LA CABANA RESTAURANT

738 Rose Ave Venice, CA 90291 Tel 310-392-7973
www.LaCabanaVenice.com
Contact: Vicky Haro, Events Manager - Tel 310-392-7973 xt 204
Vicky@LaCabanaVenice.com

We at La Cabaña would like to take a moment to thank you for contacting us. We realize you have many restaurant choices and look forward to serving you and your guests.

Please review the general information below. La Cabaña requires a deposit before we can secure any party reservations. Inquiries that are not secured with a deposit are not considered as a reservation and are subject to cancellation without notice. When you are ready to move forward, let us know and we will assist you with your event. We are here to ensure your party is a success. Gracias!

GENERAL INFORMATION

☐ **Party Sizes** - Parties **OVER 25** generally require a "buy-out" of a specific area and require a **minimum food and beverage purchase.** All food and beverages consumed during your party will go towards meeting the minimum. If minimum is not met then the balance is charged as a "banquet fee" in order to meet the minimum.

☐ **Buy Out Minimums and Party Times**

***Full Patio (seats 60-65 max) 3hrs**
Lunch Daily: Food & Bev min: **$1500**
Dinner/Sun-Thurs: Food & Bev min: **$2500**
Dinner/Fri & Sat: Food & Bev min: **$3000**

***1/2 Patio (seats 30-35 max) 3hrs**
Lunch Daily: Food & Bev min: **$750**
Dinner/Sun-Thurs: Food & Bev min: **$750**
Dinner/Fri & Sat: Food & Bev min: **$900**

***Back Bar (45-50 max) 3hrs**
Dinner/Sun-Thurs: Food & Bev min: **$750**
Dinner/Fri & Sat: Food & Bev min: **$900**

Note: Minimums are subject to change.

☐ **Deposits/Cancellations** - A deposit is required to secure your reservation and is refundable if canceled 48 hours prior to your event. The deposit will be applied as payment towards your final bill:

- **Lunch:** $200.00 Deposit
- **Dinner**: $300.00 Deposit
- **Back Bar**: $100.00 Deposit

☐ **Menus & Beverages** -We offer different party packages. Review and select the package that bests suits your event. We also offer different **Beverage Options** that you can choose from to help control your budget. Local sales tax and 18% service fee will be added to all billing. Children's menus are available for children under 12. Prices subject to change without notice.

☐ **Smaller Parties** - (15-25 people) - Smaller parties require a deposit/minimum of $20 per person and is refundable if canceled 48 hours prior to your event. The deposit will be applied as payment towards your final bill or can be returned to your credit card after your event is paid in full. Deposits are non refundable after 48 hours prior to your event.

☐ **Parking** - Parking is limited mostly to street parking on Rose Ave and on Lincoln Blvd. Many guests prefer to Uber or Lyft. We also offer contracted Valet Parking that would need to be prearranged at an additional cost. If you are interested in providing Valet Parking for your guests let us know and we can inform you with the details.

☐ **Billing and Final Payments** - Separate checks for individuals or couples are NOT available unless you choose t he "Back Bar" option, otherwise ONE bill will be presented to the host at the end of the event. Final payment for all parties is due at the conclusion of your event.

La Cabaña

est. 1963

@LaCabanaVenice738

BOTANAS

Nachos Grandes
chicken or beef - $17.95

Mini Taquitos
chicken, beef, or potato - $12.95

Tableside Guacamole
prepared fresh - sm $14.75 / Lg $16.95

Jalapeño Poppers
w/ ranch dip - $12.95

Mexican Shrimp Cocktail - $14.95

Canasta de Chicharrones NEW - $12.95
con pico de gallo y limon/ add side guac - $4

Chicken Empanadas
3 savory turnovers filled w chicken, black bean & corn w/ chipotle dip - $14.95

SOPAS

Albondigas
Mexican meatball soup. Cup $6.75 /Bowl $8.75

Sopa de Tortilla
Caldo de pollo with queso fresco & tortilla strips. Cup $6.75 /Bowl $8.75

Pozole Rojo
A hearty bowl of pork and hominy soup with condiments and tortillas - $18.25

ENSALADAS

Taco Salad
Ground beef or chicken, w/shredded lettuce, topped w/tomato, avocado slices, shredded cheese, sour cream & salsa in a crispy tortilla bowl $16.50

