

APPETIZERS

TOTOPOS

Homemade Chips, Guacamole and Salsa

8

96 TORTILLA SOUP

Hearty Tomato and Chicken Broth, Avocado, Queso Fresco, Tortilla Strips, Sour Cream and Crispy Pasilla Peppers

9

SUMMER ROLL

Jícama, Cucumber, Mint, Cilantro, Avocado, Carrots and Garden Herbs with Mango-Maracuya Chutney

10

CHILI BEANS CABO NACHOS

Pepelo's Classic Chili Beans, Tortilla Chips, Cheddar Cheese, Cilantro, Guacamole, Black Olives, Pico de Gallo and Sour Cream

10

ADD

Grilled Chicken 4

Blue Shrimp 8

Black Angus Skirt Steak 5

Lobster 9

CRUDO Y CEVICHE

Create your own by selecting from Fresh Local Catch, Blue Shrimp, Bay Scallops or Octopus

SELECT

Local Catch 12

Blue Shrimp 14

Bay Scallops 12

Octopus 12

TIRADITO

Olive Oil, Serrano Pepper, Chives and Fresh Cilantro

AGUACHILE

Lime Juice, Sea Salt, Dried Piquín Pepper, Red Onion and Cucumber

PAKO

Spicy Ponzu, Habanero Relish, Pickled Onion, Chives and Avocado

OJO ROJO

Roasted Garlic, 96 Clamato, Avocado, Orange and Pico de Gallo

DEL PATRON

Marinated in Lime Juice with Mexican Salsa and Avocado

Executive Chef Jorge Contreras

All prices in USD. Tax and gratuity not included. Credit cards or cash not accepted.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SALADS

We proudly serve Organic Fresh Greens from our Local Farmers
Select from Aged Balsamic, Honey Mustard, Blue Cheese, Ranch or Raspberry Dressings

HOUSE

Mixed Greens, Caramelized Chia, Toasted Sunflower Seeds,
Sesame and Cherry Tomatoes

10

DEL MAR CAPRESE

Farm Fresh Tomatoes, Mozzarella and Pesto

11

COBB EST. 1937

Mixed Greens, Mini Heirloom Tomatoes, Blue Cheese, Black Olives, Avocado, Crispy Bacon,
Hard Boiled Egg and Spicy Black Beans

11

BORN IN TIJUANA

Hearts of Romaine, Chipotle Bread Croutons, Creamy Caesar
Dressing and Shaved Grana Padano Cheese

11

ADDITIONAL FOR ALL SALADS ABOVE

Grilled Chicken 4

Black Angus Skirt Steak 5

Blue Shrimp 8

Lobster 9

SEASONAL FRUIT PLATTER

Tropical Fruit, Greek Yogurt and Whole Grain Banana Bread

10

LOS MEXICANOS

TACOS

Served on Corn or Flour Tortillas with side of Guacamole, Mexican Rice and Refried Beans

GRILLED CHICKEN BREAST

Green Tomatillo Salsa and Sour Cream

13

BLACK ANGUS SKIRT STEAK

Guajillo Pepper Rub and Molcajete Salsa

13

FISH 13 BLUE SHRIMP 14

Baja Slaw, Caramelized Onions and Creamy Morita Pepper Sauce

QUESADILLAS

Served on Flour or Corn Tortillas with Chihuahua Cheese, Mexican Rice, Refried Beans, Guacamole and Charred Tomato Sauce

11

ADD

Grilled Chicken 4

Black Angus Skirt Steak 5

Shrimp 8

Lobster 9

SIMPLY PREPARED

Choose from Grilled or Pan Seared, Served with a Side Dish of Choice, Farm Vegetables and Spicy Lemon Butter

MARKET FISH

18

FREE RANGE CHICKEN BREAST

15

SKIRT STEAK

18

LOBSTER TAIL

27

SIDE DISHES

Sautéed Field Greens with Gremolata | French Fries: Natural, Spicy or Parmesan Truffle | Sweet Potato Fries | Mexican Rice | Refried Beans | Quinoa Tabouleh

6

BURGER BAR

We always use Natural Ingredients from Local Farmers. Our Buns are baked fresh daily. Pickles, Peppers and Sauces are homemade. All Burgers are served with Pickles, Mixed Greens, Red Onion, Beef Steak Tomato, French Fries or Sweet Potato Fries, Natural, Spicy or Parmesan Truffle

DESIGN YOUR OWN

Protein: 8oz. Wagyu Beef Burger or Grilled Free Range Chicken Breast

Bread: Sesame Milk Roll, Whole Wheat or Gluten Free

Cheese: Monterey Jack, Cheddar, Swiss, Blue or Chabichou

Toppings: Caramelized Onions, Mushrooms, Avocado, Applewood Smoked Bacon, Jalapeño Peppers, Chipotle BBQ

12

SIGNATURE BURGERS

Select: 8oz. Wagyu Beef Burger or Grilled Free Range Chicken Breast

96 BURGER

Caramelized Onions, Applewood Smoked Bacon, Mushrooms and Jalapeños.

12

THE MEXICAN

Beef Chorizo, Roasted Poblano Peppers and Caramelized Onions

13

PRIME 96

Mixed Greens, Sun Dried Cherry Tomatoes, Lobster Salad and Truffle Aioli

17

JC HIGH TIDE

Braised Beef Short Ribs, Caramelized Onions, Molten Chabichou Cheese, Arugula, Sun Dried Cherry Tomatoes and Spicy Bacon Sauce

17

ON BREAD OR WRAPPED

Served on Milk Bread, Whole Wheat, Gluten Free Bread or Flour Tortilla Wrapper

BLT OUR WAY

Romaine Hearts, Applewood Smoked Bacon, Tomatoes, Avocado and Creamy Chipotle

12

BEACH CLUB

Turkey Ham, Applewood Smoked Bacon, Arugula, Tomatoes, Avocado and Basil Pesto

12

PIZZAS

CLASSIC

Mozzarella Cheese and Tomato Sauce

11

MARGHERITA

Mozzarella, Basil and Fresh Tomato

12

NINETY SIX

Mozzarella, Italian Sausage, Pepperoni, Mushrooms and Red Onion

13

CABO LOCAL

Tomato Sauce, Mozzarella, Spicy Rib Eye, Pickled Onions, Jalapeños, Lobster, Avocado, Cilantro and Morita Pepper Cream

15

DESSERTS

CACAO AND BERRIES

Light Sponge Cake, Hazelnut Praline, Dark Chocolate Ganache and Mixed Berries Swirl

8

COCONUT FLAN

Mango Salad, Caramel and Toasted Coconut

8

DARK CHOCOLATE CHIP COOKIE

6

HOMEMADE ICE CREAMS

Coconut

Dark Chocolate

Vanilla

Tequila

7

HOMEMADE SORBETS

Mango

Mixed Berries

Lemon-Lime

7

Vegetarian 

Spicy 

Executive Chef Jorge Contreras

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