

DOWNTOWN BLACKSBURG MEXICAN SEAGRILL

Cabo Fish Taco

117 S Main St, Blacksburg, VA 24060 • (540) 552-0950

Sun-Thu 11am-10pm • Fri-Sat 11am-11pm

★ House favorite **SPICY**  Vegetarian

Small Stuff

Baja Shrimp & Crab Dip \$14.95

Creamy dip made with lump crab meat & seasoned shrimp, served piping hot with crispy pita points

Queso Dip \$6.50

Piping hot melted cheese blended with Chipotle Peppers, served with tortilla chips for dipping

Guacamole \$10.95

A house blend of avocado, lime juice, cilantro & our signature spices, served with onions, jalapenos & tomato salsa

Chips & Salsa ToGo \$4.00

Our signature corn & tomato salsas served with tortilla chips

Salsa Trio **SPICY** \$7.95

Roasted Red Tomato Salsa, fresh Habanero Honey Mango Salsa & our signature Green Tomatillo Salsa, served chilled with tortilla chips.

Crispy Calamari \$17.95

Beer battered calamari rings, flash-fried & served with our Roasted Red Tomato Salsa & our Cabo Banging Baja Sauce

Chorizo Queso \$9.95

Piping hot melted cheese blended with Chipotle Peppers and Chorizo, served with crispy pita points

Margaritas

Azularita \$9.00+

Try something tropical & new, it's blue. A Caribbean blend of pineapple juice, Sauza Gold tequila, Blue Curacao & our signature mix.

Angry Amigo **SPICY** \$11.00

ne & done! This spicy margarita gives you more bang for your buck, with two shots of silver tequila, triple sec, jalapenos, our signature mix & rimmed with chili lime salt.



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Pura Vida **\$11.50+**

Pure Life". A flavorful combination of Corazon Blanco tequila, Grand Marnier & our signature mix garnished with an orange.

Purple Haze **\$8.00+**

Like it fruity? This margarita blends Lunazul Blanco tequila & Blue Curacao with our signature mix, finished with a splash of cranberry & pineapple.

Pomarita **\$8.00+**

A refreshing twist on our Caborita. Sauza Gold tequila & pomegranate, blended with our signature mix & a splash of OJ.

El Cheapo **\$6.00+**

Low on funds? Don't worry... Drink 'em like the locals do. A classic margarita that's light and tasty, while super easy on the pockets.

Nectar of the Gods **\$16.00+**

Straight from Olympus, this heavenly margarita is a divine combination of Patron Silver tequila, Cointreau & our signature mix.

Blood Orange Margarita **\$8.50+**

A taste of the Mediterranean, this margarita combines Lunazul Blanco tequila, triple sec, fresh lemon juice & a splash of blood orange.

The Original Caborita **\$8.00+**

Our Casa Margarita. A perfect blend of Sauza Gold tequila, triple sec, a splash of OJ & our signature mix.

The Perfect Wave **\$14.00+**

It's what we've all been searching for. A perfect blend of Cabo Wabo Blanco tequila & our signature mix, then finished with both Grand Marnier & Cointreau.

Skinny Rita **\$8.50+**

All the taste, while watching your waist. This margarita is a blend of low-calorie agave nectar, fresh lime juice & soda water spiked with Lunazul Blanco tequila & triple sec.

Hot & Smokey **\$9.00+**

A blissful combination of spice, smoke and fruit. This margarita blends Banhez Mezcal and Passion Fruit liqueur with our signature mix, then finished with fresh jalapenos and chili lime salt.

Silver Surfer **\$13.00+**

For adventurers & superheroes, this crisp margarita is a combination of Milagro Silver tequila, Cointreau, our signature mix, & an extra squeeze of lemon.