Tostada
Chicken, beef or carnitas, beans, shredded lettuce, tomato & avocado slices. $16.50,

La Cabaña Salad
Romaine & iceberg, tomato, avocado & egg. Choice of dressing. $12.75

PLATO DEL DIA
Choice of Enchilada OR Taco OR Tamal OR Chile Relleno. Served with rice, beans, tortillas and a soda or iced tea. $17.95

TACOS
A la Carte - $6.75

Crispy Chicken, Beef, Bean or Potato
Taco de Carne Asada
Taco de Pollo Asado
Taco de Carnitas
Taco de Barbacoa
Shrimp Taco
Fish Taco (Baja style)

ENCHILADAS
A la Carte - $7.50

Cheese Enchilada
Chicken Enchilada
Ground Beef Enchilada
Chunky Beef Enchilada
Spinach Enchilada
Carne Asada Enchilada
Carnitas Enchilada

Open Until
1 AM
Fri & Sat

KIDS EAT FREE WEDNESDAYS!

An 18% gratuity is added to all parties of 6 or more

ANTOJITOS MEXICANOS

The best of Mexican Cuisine at La Cabaña.
Served with rice, beans and tortillas. $23.95

1. **Two Soft Tacos**
2. **Two Tamales**
3. **Two Chile Rellenos**
4. **Two Enchiladas**
5. **Tamal y Taco**
6. **Taco y Enchilada**
7. **Enchilada y Chile Relleno**
8. **Taco y Chile Relleno**
9. **Tamal y Enchilada**
10. **Tamal y Chile Relleno**
11. **Dos Flautas**
12. **Two Spinach Enchiladas**
13. **Three Crispy Tacos (chicken, beef, potato or bean)**

All enchiladas are chicken or cheese. For carnitas or carne asada add $1.00 ea

REGULAR BURRITOS

Beef & Bean $13.95 Pork & Bean - $13.95
Chicken, Rice & Avocado - $13.95
Bean, Rice and Cheese (BRC) - $11.95
Spicy Shrimp - $14.95

SUPER BURRITOS

EL VERDE - Chicken, Beef or Pork with beans, shredded lettuce, tomato and avocado. Prepared wet with Salsa Verde and melted cheddar cheese on top. Served on a bed of rice. $21.95

EL ROJO - Filled with two delicious chile rellenos with rice and beans. Topped with red relleno sauce and melted cheddar cheese served on a bed of rice. $21.95

LA BURRITA - A veggie burrito with beans, rice, lettuce, guacamole, whole wheat tortilla topped w/pico de gallo & sour cream. $21.95 (rice contains chicken stock)

ASADA BURRITO - A hearty burrito packed with grilled steak (carne asada), beans, rice & guacamole, topped with salsa ranchera. $21.95

SPICY SHRIMP NEW - Loaded with shrimp sauteed in a spicy chipotle sauce, with rice and beans topped with melted cheddar cheese served on a bed of rice. - $22.95

la Cabaña
A GENUINE TASTE OF MEXICO

La Cabaña is proud to say it has been offering a Genuine Taste of Mexico in Venice, CA since 1963. La Cabaña has only one location and is independently owned. The restaurant's founders, Nina L Haro and her husband Carlos Rafael Haro Lasso started La Cabaña when they decided to open a Mexican restaurant in Venice. Soon after opening, the restaurant began making hand-made tortillas. In fact, we were one of the first Mexican restaurants on the westside to offer hand-made tortillas with its dishes. We were also one of the first to offer genuine Mexican "Platillos" and continue with this tradition today. Our Carnitas, for example, are prepared in the style found in Michoacán Mexico while other dishes like our Plato de Barbacoa hail from recipes found in Texcoco, Mexico

Most of our employees have been with us for almost 20 years. Some even 30, 40 and 50 years! They are considered family and are an integral part of our success. Their loyalty and dedication are second to none and their professionalism is a major reason why we continue to be successful today. Now after many years, what was once a small thatched roof hut, La Cabaña has flourished into a Venice landmark that is proud of its heritage. We welcome you and your family and we look forward to serving you.

