonette, Horseradish, Cocktail Sauce, Lemon, Half Dz. - \$490

OSETRA CAVIAR **R**

Blinis, Crème Fraiche, 28 gr - \$3,850

LAVASH

Feta Cheese, Organic Arugula, Fresh Oregano, Tomato Confit, Extra Virgin Olive Oil - \$395

GRILLED SAN CARLOS OCTOPUS **S GF**

Garbanzo Stew, Garlic, Parsley, Lemon Zest, Shallot, Extra Virgin Olive Oil - \$580

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 - \$950

SAUTÉED CATCH OF THE DAY **GF**

Fresh Artichoke, Peas, Chermoula Sauce - \$950

DRY-AGED RIB EYE, BONE MARROW BURGER

Caramelized Onion, Cheddar Cheese, on Brioche Bun - \$445

PETALUMA FARM ORGANIC CHICKEN **GF**

Sun-Dried Tomatoes, Lemon Confit, Olives, Saffron Sauce - \$820

HOMEMADE PAPPARDELLE **A**

Braised Short Rib Bolognese and Porcini Mushrooms - \$990

PLEASE ASK YOUR SERVER ABOUT OUR BEEF SPECIALS

STEAKHOUSE

MARGARET RIVER AUSTRALIAN WAGYU FILET

Cabernet Sauvignon Reduction

9 oz - \$2,200

PRIME - CREEKSTONE FARMS

FILET MIGNON

Cabernet Sauvignon Reduction

9 oz - \$1,790

BONELESS RIB EYE

Chimichurri

14 oz - \$1,820

NEW YORK STRIP

Achiote & Sherry Vinegar

12 oz - \$1,650

SPECIAL BUTCHER'S CUT OF THE DAY

Market Price

SIDE DISHES

CREAMED SPINACH **VT GF**

Crème Fraîche, Tarragon, Shallot - \$325

MASHED POTATOES **VT GF**

Russet Potatoes - \$325

SAUTÉED POTATOES **VT GF**

Parsley, Garlic - \$325

TRUFFLE PARMESAN FRIES **VT GF**

White Truffle Oil, Parmesan Cheese - \$325

MUSHROOMS RAGOUT **VT GF**

Parsley, Shallots - \$325

BRAISED ORGANIC CARROTS **VT GF**

Lemon Zest - \$325

BRUSSELS SPROUTS **VT GF**

Chipotle Aioli, Toasted Pepita Seeds - \$325

ONION RINGS **VT**

Horseradish Aurora Dressing - \$325

SUNSET MENU

3 COURSE FULL DINNER

DAILY

FROM 5 - 6:30 PM

\$1,200 PER PERSON



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

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