

STARTERS

GUACAMOLE

FULL 9.99 HALF 6.99

Your choice of mild or spicy

CHEESE DIP 7.99

Served with tortilla chips

Add chorizo or beef for 1.50

SHRIMP COCKTAIL 13.99

A mixture of chopped shrimp, diced avocado, onions, cilantro and diced tomato in our homemade cocktail sauce

CUBAN ROLLS 11.25

Wontons filled with pork, ham, and pickles, served with honey mustard sauce

ELOTE 8.99

Corn topped with mayo, queso cotija and tajin seasoning

TOSTADAS DE CEVICHE 13.99

Three tostadas topped with fresh shrimp marinated in lime juice, onion and tomato, topped with avocado slices and cilantro

TORITO POPPERS 11.50

Bacon wrapped jalapeños stuffed with cream cheese and dried cranberry

NACHO SUPREME

FULL 10.99 HALF 7.99

Homemade tortilla chips with your choice of chicken or ground beef, topped with beans, cheese, onion, tomato, jalapeño, sour cream and guacamole

QUESO FUNDIDO 8.99

Melted cheese served with tortillas and your choice of chorizo or rajas

QUESADILLAS

CHICKEN 10.50 STEAK 11.50 SHRIMP 12.50

3 mini-quesadillas served with a side of sour cream and guacamole

TRADITIONAL WINGS

7 PIECE 9.99 12 PIECE 15.99

(Not included in happy hour special)

Your choice of hot buffalo, BBQ, mango habanero or la cabaña spicy tequila sauce

BONELESS WINGS

1/2 LB 9.99 1 LB 14.99

(Not included in happy hour special)

Your choice of hot buffalo, BBQ, mango habanero or la cabaña spicy tequila sauce

VALLARTA CALAMARI 12.75

Lightly breaded calamari with bell peppers and onions, served with chipotle aioli

SOPAS Y ENSALADAS

TORTILLA SOUP

CUP 4.99 BOWL 6.99

Guajillo tomato soup with chicken, avocado, crispy tortilla strips, queso fresco and sour cream

POZOLE 12.99

A large bowl of broth based soup with pork and hominy, served with a side of cabbage, onion, cilantro and your choice of tostadas or chips

TACO SALAD 11.99

Your choice of meat, served with lettuce, tomato and cheese in a tortilla bowl with rice and beans on the side

GRILLED TACO SALAD

CHICKEN 13 SHRIMP 14.50 SALMON 15

Your choice of meat served with lettuce, tomato and cheese, served in a tortilla bowl

*LA CABAÑA SALAD 13.50

Steak, shrimp, chicken, bell peppers, and onion sautéed in *fajita sauce served over spring mix with avocado, tomato, a mini quesadilla and cilantro lime dressing

TACOS

Three tacos served with rice and refried beans. Your choice of corn, flour or hard shell tortillas. Black beans available.

TACO DINNER 12.99

Your choice of chicken, ground beef, or shredded beef, topped with lettuce, tomato, cheese and a side of sour cream. Shrimp, steak, or chorizo available at extra cost

TACOS DE TINGA 13.99

Grandmas recipe of chipotle shredded chicken slow cooked with onion and hints of chorizo, topped with cilantro, sliced avocado and sour cream

TACOS DE BIRRIA 14.50

Traditional dish of slow-cooked beef with melted cheese, topped with cilantro and onion served with a side of birria dipping sauce

TACOS DE LOMO 14.99

Thin sliced seasoned steak topped with cilantro, onion and guacamole

MAHI-MAHI TACOS 14.99

Blackened mahi-mahi topped with baja salad, avocado and chipotle aioli

BAJA TACOS 12.99

Fried cod topped with baja salad, and chipotle aioli

TACOS DE CARNITAS 13.99

Shredded pork shoulder, topped with spicy pickled red onion, cilantro, and a side of street taco sauce

TACOS DE CAMARON 14.99

Grilled shrimp topped with baja salad and chipotle aioli

TACOS DE CHIMICHURRI 13.99

Grilled chicken marinated in chimichurri, topped with avocado pico de gallo

TACOS AL PASTOR 12.99

Pork marinated in adobo, onion and pineapple, topped with onion, cilantro, and a side of street taco sauce

TACOS DE BARBACOA 13.99

Slow roasted beef brisket topped with cilantro, avocado pico, and spicy pickled onions

TACOS LENGUA 14.99

Tender slow roasted beef tongue topped with cilantro and onion, with a side of street taco sauce

IF YOU HAVE ANY ALLERGIES, PLEASE NOTIFY YOUR SERVER!