La Cabaña

QUESADILLAS

All our famous quesadillas are made with hand-made flour tortillas. Served solo (A la carte) or as a Platillo.

A la Carte - served w/ Pico de Gallo, sour cream, & Guacamole - $19.95

Platillo - includes all of the above - plus Arroz Verde, Frijoles de la Olla & Sopa de Tortilla. Platillo add $6.25

1. **Gallina Quesadilla** (shredded chicken)
2. **Calabaza y Elote** (zucchini & corn)
3. **Espinaca y Tocino** (spinach & bacon)
4. **La Casa Quesadilla** (shredded beef)
5. **Pancho Villa** (potato, onion & peppers)
6. **Papa y Chorizo** (potato & chorizo)
7. **El Gaucho** (cheese & green chile strips)
8. **El Pollero Quesadilla** (grilled chicken & spinach)
9. **Fajitas Quesadilla** (fajita veggies & grilled chicken) *Steak- add $2 Shrimp- add $4*
10. **La Caracola** (shrimp & spinach)

MARISCOS

Served w/ Sopa or Ensalada

CAMARONES AL MOJO DEL AJO

Large shrimp sauteed in a delectable butter & garlic sauce with rice, beans & tortillas $29.95

CAMARONES EDUARDOS

Juicy Mexican shrimp prepared in a spicy chipotle sauce with rice, beans & tortillas $29.95

CAMARONES BORRACHOS NEW

Tequila flame broiled shrimp with zuchini and corn, rice, & tortillas. $29.95

ENCHILADAS DEL MAR

Two enchiladas filled with a shrimp and crab mix sauteed with butter & garlic. Rice, beans, & tortillas. $29.95

DESAYUNOS

Served w/ rice beans & tortillas.

Huevos con Chorizo
Mexican sausage & scrambled eggs - $16.95

Huevos Rancheros
Basted eggs on a soft corn torilla with Salsa Española - $16.95

Huevos con Machaca NEW
Shredded beef with scrambled eggs, tomato & onion - $16.95

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Private Events

An 18% gratuity is added to all parties of 6 or more

PLATOS REGIONALES~

CARNE ASADA

100% USDA Black Angus Choice Boneless Ribeye steak with Salsa Ranchera, rice, beans, and tortillas. $31.50

PLATO DE CARNITAS

Crispy pieces of deliciously fried and shredded pork, served with guacamole condiment, rice, beans, tortillas. $28.50

PLATO DE BARBACOA

Mexican style barbecued beef, served with guacamole condiment, rice, beans, tortillas. $28.50

FAJITAS

Grilled chicken w/ sizzling peppers & onions atop an iron plate served with guacamole, pico de gallo, rice, beans & tortillas. $29.50 *Steak add $4 / Shrimp add $6 / Trio (all 3) add $8*

PECHUGAS DE ANGEL

Chicken breasts baked in a superb cream sauce with rajas de chile & onion topped with melted cheese. Served w/ rice, beans, & tortillas $28.50

CARNE ADOBADA

Pork steak marinated and cooked in a Chile Ancho adobo sauce with guacamole, rice, beans & tortillas. $27.50

MILANESA

Crispy breaded pork steak served with papitas, beans & tortillas. $27.50

TIERRA Y MAR

100% USDA Black Angus Choice Boneless Ribeye steak served with (4) large Camarones al Mojo del Ajo, rice, beans, and tortillas. $37.95

GALLINA ESTILO HACIENDA

Half Chicken simmered to perfection in a Mexican Salsa Española sauce with rice, beans & tortillas. $27.50

GUISOS MEXICANOS

CHILE VERDE - Pork pieces in a chile verde sauce, served w/ rice, beans, & tortillas. - $22.50

CHILE COLORADO - Chunky beef pieces in a mole sauce w/ rice, beans, & tortillas. - $22.50

CHICHARRON EN SALSA ROJA NEW - Fried pork rinds (chicharrón) in a rich, savory stew made with tomatoes, chiles, and spices, w/ rice, frijoles de la olla & tortillas. - $22.50

MARGARITAS

FLAVORS

Regular (Lime) | Spicy Jalapeño | Strawberry | Pineapple | Coconut | **Tamarindo (NEW)** | Peach Mango | Banana | Midori Melon | Raspberry | Guava | Raspberry Rush (Raspberry + Mango) |Peach Pizazz (Peach + Banana) | Mango Mania (Mango + Peach) |Strawberry Tropic (Strawberry + Banana)