Green Room

Serrano Chicken Salad **\$14.75**

Grilled chicken breast marinated with Rosemary & Serrano Peppers, served over our Cabo Casa Salad



Cabo Casa Salad **\$11.50**

A Blend of fresh greens tossed with tomato, red onions, bell peppers, cucumbers & mushrooms, topped with roasted pumpkin seeds & our house made Border Vinaigrette

Diablo Shrimp Salad **\$16.95**

Jerk rubbed jumbo shrimp & pineapple chunks skewered & grilled with our Mango BBQ Sauce, served over our Cabo Casa Salad

Sweet Blackened Tuna Salad **\$17.95**

Tropically blackened Ahi Tuna topped with our Mango-Pineapple Chutney, served over our Cabo Casa Salad

Guacamole Salmon Salad **\$18.95**

Grilled herb-rubbed salmon topped with our fresh guacamole, served over our Cabo Casa Salad

Signature Tacos

Blackened Mahi-Mahi Tacos **\$15.95**

Blackened Mahi-Mahi topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

Grilled Steak Tacos **\$16.75**

Grilled steak topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

Grilled Serrano Chicken Tacos **\$13.95**

Grilled Serrano chicken topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

Beer Battered Shrimp Tacos **\$15.25**

Beer battered shrimp topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

Beer Battered White Fish Tacos **\$13.95**

Beer battered white fish topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

Grilled Salmon Tacos **\$16.95**

Grilled salmon topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

Flash Fried Tofu Tacos **\$12.95**

Flash Fried tofu topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

Grilled Lemon Pepper Tuna Tacos **\$16.25**

Lemon pepper tuna topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese



Crispy Calamari Tacos **\$15.95**
Flash-fried calamari topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

Specialty Tacos

★ **Honey Soy Glazed Salmon Tacos** **\$17.95**
Grilled salmon tossed with our Honey Soy Glaze, stuffed with mixed greens, guacamole, tomato & mixed cheese, finished with our Honey Wasabi Sauce.

Banging Baja Shrimp Tacos **\$16.50**
Beer battered shrimp tossed with our Baja Bang Bang Sauce, stuffed with mixed greens, tomato, guacamole & mixed cheese finished with sesame seeds and scallions

Soy Ginger Shrimp Tacos **\$16.50**
Beer battered shrimp tossed in our Soy Ginger Glaze, stuffed with cabbage, tomato, guacamole & mixed cheese, finished with sesame seeds & scallions

BBQ Mahi-Mahi Tacos **\$16.95**
Grilled Mango BBQ Mahi-Mahi with Mexi-slaw, tomato, guacamole & mixed cheese, finished with our Cilantro White Sauce

Lemon Grilled Shrimp Tacos **\$16.75**
Lemon-grilled shrimp, stuffed with guacamole, pickled onion, fresh greens, tomato & mixed cheese, finished with our Cilantro White Sauce

Sweet Thai Tofu Tacos **\$13.95**
Flash fried tofu topped with our Sweet Thai Chili Sauce, scallions & sesame seeds, stuffed with guacamole, fresh greens, tomato, & mixed cheese

Buffalo Shrimp Tacos SPICY **\$16.50**
Beer battered shrimp tossed with a spicy garlic buffalo sauce, stuffed with fresh greens, tomato, guacamole, mixed cheese & finished with our cilantro white sauce

Carne Asada Tacos **\$17.50**
Grilled steak sauteed in a roasted tomato sauce with grilled peppers and onions, stuffed with guacamole, tomato, mixed cheese & fresh greens

★ **Tavarua Tuna Tacos** **\$17.25**
Blackened lemon rubbed Ahi tuna in a kiwi-pineapple fajita sauce, stuffed with fresh greens, tomato, guacamole & mixed cheese, topped with our Honey Wasabi Sauce

Wraps & Burritos

★ **Shrimp & Chicken Burrito** **\$15.95**
Blackened shrimp & seasoned chicken wrapped with black beans, rice, roasted red peppers, guacamole & mixed cheese, finished with our Cilantro White Sauce