* = Mild, mole and fajita sauce contains tree nuts.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

MEXICAN FAVORITES

Your choice of ground beef, shredded beef, al pastor or chicken. Steak, carnitas, chorizo, tinga, or shrimp available at extra cost. Served with rice, refried beans, lettuce, tomato and sour cream. Black beans available.

*ENCHILADAS 12.99

Three corn tortillas filled with your choice of meat, smothered with mild*, mole* or spicy sauce and topped with melted cheese

GORDITAS 13.99

Three thick handmade tortillas stuffed with your choice of meat and queso fresco, with a side of baja salad

TOSTADAS 12.99

Three crispy open face corn tortillas topped with choice of meat, refried beans, lettuce, tomato, sour cream and cheese

CHIMICHANGAS 12.99

Three flour tortillas deep fried, filled with meat and cheese

SOPES 13.99

Three thick handmade corn tortillas topped with meat, beans, lettuce, tomato, sour cream, queso fresco and avocado slices

TAMALES 12.99

Three made with corn meal dough wrapped in corn husks steamed with your choice of pork or chicken

FLAUTAS 12.99

Three rolled deep fried tortillas filled with your choice of meat, topped with guacamole, lettuce, tomato, queso fresco and sour cream

QUESADILLA 12.99

Stuffed with cheese and your choice of meat

*FAJITA QUESADILLA

CHICKEN 12.99 STEAK 13.99 SHRIMP 14.99

Sautéed in fajita* sauce with bell peppers and onions with stuffed with melted cheese

*SHRIMP ENCHILADAS 14.99

Three tortillas filled with shrimp, smothered with mild*, mole* or spicy sauce and topped with melted cheese

BURRITOS

Your choice of ground beef, shredded beef, al pastor or chicken. Steak, carnitas, chorizo, tinga or shrimp available at extra cost. Served with rice, refried beans, lettuce, tomato and sour cream. Black beans available.

BURRITO TRADITIONAL 12.99

Your choice of meat with beans, lettuce, tomato, and cheese

BURRITO DE ASADA 14.99

Thin sliced steak, black beans, queso fresco and avocado pico de gallo (Sour cream not included)

*BURRITO LA CABAÑA 15.99

Steak, chicken, al pastor, shrimp, onions and bell peppers sautéed in *fajita sauce with beans, lettuce and tomato and topped with cheese dip

*CINCO DE MAYO BURRITO 13.99

Carnitas, avocado, queso fresco and spicy pickled onions and topped with *mild, spicy and cheese dip

*BURRITO SANTA 13.50

Your choice of meat with beans, lettuce, tomato and cheese, topped with melted cheese and smothered in your choice of mild* or spicy sauce

*BURRITO FAJITA

CHICKEN 12.99 STEAK 13.99 SHRIMP 14.99

Your choice of meat, bell peppers and onion sautéed in fajita* sauce

VEGETARIAN

Served with rice, refried beans, and your choice of corn or flour tortillas. Black beans available.

MUSHROOM CHIMICHANGAS 12.99

Fresh mushrooms and cheese

TOSTADAS VEGETARIANO 12.99

Crispy open face tortillas topped with refried beans, lettuce, tomato, avocado, sour cream and cheese

QUESADILLA VEGETARIANO 12.99

Cheese and your choice of spinach or mushrooms

*ENCHILADAS CON VEGETALES 12.99

Mushrooms, broccoli and onion, topped with melted cheese and your choice of mild*, spicy or mole* sauce

*CHILE RELLENO 13.99

One roasted poblano pepper stuffed with mushroom, onion, tomato and spinach, drowned in our homemade mild* sauce, topped with lettuce, tomato, sour cream, queso fresco and avocado slices

COMBINATIONS

Your choice of ground beef, shredded beef, al pastor or chicken. Steak, carnitas, chorizo, tinga or shrimp available at extra cost. Served with rice, refried beans and a side of sour cream. Black beans available.

*Mild and mole enchilada sauce contains tree nuts.

*COMBO 1 12.99

Enchilada*, chimichanga and taco

*COMBO 2 12.99

Enchilada*, mini burrito and taco

*MAKE YOUR OWN COMBO 11.99

Pick Two: enchilada*, tostada, taco, tamal, chimichanga, flauta, or mini burrito

LA CABAÑA SPECIALTIES

Served with rice, refried beans, and your choice of corn or flour tortillas. Black beans available.