	SINGLE	DOUBLE	LA GRANDE (20oz)
Regular	13.00	17.00	20.00
Flavored	13.75	18.00	21.00

PITCHERS

	CARAFE (Liter)	PITCHER (60 oz)
Regular	45.00	69.00
Flavored	48.00	72.00
Skinny	45.00	69.00
Cadillac	63.00	90.00
Patrón Silver	60.00	87.00

WINE

	GL	BTL
Josh Cellars, Chardonnay	13	42
Meiomi, Pinot Noir	15	48
Rodney Strong, Sauvignon Blanc	13	42
Ruffino, Prosecco (Splits)	15	48

OTHER BEVERAGES

AGUAS FRESCAS -4.95 (Horchata | Tamarindo | Jamaica)

ICED TEA - 4.95

SOFT DRINKS -3.95

RC Cola I Diet Rite I 7 Up I Squirt I Lemonade

AGUA EN BOTELLA	SMALL
Con Gas - Topo Chico	4.00

PLEASE DRINK RESPONSIBLY I v4.24

PREMIUM MARGARITAS

THE ORIGINAL MARGARITA 22.00
The "Orîgînal Margarîta" was învented în Acapulco în 1948 by Margarita Sames who loved the party life. A braîn numbîng three parts **Cazadores Blanco** Tequila to one part Cointreau with fresh squeezed lime served in a HEFTY 20 oz glass!

CUCUMBER JALAPEÑO MARGARITA 17.00
A cool and refreshing Margarita made with **"21 Seeds"** Cucumber & Jalapeño infused tequila, rimmed with Tajin and served on the rocks.

COMO UNA FLOR 17.00
This premium Lavender Margarita mixes the bold flavors of **Patron Tequila** and the delicate floral notes of lavender. Float away!

MARGARITA FLIGHT 19.00
Four delicious Margaritas presented in tasting glasses to share - or not. (Como Una Flor |Tamarindo | Guavarita | Cucumber Jalapeño)

CADILLAC MARGARITA 18.00
An old school premium margarita made with **Cazadores Reposado** and a shot of Grand Marnier floated to give it that extra kick!

MESCALITA 16.00
A Mezcal margarita made with **Del Maguey Vida Mezcal**, Triple Sec, sweet & sour, served on the rocks with a salted rim and lime.

LA CABAÑA BLUE 17.00
100% Blue Agave, this gorgeous blue Margarita speaks for itself. Mixed with **PatronSilver** and Blue Curaçao. Served on the rocks.

EL PATRÓN GRANDE 22.00
A HEFTY 20 oz superior Margarita made with **Patron Silver Tequila** plus an extra mini-bottle of Patron Silver propped upside down and inside your glass! Served on the rocks. No rest for the weary here!

SKINNYMARGARITA 15.00
Our famous house margarita made without the sweet & sour, but packs the same punch. Made with tequila, triple sec, and fresh lime.

GUAVARITA 17.00
A cross between a pear and a strawberry, this tropical fruit makes for a wonderfully sweet and tangy premium Margarita. Blended with **Patron Silver**, triple sec and sweet and sour.

BORRACHO MARGARITA 20.00
The drunken margarita, we combine the best of two into one. Our famous house margarita with a **Coronita** propped upside down and inside your glass!

No alcoholic beverages served after 1:45am

SPECIALTY COCKTAILS

LONG ISLAND ICED TEA GRANDE 16.00
All the classic liquors with sweet & sour and a splash of cola served "grande" style in 20 oz glass!

PIÑA COLADA 13.75

MICHELADA 13.00
Tajin rimmed with Clamato and lime. Mix with your choice of beer.

BLOODY MARY/ BLOODY MARIA
GRANDE 16.00 | CHICA 13.00

For the day after, served with Vodka (Mary) or Tequila (Maria). Grande or Chica with all the fixings. Either way it's hair of the dog.

CUBA LIBRE 13.00
The classic. Bacardi Rum and cola with lime.

SANGRIA GRANDE 16.00 | CHICA 13.00
A refreshing summer drink prepared with either red or white wine and fresh slices of citrus.