Carne Asada Burrito	\$17.75
Grilled steak sautéed in a roasted red tomato sauce with grilled peppers and onions, wrapped with black beans, rice, guacamole & mixed cheese, finished with Southwest Aioli	
Honey Wasabi Tuna Burrito	\$17.95
Grilled Ahi Tuna wrapped with rice, mushrooms, carrots, celery, onions, peppers, tomato & mixed cheese, finished with our Honey Wasabi Sauce	
Epic Tuna Burrito	\$17.50
Grilled Ahi Tuna wrapped with black beans, rice, guacamole, roasted red peppers & mixed cheese, finished with our Cilantro White Sauce	
Burrito Verde	\$13.95
Sautéed mushrooms, onions, roasted red peppers, zucchini, yellow squash, spinach, bell peppers, black beans, rice, guacamole & mixed cheese, finished with our Cilantro White Sauce	
Southwest Chicken Wrap	\$14.95
Cool herb rubbed chicken wrapped with guacamole, fresh greens, tomato salsa & mixed cheese, finished with our Southwest Aioli	
Thai Shrimp Wrap	\$16.95
Blackened shrimp wrapped with guacamole, fresh greens, pickled onions, carrots, celery, cucumbers, tomato & mixed cheese, finished with our Thai Chili Sauce	
Baja Veggie Wrap 	\$12.95
Bell peppers, red onions, roasted red peppers, mushrooms, cucumbers, fresh greens, tomato, guacamole & mixed cheese, finished with our Southwest Aioli	

Quesadillas

Steak Quesadilla -	\$16.75
A grilled flour tortilla stuffed with grilled steak sautéed peppers & onions, mixed cheese. Served with fresh greens, tomato salsa and sour cream on the side	
Chicken Quesadilla -	\$15.95
A grilled flour tortilla stuffed with chicken, sautéed peppers & onions, mixed cheese. Served with fresh greens, tomato salsa and sour cream on the side	
Shrimp Quesadilla -	\$15.95
A grilled flour tortilla stuffed with shrimp, sautéed peppers & onions, mixed cheese. Served with fresh greens, tomato salsa and sour cream on the side	
Cheese Quesadilla -	\$11.95
A grilled flour tortilla stuffed with sautéed peppers & onions, mixed cheese. Served with fresh greens, tomato salsa and sour cream on the side	
Spinach Quesadilla -	\$13.95
A grilled flour tortilla stuffed with spinach, sautéed peppers & onions, mixed cheese. Served with fresh greens, tomato salsa and sour cream on the side	



Rosarita Fajitas

Steak Fajita \$18.95

Steak, sautéed bell peppers & onions in our unique Kiwi-Teriyaki Fajita Sauce served with rice, mixed cheese, fresh greens, tomato salsa & sour cream. You wrap em'!

Chicken Fajita \$16.95

Chicken, sautéed bell peppers & onions in our unique Kiwi-Teriyaki Fajita Sauce served with rice, mixed cheese, fresh greens, tomato salsa & sour cream. You wrap em'!

Shrimp Fajita \$17.95

Shrimp, sautéed bell peppers & onions in our unique Kiwi-Teriyaki Fajita Sauce served with rice, mixed cheese, fresh greens, tomato salsa & sour cream. You wrap em'!

Veggie Fajita \$15.50

Sautéed bell peppers & onions, mushrooms, roasted red peppers, zucchini, and squash in our unique Kiwi-Teriyaki Fajita Sauce served with rice, mixed cheese, fresh greens, tomato salsa & sour cream. You wrap em'!

Baja Bowls - Rasta Pasta

Rasta Pasta \$21.95

Jerk chicken & jumbo shrimp tossed with bow-tie pasta, red & green bell peppers, pineapple chunks, squash, zucchini & red onions in a pineapple cream sauce

Salmon Baja Bowl \$19.75

Looking for a big meal? Our Baja Bowls come stuffed with seasoned rice, black beans & Sautéed mushrooms, onions, roasted red peppers, zucchini, yellow squash, green peppers & spinach.

Steak Baja Bowl \$18.95

Looking for a big meal? Our Baja Bowls come stuffed with seasoned rice, black beans & Sautéed mushrooms, onions, roasted red peppers, zucchini, yellow squash, green peppers & spinach.

