



MENU



DELIVERY - CATERING - DAILY SPECIALS

DISCLAIMER

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.
ALL OUR DISHES ARE MADE TO ORDER,
THANK YOU FOR YOUR PATIENCE.
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES.
WE CARE FOR YOUR SAFETY, DRINK RESPONSIBLY.
\$15 MINIMUM CHARGE FOR CREDIT CARDS.
MAXIMUM OF 4 CREDIT CARDS PER CHECK, NO SPLIT CHECKS.
FOR THE SAFETY OF ALL OUR GUEST, PLEASE NO STROLLERS.
20% GRATUITY ADDED ON PARTIES OF 6 OR MORE PEOPLE.
"MUCHAS GRACIAS" - RIGO

DIGITAL MENU



MEAT PROVIDED BY

(661) 250-9980



WWW.CABOSLIGHTHOUSE.COM



DRAFT & BOTTLED BEER

ASK SERVER FOR OUR SELECTION
Pregunte al Mesero/a por la Eleccion

Specificities

Limon Margarita

\$10 - With lime juice and salt rim.

Tropical Margarita

\$12 - On the rocks
strawberry | mango | peach |

Watermelon Margarita

\$13 - House agave, triple sec, fresh watermelon,
our sweet n sour mix with tajin rim.

Cadillac;

\$15 - Agave, triple sec, our sweet n sour,
lime juice, & grama shot.

Lencho Margarita

\$15 - agave, our sweet n sour mix triple sec,
fresh orange juice, cranberry juice, and with a tajin rim.

Mangoniada;

\$15 - Agave, triple sec, mango flavor, chamoy, sweet n
sour with chili on ring. Straw with chili garnish.



Aguas Frescas



Horchata / Jamaica / Tamarindo

(No Refill) 16oz 24oz 32oz

Bebidas

FOUNTAIN DRINKS

Pepsi | Diet Pepsi | Sierra Mist | Dr Pepper
Ice Tea | Pink Lemonade

(No refill)

Orange juice | apple juice | cranberry juice | Milk
Mexican Coca | Fanta | Jarritos | Topo Chico | Coffee

Desserts



D.F ICE CREAM



CHURROS



FLAN

Michelada

A refreshing combination of your choice of
beer, clamato, fresh lime juice, tabasco &
secret ingredients with tajin on the rim

Cevichelas

6 Modelos or Tecates and
Shrimp Ceviche



CEVICHELAS

Antojitos/Appetizers

Guacamole Dip

M.P - Avocado, cilantro, onions, jalapeño, lime juice, topped with queso cotija.

Taquitos Rancheros

\$10 - (3) corn tortillas rolled and stuffed with beef or chicken. Served with guacamole, sour cream and queso fresco.

Flautas

\$11 - (3) Flour tortillas rolled and stuffed with Chicken, guacamole, crema Mexicana & queso fresco

Cheese Quesadilla

\$10 - Large flour tortilla with melted jack cheese. Served with guacamole, and sour cream.
+Add beef / chicken / carnitas...\$3
Carne asada / shrimp...\$4

Chicken Fingers

\$12 - Breaded chicken fingers, served with ranch dressing and BBQ sauce. + Add our delicious french fries...\$2

Nachos

\$10 - Homestyle tortilla chips, refried beans, chorizo, melted, Jack cheese, topped with guacamole, pico de gallo and sour cream.
+ Grilled Chicken / Carne Asada....\$4

Carne Asada Fries

\$14 - Our famous Carne Asada fries are served with tender Angus steak, pico de gallo, secret sauce & melted cheese served with guacamole and sour cream.

Choriqueso

\$12 - Melted cheese, chorizo, jalapeño & avocado slice

Sopa de Albondigas

Meatballs, rice, cilantro, and avocado.
Small \$8 Large \$11

Tortilla Soup

Chicke, tortilla strips, cheese, cilantro, and avocado.
Small \$8 Large \$11



TAQUITOS RANCHEROS



TORTILLA SOUP



CHORI-QUESO



VALLARTA TACOS

Ensaladas

Chicken \$5 / Angus Steak \$7
Shrimp \$7 / Salmon \$7

House Salad

\$10 - fresh greens, carrots, red cabbage, tomato, cucumbers, cheese and ranch dressing.

