

APPS

Wings 🍷

Your choice of: Honey Jalapeño, BBQ, Buffalo, Garlic Parmesan, Lemon Pepper, or Asian Glazed, either Breaded or Naked.

\$14

Firecracker Shrimp Tacos

Fried Shrimp Tossed in Firecracker Sauce Topped With Apple Slaw on Two Flour Tortillas.

\$16

Tempura Fried Asparagus 🍷🍷

Asparagus Dipped in Tempura and Fried Golden Brown, Topped with Parmesan Cheese and Served with Marinara.

\$11

Beef Sliders

Seared Beef Patties, Caramelized Onions, and Cheddar Cheese and Toasted Brioche Buns.

\$16

Pretzel & Queso 🍷

Pretzels Tossed in Parmesan and Parsley Served with a Side of Queso.

\$12

Roof Tots

Golden Brown Tater Tots Covered in Creamy Crab Dip with Melted White Cheddar Cheese.

\$16

Pork Bao Buns

Steamed Soft Flour Pillows Filled with Asian Glazed Pork Belly Topped with Apple Slaw.

\$15

MEDIUM PLATES

Wedge Salad 🍷

Romaine Lettuce, Crumbled Blue Cheese, Cherry Tomatoes, Slithered Bacon.

Chicken +\$5, Salmon or Shrimp +\$7

\$14

Grilled Cesar Salad 🍷

Grilled Romaine, Grated Parmesan, Garlic Herb Croutons. Chicken +\$5, Salmon or Shrimp +\$7

\$14

Cobb Salad 🍷

Deconstructed Romaine Salad, Boiled Egg, Bacon, Julienne Red Onions, Cucumbers, Cherry Tomatoes, Avocado, Crumbled Goat Cheese.

Chicken +\$5, Salmon or Shrimp +\$7

\$16

Vegan Po' Boy Sandwich 🍷

Fried Oyster Mushrooms, Tomatoes, Shredded Romaine, Pickles, Smoky Remoulade Sauce.

\$21

Rooftop Burger 🍷

7 oz Beef Patty, Black Pepper Bacon, Choice of Cheese, Bibb Lettuce, Tomato, Red Onion, Pickles.

\$19

Chicken Sandwich 🍷

Grilled or Fried Marinated Chicken, Choice of Cheese, Bibb Lettuce, Tomato, Red Onion, Pickles.

\$18

ENTREES

Lasagna 🍷

Al Dente Pasta Layered with Beef Bolognese, Creamy Bechamel, and Parmesan Cheese.

\$20

Lollipop Lamb Chops 🍷

Caribbean Jerk Lamb Chops, Potato Purée, Grilled Asparagus, Seared with Demi Glacé.

\$24

Asian Glazed Salmon 🍷

Pan Seared Salmon Glazed with Asian Sauce, Bacon Asparagus Cream, Roasted Cauliflower, Wild Mushrooms.

\$22

Grilled Ribeye 🍷

Prime Ribeye Steak Cooked to Preferred Doneness, Mashed Potatoes, Garlic Buttered Broccoli, Rosemary Demi Glacé.

\$28

Buttered Chicken

Slow Cooked Chicken Thighs in a spicy, aromatic, buttery and creamy tomato gravy Served with Rice Pilaf and Grilled Pita Bread.

\$18

Cajun Penne Pasta 🍷

Andouille Sausage, Shrimp, Penne, Chef's Vegetable, Cajun Seasoning.

\$23

DESSERTS

Brownie A La Mode

Brownie Topped with Vanilla Ice Cream and Chocolate Drizzle.

\$9

Doughnut Hole Medley

Choice of Nine Doughnut Holes: Chocolate, Caramel, Strawberry Cheesecake.

\$10

Strawberry Tequila Cake

Tres Leche Cake Topped with Casamigo Tequila Macerated Strawberries, and Vanilla Whipped Cream.

\$10

Tiramisu

Coffee Soaked Ladyfingers, Mascarpone Cream, Cocoa Powder.

\$7

SIDES

Truffle Fries

\$8

Tater Tots

\$6

Chips and Queso 🍷

\$9

Asparagus

\$5

A service charge of 18% will be applied to all checks. This service charge is allocated to our staff to ensure fair wages for our hourly and tipped employees.

Kabana requires all parties of 10 or more to pay with one check.

Due to limited seating, we ask that guests dining in our main dining area limit their experience to 90 minutes.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



Vegetarian



Vegan



Gluten Free