Chicken Baja Bowl \$16.95

Looking for a big meal? Our Baja Bowls come stuffed with seasoned rice, black beans & Sautéed mushrooms, onions, roasted red peppers, zucchini, yellow squash, green peppers & spinach.

Veggie Baja Bowl \$15.50

Looking for a big meal? Our Baja Bowls come stuffed with seasoned rice, black beans & Sautéed mushrooms, onions, roasted red peppers, zucchini, yellow squash, green peppers & spinach.

Shrimp Baja Bowl \$17.95

Looking for a big meal? Our Baja Bowls come stuffed with seasoned rice, black beans & Sautéed mushrooms, onions, roasted red peppers, zucchini, yellow squash, green peppers & spinach.

Tuna Baja Bowl \$18.95

Looking for a big meal? Our Baja Bowls come stuffed with seasoned rice, black beans & Sautéed mushrooms, onions, roasted red peppers, zucchini, yellow squash, green peppers & spinach.



Kid's Menu

Kids Steak Quesadilla \$7.75

A grilled flour tortilla stuffed with steak and melted cheese. Served with your choice of side.

Kids Popcorn Shrimp \$7.25

Popcorn shrimp served with your choice of side.

Kids Chicken Quesadilla \$7.25

A grilled flour tortilla stuffed with chicken and melted cheese. Served with your choice of side.

Kids Chicken Burrito \$7.25

Grilled chicken wrapped with black beans, rice, cheese, and our cilantro white sauce. Served with your choice of side.

Kids Shrimp Quesadilla \$7.75

A grilled flour tortilla stuffed with shrimp and melted cheese. Served with your choice of side.

Kids Cheese Quesadilla \$6.75

A grilled flour tortilla stuffed with melted cheese. Served with your choice of side.

Kids Shrimp Burrito \$7.75

Grilled shrimp wrapped with black beans, rice, cheese, and our cilantro white sauce. Served with your choice of side.

Kids Grilled Shrimp \$7.25

Grilled shrimp served with your choice of side.

Kids Plain Burrito \$6.50

A flour tortilla stuffed with black beans, rice, cheese, and our cilantro white sauce. Served with your choice of side.

Soda & Tea

Sweet Tea - \$2.50

Refreshing sweet tea brewed to perfection.

Coca-Cola \$2.50

The cold, refreshing, sparkling classic that America loves.

Dr. Pepper SPICY \$2.50

An intensely flavored, refreshing, spicy cherry alternative to regular cola.

Sprite \$2.50

The cold, refreshing flavors of lemon and lime, perfectly blended.

Unsweet Tea - \$2.50

Refreshing, chilled classic tea with no added sweetness.



Cabo's House Sours Mix (16 oz)	\$3.00
16 ounces of our Signature Cabo Sours Mix. Now you can make your own margaritas at home!	
Diet Coke	\$2.50
A crisp, refreshing taste you know and love with zero calories.	
Pink Lemonade -	\$2.50
Refreshing, slightly tangy pink lemonade with a sweet, colorful twist.	
Red Bull	\$3.95
Boost your energy with a can of Red Bull, featuring a unique blend of caffeine, taurine, and essential B-vitamins.	
Ginger Ale -	\$2.50
Made from real ginger and natural flavors, this refreshing ginger ale offers a crisp, clean taste.	