Caesar Salad

\$10 - Romaine lettuce, croutons, parmesan cheese, avocado, and creamy caesar dressing.

KBK Salad

\$12 - Fresh greens, avocado, tomato, roasted corn, cucumbers, tortilla strips, red cabbage, carrots, jack cheese, and buttermilk ranch.

Los Tacos

(2 Per Order)

MAKE IT A COMBO!!
Add rice and beans or Salad \$4

Tacos a la Plancha

\$11 - prepared the traditional way on a double soft corn tortilla with, onions, cilantro. Choice of Meat: STEAK | CHICKEN | CARNITAS | PASTOR

CABOS Tacos

\$11 - Crispy deep fried corn tortillas filled with your choice of shredded beef or shredded chicken, lettuce and cheese,

(4) T.J Street Tacos

11 - One choice of meat, onions, cilantro & salsa.
STEAK | CHICKEN | CARNITAS | PASTOR

Vallarta Tacos

\$13 - Flour tortillas filled with your choice. Topped with cheese, lettuce, chipotle sauce, pico de gallo & avocado
SHRIMP | FISH | OCTOPUS | ABALONE



KBK SALAD



T



CAESAR SALAD

Botanas del Mar

Ostiones Frescas

Fresh Oysters 6pc m.p 12pc m.p

Ostiones Preparados

Topped with our delicious Cabos ceviche sauce, shrimp, callo, jalapeños, red onions and smelt egg. 6pc m.p 12pc m.p

Mejillones

\$22 - One doz green mussels broiled with spice sesame mayo sauce.

Ceviche De Pescado

\$18 - Fresh white fish marinated in citrus with pico de gallo, cucumbers, and avocado.



MEJILLONES

Caldos

Zesty seafood stews with fresh vegetables and our unique flavors and spices. Served with your choice of garlic bread or tortillas

m.p - 7 Mares/7 Seas Soup

\$25 - Vuelve a la Vida

\$22 - Costa Brava

Fish & Shrimp Soup

\$22 - Camaron/Shrimp

\$18 - Pescado/Fish

Ceviche De Camaron

\$24 - Freshly marinated in citrus raw or cooked shrimp with tomatoes, red onions, cilantro, cucumbers, avocado.

Aguachiles

\$28 - Raw shrimp, fresh lime juice, red onions, cucumbers, chiltepin, and avocado.

Aguachiles Verdes

\$28 - Raw shrimp, fresh lime juice, serrano peppers, red onions, cucumbers, and avocado.

CABOS Ceviche

\$29 - Fish ceviche, shrimp, octopus, callitos, smelt eggs, stick crab, red onion, cilantro, cucumber, scallion, tomatoes, avocado, and Cabos sauce.

Mixed Ceviche

\$32 - Pre-cooked shrimp, octopus, abalone, stick crab, red onion, cilantro, cucumber, tomatoes, and avocado.

Cocteles

Refreshing Mexican cocktail sauce, shrimp, tomatoes, onions, cilantro, cucumbers & avocado

\$20 - De Camaron/shrimp

\$22 - De Pulpo/octopus

\$25 - Camaron y pulpo

Shrimp & Octopus.

\$26 - Campechana

Shrimp, abalone, and octopus.

Copa Loca

\$45 - Shrimp, abalone original, octopus, crab sticks, fish ceviche, callo, caracol smelt eggs and oysters



AGUACHILES VERDES



CABO'S CEVICHE



COPA LOCA



7 MARES



CABOS MARGARITA



OSTIONES PREPARADOS



TACO & ENCHILADA



CHILE RELLENO & TACO



ENCHILADAS DE MOLE



ENCHILADAS SUIZAS



BURRITO COLORADO



CLASSICO CARNITAS



MOLE BURRITO



JULIAN'S BURRITO

Combinations

Create your own combinations plate! your choice of rice and beans or house salad.

1 Items \$13 | 2 Items \$15 | 3 Items \$17

Taco;

shredded beef or shredded chicken

Enchilada;

shredded chicken, shredded beef or cheese

Chile Relleno; Cheese

Burritos

All burritos are topped with our designated salsa, beans and melted Jack cheese. +Extra cost for guacamole, sour cream, avocado or grilled green onions.