STEAK ZAMORA 18.25

Skirt steak marinated in our own chimichurri, topped with fried onion and served with black beans, two mini cheese quesadillas, and avocado pico de gallo

CHICKEN CHIMICHURRI 14.99

Grilled chicken breast marinated in our homemade chimichurri sauce, topped with fried onion and served with avocado pico de gallo

CARNITAS 13.99

Shredded pork seasoned and simmered to perfection, served with avocado pico de gallo and spicy pickled red onions

QUESADILLA DE TINGA 13.99

Three mini-quesadillas filled with melted cheese and grandmas chicken tinga

DROWNED TACOS 13.99

Deep-fried rolled corn tortillas stuffed with your choice of meat, drowned in our homemade mild sauce, topped with lettuce, tomato, sour cream, queso fresco and avocado slices.

PARRILLADA

SINGLE 20.00 DOUBLE 32.00

Steak, chicken, shrimp, chorizo, potato, onion, banana pepper, and cactus grilled to perfection, served on a personal grill and topped with cilantro. Served with guacamole, sour cream, pico de gallo, rice and beans

CIELO MAR Y TIERRA 18.99

Steak, grilled chicken, chorizo and shrimp garnished with avocado pico de gallo and fried potatoes

*MOLE VERDE 14.99

Grilled chicken breast covered with light mole* verde sauce made with tomatillos and jalapeños

FAJITAS

Your favorite ingredients sautéed with onions and bell peppers. Served with your choice of flour or corn tortillas, rice, refried beans, lettuce, tomato and sour cream. Black beans available.

**Fajita sauce contains tree nuts.*

Ask your server about nut-free fajitas

***CHICKEN FAJITAS 14.99**

***STEAK FAJITAS 16.99**

***SHRIMP FAJITAS 17.99**

***SUPREME FAJITAS 18.99**

With steak, chicken al pastor and shrimp

***MAKE YOUR OWN FAJITAS 17.99**

With your choice of two:
Steak, chicken or shrimp

***VEGETABLE FAJITAS 13.50**

With zucchini, mushrooms and broccoli

ALAMBRES

Your favorite ingredients sautéed together and served on a skillet. Served with rice, refried beans, guacamole and your choice of corn or flour tortillas. Black beans available.

ALAMBRE HAWAIANO 13.99

Sautéed al pastor, ham, bacon, bell peppers, onion, and pineapple topped with melted cheese

LA CABAÑA ALAMBRE 15.99

Sautéed shrimp, steak, chicken, bacon, bell peppers, onion, and mushrooms topped with melted cheese

TRADITIONAL ALAMBRE 15.99

Sautéed steak, chorizo, ham, bacon, onion bell peppers, and cactus topped with melted cheese

ALAMBRE VEGETARIANO 13.99

Bell peppers, mushrooms, onion, cactus, tomato and melted cheese

TRADITIONAL MEXICAN DINNERS

Served with rice, refried beans and your choice of corn or flour tortilla. Black beans available.

BISTEC RANCHERO 🍷

CHICKEN 15 STEAK 16 SHRIMP 17

Thin-sliced steak smothered in our homemade spicy ranchero sauce

BISTEC A LA MEXICANA 🍷

CHICKEN 15 STEAK 16 SHRIMP 17

Thin-sliced steak sautéed with jalapeños, tomato and onion

BISTEC CON RAJAS

CHICKEN 15 STEAK 16 SHRIMP 17

Seasoned thin-sliced steak sautéed with slices of poblano peppers, onion and tomato, topped with melted cheese

CARNE ASADA 16.99

Traditionally seasoned skirt steak served with grilled onion and avocado pico de gallo

*POLLO CON MOLE 13.99

Grilled chicken breast smothered with our homemade mole* sauce

CHORIPOLLO 13.99

Grilled chicken breast topped with chorizo and cheese

*CHILES RELLENOS 14.99

Two egg-battered poblano peppers stuffed with cheese and your choice of ground beef, shredded beef, al pastor, or chicken and smothered with mild*, spicy or ranchero sauce. Steak, shrimp, carnitas, tinga or chorizo at extra cost

LOMO EN SALSA DE ARBOL 16.99 🍷

Thin-sliced steak with chile de arbol sauce

PUERCO EN SALSA VERDE 14.99

Fresh grilled pork loin served drowned in spicy verde sauce and served with a side of cactus

SEAFOOD

Served with rice and mixed veggies.