Sides

Fried Plantains	\$4.00
Caramelized plantains with a crispy exterior and a soft, sweet interior, lightly dusted with sugar.	
Jalapeno Cheddar Mashers	\$3.00
Creamy mashed potatoes topped with melted cheddar cheese and diced jalapeños.	
Avocado Pasta Salad	\$3.00
Creamy avocado pasta salad with rotini pasta, cherry tomatoes, black olives, and a sprinkle of grated cheese.	
Modelo Refried Beans	\$3.00
Creamy refried beans topped with melted cheese and fresh green onions.	
Mexi Slaw	\$3.00
Crunchy cabbage and red onion slaw topped with roasted pumpkin seeds.	
Plain Masher	\$3.00
Creamy mashed potatoes seasoned with herbs.	
Cheese Mashers	\$3.00
Creamy mashed potatoes topped with melted cheddar cheese.	
Plain Rice	\$3.00
Steamed white rice, lightly seasoned with herbs.	
Black Beans & Rice	\$3.00
A hearty mix of black beans and rice, topped with sweet corn kernels.	
Baja Rice	\$3.00
Tender rice topped with a savory tomato-based sauce and chunks of vegetables.	



Apple Sauce	\$3.00
Smooth apple sauce with a hint of natural sweetness, ideal as a side or accompaniment.	
Pineapple	\$3.00
Juicy pineapple chunks, perfect for a refreshing side.	
Black Beans	\$3.00
Tender black beans garnished with fresh herbs.	

A La Carte Tacos

A La Honey Soy Glazed Salmon Taco	\$7.50
Grilled salmon tossed with our Honey Soy Glaze, stuffed with mixed greens, guacamole, tomato & mixed cheese, finished with our Honey Wasabi Sauce.	
A La Blackened Mahi-Mahi Tacos	\$6.75
Blackened Mahi-Mahi topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese	
A La Soy Ginger Shrimp Taco	\$6.75
Beer battered shrimp tossed in our Soy Ginger Glaze, stuffed with cabbage, tomato, guacamole & mixed cheese, finished with sesame seeds & scallions	
A La Carne Asada Taco	\$7.25
Grilled steak sauteed in a roasted tomato sauce with grilled peppers and onions, stuffed with guacamole, tomato, mixed cheese & fresh greens	
A La Lemon Grilled Shrimp Taco	\$6.75
Lemon-grilled shrimp, stuffed with guacamole, pickled onion, fresh greens, tomato & mixed cheese, finished with our Cilantro White Sauce	
A La Beer Battered Shrimp Tacos	\$6.25
Beer battered shrimp topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese	
A La Banging Baja Shrimp Taco	\$7.25
Beer battered shrimp tossed with our Baja Bang Bang Sauce, stuffed with mixed greens, tomato, guacamole & mixed cheese finished with sesame seeds and scallions	
A La BBQ Mahi-Mahi Taco	\$7.25
Grilled Mango BBQ Mahi-Mahi with Mexi-slaw, tomato, guacamole & mixed cheese, finished with our Cilantro White Sauce	
A La Garlic Buffalo Shrimp Taco SPICY	\$6.75
Beer battered shrimp tossed with a spicy garlic buffalo sauce, stuffed with fresh greens, tomato, guacamole, mixed cheese & finished with our cilantro white sauce	



A La Tavarua Tuna Taco **\$7.25**

Blackened lemon rubbed Ahi tuna in a kiwi-pineapple fajita sauce, stuffed with fresh greens, tomato, guacamole & mixed cheese, topped with our Honey Wasabi Sauce

A La Grilled Steak Taco **\$6.75**

Grilled steak topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

A La Crispy Calamari Taco **\$6.25**

Flash-fried calamari topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

A La Sweet Thai Tofu Taco **\$5.75**

Flash fried tofu topped with our Sweet Thai Chili Sauce, scallions & sesame seeds, stuffed with guacamole, fresh greens, tomato, & mixed cheese

A La Beer Battered White Fish Taco **\$5.75**

Beer battered white fish topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

A La Grilled Lemon Pepper Tuna Taco **\$6.75**

Lemon pepper tuna topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

A La Grilled Serrano Chicken Taco **\$5.75**

Grilled Serrano chicken topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

A La Flash Fried Tofu Taco **\$5.25**

Flash Fried tofu topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

A La Grilled Salmon Taco **\$7.00**

Grilled salmon topped with our cilantro white sauce and stuffed with guacamole, cabbage, tomato, & mixed cheese

Prices and availability subject to change. Please ask your server about daily specials.

