

SHAREABLES

✓ apple quesadilla

cinnamon apple chutney, caramelized onion pearls
+ melted gruyère cheese.....9.95

✓ edamame

steamed soy beans, lemon scented sea salt +
extra virgin olive oil.....9.00

✓ wild mushroom risotto fritters

organic BC mushrooms, gruyère cheese + rocket aioli
dipping sauce, balsamic reduction10.95

falafel calamari

crisp fried in a chickpea flour & falafel spices, served with a
grilled lime, pineapple slaw + citrus yogurt.....12.50

crab cake corn dogs

tempura fried crab cake, roasted corn, peppers +
Carolina spiced mustard sauce13.95

✓ forno focaccia & dip trio

warm house made traditional focaccia topped
with Italian herbs and cheeses, toasted almond
hummus, smoked paprika salsa, + rocket artichoke
cheese dip.....9.75
gluten free option available | 2.50

szechuan beef taco

crisp fried beef, szechuan glaze, carrot +
cabbage julienne, peanut sauce, pickled red
peppers, scallions + crushed roasted peanuts on
wheat tortillas.....14.95

✓ yam fries

sea salt and cracked black pepper + roasted
garlic aioli.....7.95

cabo fish taco

fire roasted chili spiced fish, pineapple salsa, margarita lime
aioli, radish slaw + red beet chips on flour tortillas.....15.95

✓ baked brie for two

warm forno focaccia, brown sugar flax walnut crumble
+ red current jelly.....17.95

scallop benny

grilled Atlantic scallops, Sambuca béarnaise + crisp
pancetta on toasted baguette.....16.75
add scallop | 5.45

appetizer platter

4 people 48 | 6 people 72

BC wild mushroom risotto fritters, falafel calamari, lemon
sea salt edamame, + szechuan beef tacos

chef daily soup creation

cup 5.95 | bowl 6.95

globally inspired locally created with fresh seasonal fare



MAINS



free range half rotisserie chicken

bbq'd tomato jus, fully loaded nugget potatoes, farm fresh vegetables..... 21.50



mascarpone + roasted vegetable risotto

candied fennel, mascarpone cheese, Windset Farms tomatoes + lemon infused olive oil..... 15.95



pan roasted salmon

seasonal salmon fillet, lemon caper dill aioli, spring pea risotto, farm fresh vegetables..... 27.95

market fish

we source the freshest fish available at the market; this dish is inspired daily by our chef team. Served with spring pea risotto & seasonal vegetables..... *market price*

butter chicken

house made curry sauce, braised chicken, steamed basmati rice, English peas, toasted almonds, spicy pickled peppers + traditional naan bread..... 19.99

Cabana's grilled steaks are top-quality Certified Angus Beef We serve C.A.B.® for it's marbling, uniformity, texture, and tenderness



C.A.B.® ribeye

fourteen ounce ribeye steak rubbed with Cabana's signature blackening spice, grilled to a crisp char, served with stilton blue cheese butter, truffled smashed potatoes, seasonal vegetables..... 36.50



C.A.B.® striploin

eight ounce california cut, cabernet and roasted shallot demi, nugget potatoes, seasonal vegetables..... 26.95

add Carmelis' goatgonzola blue cheese..... 4.95

add Chef's wild mushrooms..... 5.95

add Sambuca prawn béarnaise..... 8.50

SANDWICHES & SUCH

choice of: hand-cut fries, wild arugula salad, caesar salad, daily soup or substitute yam fries for..... 2.50

Upon request gluten free burger buns are available for an additional charge of..... 1.95

the burger

house-ground beef patty, bacon, gruyère cheese, hothouse tomatoes, greens, spiced onion hay + carolina BBQ sauce. 17.95
add sautéed wild mushrooms..... 5.95

turkey burger

lean ground turkey patty, melted brie cheese, red current berry spread, pickled sweet peppers, arugula greens..... 15.95

prosciutto di parma sandwich

thinly sliced prosciutto from Parma region of Italy, soft Italian Asiago Pressato D.O.P cheese, vine ripened tomatoes, Italian cress greens + balsamic & extra virgin olive oil drizzle.... 15.95

fish n' chips

Oceanwise grey cod, Big Rock Lager tempura, Big Rock Scottish Ale tartar sauce, cabbage slaw, house-cut fries.. 15.95

SUNDAY BRUNCH MENU

April Roy invites you

seasonal fruit platter

greek yogurt, honey granola
+ wild berry compote

selection of breakfast pastries

chef's whole oat power bars

roasted nugget hashbrowns with
caramelized peppers and onions

scrambled eggs with the fixings

hickory smoked bacon

turkey breakfast sausages

blueberry bread pudding
maple syrup + whip cream

19.99

10am - 1pm

Hours of Operation

Monday-Thursday 3pm to 1am

Friday-Saturday 11:30am - 2am

Sunday 10am- 1am



certified vegetarian



also available gluten free,
ask when ordering



Ocean Wise.

Cabana proudly supports seafood
sustainability & only uses Ocean
Wise certified seafood



BIG SALADS

caesar

fresh romaine hearts, hickory smoked bacon cracklings, lemon garlic dressing, parmesan cheese, herb focaccia croutons. . . . 15.95
add pulled chicken breast | 4.00



maple glazed salmon salad

wild baby arugula, roasted corn, hothouse cucumbers, grape tomatoes, toasted almonds, red beet chips, maple balsamic vinaigrette + glazed salmon fillet. 17.95

ahi tuna soba salad

togarashi spiced grilled tuna, soba noodles, cucumbers, pickled peppers, shredded cabbage, spiced cashews, nori, tamarind chili sauce + wasabi lime mayo + summer greens. 19.95



pomegranate chicken salad

rotisserie chicken, tri colour quinoa, watermelon radish, mandarin oranges, feta cheese, pomegranate vinaigrette + summer greens. 17.95



bacon + scallop salad

chipotle spiced Atlantic scallops, smoky bacon vinaigrette, pickled cherries, caramelized onions, toasted almonds + Carmelis' goatgonzola cheese. 21.95
starter size caesar salad (*contains bacon*). 9.95
starter size arugula salad (*contains almonds*). 7.95

PIZZAS

All Cabana pizzas are hand-made with our signature Neapolitan style dough, baked in our classic forno oven & served in either personal or sharing size.



Upon request for an additional charge we can make any of our personal size pizza's gluten free | 2.50 Large pizza's are not available gluten free

the Italian

prosciutto, calabrese salami, forest mushrooms, artichokes, green olives, basil, mozzarella + parmesan cream sauce
. *personal* 16.25 | *sharing* 28.75

chicken pesto pizza

rotisserie chicken, pistachio basil pesto, feta cheese, caramelized onions, house made pickled sweet red peppers, three cheese blend + balsamic glaze
. *personal* 15.95 | *sharing* 24.95

peaches and cheese pizza

fresh tomato sauce, Carmelis' goatgonzola cheese, mozzarella and parmesan cheese blend, roasted peaches, citrus arugula salad + balsamic reduction. *personal* 15.95 | *sharing* 24.95
add prosciutto | 3.00

HOUSE MADE TAGLIATELLE PASTAS

Cabana's pastas are made by hand, from scratch, fresh everyday by our kitchen team.

rotisserie chicken and truffle

BC wild forest mushrooms, rendered pancetta, garden basil, grape tomatoes, extra virgin olive oil + parmesan cheese. 16.95

prawn pomodoro

smoked paprika tomato sauce, Pacific prawns, wine cured chorizo sausage, kalamata olives, roasted fennel + feta cheese. 17.95