



THE WOODS
CABO

BAR MENU

HAPPY HOUR BAR 50% OFF

3 - 5 PM

ALL PREMIUM COCKTAILS SELECTIONS | SOMMELIER SELECTED WINE | DRAFT BEERS

GUAC, CHEESE AND SALSA

Grilled Panela Cheese, Mexican Sauce, Crispy Totopos, Jicama - \$275

LOLLIPOP CHICKEN WINGS **S**

Habanero Buffalo Sauce - \$395

BBQ PORK RIBLETS

Passion Fruit-Harissa Sauce, Blue Cheese Dressing - \$525

ONION RINGS **VT**

Horseradish Aurora Dressing - \$270

RIB EYE NACHOS **GF**

Grilled Rib Eye, Beans, Crispy Corn Tortilla Chips, Guacamole, Pico de Gallo - \$495

DRY-AGED RIB EYE, BONE MARROW BURGER

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

DRY AGED RIB EYE BONE MARROW SLIDER

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

ON FIRE WOOD PIZZA

MARGHERITA PIZZA

Heirloom Tomatoes, Mozzarella Cheese, Fresh Basil - \$395

PEPPERONI PIZZA

Parmesan Cheese, Tomato Sauce - \$410

LAVASH

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

HAPPY HOUR SPECIALS

3 - 5 PM

SUSHI BOARD

Chef's Selection Sushi Variety
24 pieces \$1,500 | 12 pieces \$750

HAPPY HOUR SAMPLER

Chicken Taquitos, Chicken Tenders, Ribs, Onion Rings,
Chefs Daily, Totopos, Salsa, Pico de Gallo y Guacamole.
Serves 2-4 people - \$1,500

PLATES TO SHARE

SERVES 2-4 PEOPLE

CHARCUTERIE AND CHEESE BOARD

Jambon de Bayonne, Salami, Tête de Moine, Fourme D'Ambert, Mimolette - \$650

CHICKEN LIVER PÂTÉ AND FOIE GRAS

Pink Guava Chutney, Toasted Sourdough - \$690

TOWN DOCK CALAMARI

Tempura Fried Calamari, Tomato Basil Emulsion - \$690

MAKI ROLLS

SPICY TUNA **S R GF**

Cucumber, Tobiko, Green Onion - \$395

HAMACHI **S R GF**

Cilantro, Scallion, Serrano Chile - \$390

TASMANIAN TROUT AVOCADO **R GF**

Sesame Seed Dressing - \$450

CUCUMBER AVOCADO **VT GF**

Radish Ponzu Dressing - \$290

CHEF'S SPECIALS

POKE BOWL **A R GF**

Sashimi, Tartar, Shibazuke, Avocado, Tobiko, Cucumber - \$390

EDAMAME **S GF**

Salt, Togarashi, Lime Juice - \$275

HAMACHI CHIPOTLE TIRADITO **S R GF**

Fresh Hamachi, Cilantro Leaves, Garlic Yuzu, Chipotle Purée, Olive Oil - \$390

CRISPY RICE SASHIMI **S R GF**

Tasmanian Trout, Hamachi, Tuna or Kampachi, Scallion, Rocoto Mayo, Mint - \$495

POPCORN ROCK SHRIMP

Tobiko Mayo, Chives, Yuzu Lime, Sesame Seeds - \$410

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

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