CABO SHRIMP 17.99

Large shrimp sautéed in tequila with red peppers, onion and cilantro

CAMARONES AL CHIPOTLE 17.99

Large shrimp sautéed in a creamy southwest chipotle sauce

CAMARONES ALA DIABLA 17.99 🌶️

Large shrimp sautéed with our seasoned butter and spicy diablo sauce

MOJARRA FRITA 17.99

Whole tilapia deep fried topped with your choice of al ajo (garlic) or a la diablo (spicy) sauce, served with rice and refried beans (black beans available)

LA CABAÑA SALMON 17.99

Grilled salmon drizzled with queso dip

CAMARONES AL AJO 17.99

Large shrimp sautéed in a savory garlic butter wine sauce

OYSTERS *does not include sides

REGULAR: 6: 10.00 12: 20.00

Raw oysters served with limes

PREPARADOS: 6: 18.00 12: 28.00

Topped with ceviche and avocado slices

*does not include sides

CALDO DE CAMARON 17.99

Shrimp broth with shrimp, fish and vegetables, served in a steaming hot bowl with onions and cilantro on the side

CALDO DE MARISCOS 18.99

Mexican seafood stew with calamari, scallops, muscles, cod, shrimp and mixed veggies in a broth

BURGERS SANDWICHES & TORTAS

Served with french fries or rice and refried beans.
Black beans available.

CLASSIC BURGER 12.99

Homemade ground chuck patty served with lettuce, tomato, onion and pickle (add cheese for .50)

CUBAN SANDWICH 12.99

Pulled pork, ham, swiss cheese and pickle served with homemade honey mustard

CHICKEN SANDWICH 12.99

Chicken, lettuce, tomato, cheese, and homemade chipotle aioli

CHICKEN WRAP 12.99

Chicken, lettuce, tomato, cheese, and homemade chipotle aioli

*FAJITA WRAP 12.99

Fajita* style chicken or steak with tomato and cheese

TORTA REGULAR 12.99

Beans, lettuce, tomato, avocado and mayo with your choice of ground beef, shredded beef, al pastor or chicken. Steak, carnitas, chorizo, tinga or shrimp at extra cost

TORTA LA CABAÑA 13.50

Sliced ribeye steak, beans, ham, pico de gallo, queso fresco, avocado pico de gallo and mayo

TORTA MILENSA 13.99

Breaded chicken breast, beans lettuce, tomato, avocado and mayo

LUNCH SPECIALS

SERVED MONDAY - FRIDAY 11:00 AM - 2:00 PM

Your choice of ground beef, shredded beef, al pastor or chicken. Steak, carnitas, chorizo, tinga or shrimp available at extra cost. Served with rice, refried beans and sour cream. Black beans available.

2 CHIMICHANGAS 10.00

BURRITO 10.00

2 TACOS 10.00

QUESADILLA 10.00

SHRIMP QUESADILLA 11.00

2 FLAUTAS 10.00

2 TOSTADAS 10.00

*TWO ENCHILADAS 10.00

Mild* mole* or spicy sauce

2 TAMALES 10.00

Chicken or pork

BURRITO SUIZO 10.25

Topped with melted cheese

2 MAHI-MAHI TACOS 10.75

Blackened mahi-mahi topped with baja salad, avocado and chipotle aioli

2 BAJA TACOS 10.00

Fried cod topped with baja salad, and chipotle aioli

2 SOPES 10.75

Thick handmade tortillas topped with beans, meat, lettuce, tomato, sour cream, queso and avocado

2 GORDITAS 10.75

Thick handmade corn tortillas stuffed with your choice of meat, and queso fresco, topped with baja salad

SUPREME NACHOS 10.00

Your choice of meat with beans, cheese, onion, tomato, jalapeño, sour cream and guacamole

TACO SALAD 10.00

Your choice of meat served with lettuce, tomato and cheese in a tortilla bowl

*LUNCH FAJITAS

CHICKEN 11.00 STEAK 12.00 SHRIMP 13.00

*MAKE YOUR OWN COMBO 10.00

Pick Two: Enchilada*, Taco, Tostada, Chimichanga, Tamal, Mini Burrito or Flauta

GRILLED TACO SALAD

CHICKEN 10.25 SHRIMP 12.00 SALMON 13.00

Your choice of meat served with lettuce, tomato and cheese served in a tortilla bowl

*LA CABAÑA SALAD 11.00

Steak, shrimp, chicken, bell peppers, and onion sautéed in *fajita sauce served over spring mix with avocado, tomato, a mini quesadilla and with cilantro lime dressing

ALA CARTA

Your choice of ground beef, shredded beef, al pastor or chicken. Steak, carnitas, chorizo, tinga or shrimp available at extra cost.