PALOMA LOCA 14.00
Mexico's most refreshing sparkling beverage. **Patron Reposado**, Squirt Soda, and fresh lime served in a classic clay cantarito.

MANGONEADA GRANDE 16.00 | CHICA 13.00
A frozen blend of delicious Mango, Tequila and Chamoy. Served with a Tamarindo & Chile straw. Super Yummy!

CERVEZAS

IMPORTADAS 7.00
Corona | Corona Light | Coronitas (2) | Pacifico | Dos Equis XX | Modelo Especial | Negra Modelo | Bohemia | Corona "zero" (N/A)

AMERICANAS 7.00
| Coors Light

DE BARRIL (TAP ONLY)	GLASS	PITCHER (60 OZ)
Modelo Especial I Pacifico	Dos Equis XX	7.00	27.00
Craft Beer (ask your server)		

TEQUILAS

Make your favorite Tequila into a Margarita! Add 5.00

CAZADORES

Blanco ..... 10.00 — Añejo 11.00
Reposado ..... 10.25 — Cristalino 12.00

SAUZA

Hornitos Plata ..... 11.00 — Tres Generaciones Plata 11.00
Hornitos Reposado ..... 11.00 — Tres Generaciones Reposado 11.00

PATRÓN

Silver ..... 12.00 — Añejo 13.00
Reposado ..... 12.00 — Gran Patrón 34.00

ESPOLON

Blanco ..... 10.00 — Reposado 10.00

DON JULIO

Silver ..... 12.00 — Añejo 14.00
Reposado ..... 12.00 — 1942 ..... 38.00

TEREMANA

Blanco ..... 9.00 — Reposado 10.00

CLASE AZUL

Plata ..... 20.00 — Añejo 80.00
Reposado 25.00

CORRALEJO

Reposado ..... 10.00 — 99,000 Hours 13.00
Añejo ..... 11.00 — Gran Reposado 24.00

SIETE 7 LEGUAS

Blanco ..... 10.00 — Añejo 12.00
Reposado 11.00

CASAMIGOS

Blanco ..... 12.00 — Añejo 14.00
Reposado 13.00

MEZCAL

El Silencio ..... 10.00 — Del Maguey Vida 11.00

EL TESORO

Blanco ..... 10.00 — Añejo 11.00
Reposado 11.00

GRAN CENTENARIO

Plata ..... 11.00 — Añejo 13.00
Reposado 12.00

CHINACO

Blanco ..... 10.00 — Añejo 11.00
Reposado 10.00

JOSE CUERVO

Cuervo Reserva de la Familia 18.00

HERRADURA

Silver ..... 10.00 — Añejo 12.00
Reposado ..... 11.00 — Suprema 35.00

THE MARGARITA MYTH

A CONTROVERSIAL BEGINNING

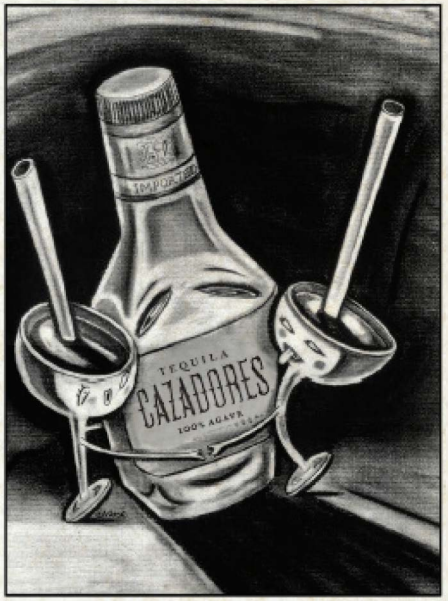
The "Original Margarita" was invented in Acapulco in 1948 by Margarita Sames who loved the party life. One evening Mrs. Sames concocted up "the drink" which came to be known as the "Margarita". Over the years, her potent recipe has been altered. In keeping with La Cabana's reputation of authenticity, we proudly present...

THE ORIGINAL MARGARITA

Made with Cazadores Blanco Tequila,
Cointreau, and fresh squeezed lime.

22.00

CAZADORES COINTREAU





la Cabaña

DRINK MENU