TACO 3.25	CARNITAS TACO 3.50
BURRITO 8.99	STEAK TACO 3.75
TAMAL 3.25	TACO DE LOMO 3.75
CHIMICHANGA 3.25	TACO DE LENGUA 3.75
FLAUTA 3.25	MAHI TACO 3.75
TOSTADA 3.25	TORTA 9.00
QUESADILLA 8.25	RICE 2.99
GORDITA 3.99	BEANS 2.99
*CHILE RELLENO 5.99	RICE AND BEANS 4.25
*ENCHILADA 3.25	FRENCH FRIES 3.25
FISH TACO 3.75	SOPE 3.50
SHRIMP TACO 3.75	GORDITA 3.50

POSTRES

FRIED ICE CREAM 5.25

Ice cream rolled in corn flakes, fried, and topped with honey, cinnamon and whipped cream

OSCARITO 6.25

Ice cream burrito, topped with honey, cinnamon sugar and whipped cream, with a side of mango and strawberry sauce

CHURROS 5.25

With scoop of vanilla ice cream

TRES LECHES CAKE 5.00

FLAN 5.00

BEVERAGES

FOUNTAIN SODA 3.00

SPRECHER ROOT BEER 4.00

MEXICAN COKE 3.50

JARRITOS 3.50

Fruit Punch, Tambarindo, Lime, Grapefruit, Mandarin, or Sangria

ICED TEA 3.00

HOT TEA 2.50

COFFEE 2.50

MILK 2.00

CHOCOLATE MILK 2.25

HORCHATA 3.50

AGUAS FRESCAS

M: 3.50 L 4.50

Horchata or Jamaica

JUICE 3.00

Orange, Cranberry or Apple

SMOOTHIES 4.50

Strawberry, Raspberry, Mango, Peach, Guava or Banana

COCKTAILS

HOUSE MARGARITA

S: 6.00 M: 8.00 L 13.00

On the rocks or blended.

Lime, strawberry, raspberry, mango, prickly pear, peach, blue, rainbow, passion fruit, guava, banana, watermelon, melon or pineapple

EL JALAPEÑO MARGARITA

S: 6.50 M: 8.50 L 13.50

jalapeño infused tequila and lime margarita served on the rocks

SPICY PIÑA MARGARITA

S: 6.50 M: 8.50 L 13.50

jalapeño infused tequila and pineapple margarita served on the rocks

EL PEPINO MARGARITA

SM: 6.50 M: 8.50 L 13.50

On the rocks or blended.

Lime with refreshing cucumber

MESCAL-ITA

S: 7.00 M: 10.00 L 15.25

Premium mescal with homemade margarita mix served on the rocks

MARIA'S MESCAL-ITA

S: 7.25 M: 10.25 L 15.00

Prickly pear mescal-ita with a tajin rim and served on the rocks

SANGRIA

S: 6.00 M: 8.00 L 13.00

Homemade red wine sangria

MOJITO 8.00

Our homemade recipe of bacardi limon rum, lime juice and sugar, muddled with mint and topped with soda

PIÑA COLADA 8.00

Our homemade piña colada mix paired with malibu rum

AL'S PALOMA 8.00

Premium tequila paired with fresh lime, orange and grapefruit juice and topped with sour soda in a salt rimmed glass

SPICY PALOMA 8.50

Jalapeño infused tequila paired with fresh lime, orange and grapefruit juice and topped with sour soda in a salt rimmed glass

DAIQUIRI 8.00

Strawberry, raspberry, mango, peach, prickly pear, passion fruit, guava or banana blended with rum and triple sec

MEXICAN MULE 8.00

Jose Cuervo Tequila paired with fresh lime juice and topped with ginger ale

SPICY MULE 8.50

Jalapeño infused tequila paired with fresh lime juice and topped with ginger ale

www.LaCabanaMexicanGrill.com
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