CABO'S Burrito

\$14 - Shredded beef or Chicken, sour cream, and guacamole.

Classico a la Plancha

13" flour tortilla stuffed with your choice of meat, beans, rice, onions and cilantro

Chicken \$13 | Al Pastor \$14
Carnitas \$14 | Carne Asada \$15

California Burrito

\$16 - Angus beef steak or chicken breast, marinated fries, jack cheese, avocado, pico de gallo & sour cream.

Beans & Cheese

\$9 - With sour cream

Julian's Burrito

\$18 - Angus ranchero steak or chicken breast, beans, onions, tomatoes, avocado inside, topped with salsa ranchera, cheese and crema Mexicana

Burrito De Mole

\$16 - Grilled chicken mole and rice.

De Chile Relleno

\$13 - Pasilla chile relleno, avocado, salsa Ranchera

Burrito Al Carbon

\$17 - Ranchero Steak, pico de gallo, cheese & guacamole

Fajitas

CABO'S blend of herbs and spices seared with green peppers, zucchini, onions, mushrooms in a sizzling cast iron skillet. Served with rice, beans, pico de gallo guacamole & tortillas.

Steak	\$21	Chicken	\$20
Shrimp	\$22	Carnitas	\$20
Salmon	\$22		
Trio; Chicken, Steak & Shrimp	\$26		



TRIO FAJITAS

Enchiladas

Experience Mexico's different regions of amazing flavors! Served with rice and refried beans soup of the day or salad.

Chefs Rancheras

\$17 - Corn tortillas, melted Jack cheese, salsa ranchera, guacamole, and sour cream.

Suizas de Mexico City

\$18 - Corn tortillas, creamy salsa verde, shredded Chicken, melted cheese, sour cream, and avocado.

Rojas Potosinas

\$18 - Corn tortillas seared in guajillo red sauce, shredded beef, queso fresco, crema mexicana, & guacamole.

Mole de Huetamo

\$18 - Corn tortillas, chicken, our sweet and spicy traditional Mexican mole rojo sauce, crema mexicana, queso fresco & sesame seeds

CABO'S Enchiladas

\$22 - Sautéed shrimp and scallops with garlic butter sauce, wrap in two flour tortillas, cover with chipotle cream sauce, cheese, and avocado.



Guisados de la Casa

Served with rice and refried beans. Tortillas at request

Carne Asada

\$25 - 10oz Hand-cut certified Angus beef New York steak prepared Mexican style, served with chile relleno.

Pollo Picante

Tender pieces of chicken sautéed with vegetables and a hot and spicy sauce. served on a bed of rice with avocado

Rigo's Special

\$22 - 8oz Ranchero steak Mexican style. Topped with a cheese enchilada, guacamole, pico de gallo.

Huevos Con Chorizo

\$15 - Two eggs scrambled with chorizo Tierra Caliente style,

Aporriadillo

\$18 - Tradicional de Huetamo, delicate grilled beef steak shredded blended with eggs in salsa de molcajete Michoacan-style, served with rice, beans & tortillas

Carne Al Arriero

(Que Delicia!!!)

\$22 - Thin Angus N.Y. steak sautéed with fresh garlic tomato, red onions, and chile serrano, with our special sauce. Served with rice, beans, guacamole and tortillas

CABO'S Molcajete {PARA DOS}

\$50 - Served on a hot stone. Mortar Molcajete, garlic grilled shrimp, angus beef strips, grilled chicken breasts, chorizo, panela cheese, cactus, grilled red and green onions, jalapeños in our molcaje sauce. Served with slice avocado, and tortillas.

Carnitas

\$18 - 10oz Carnitas estilo Michoacán, salsa roja, pico de gallo, and guacamole.

Arroz Con Pollo

\$18 - Grilled chicken breast in a ranchera sauce served on a bed of rice with grilled vegetables and sour cream.

Zarape - Es Delicioso!!!

\$18 - Grilled chicken or steak rolled in a flour tortilla with cheese and pico de gallo. Topped with tomatillo, ranchera, red sauce, sour cream, and guacamole.

Mole Tierra Caliente

\$18 - Tender chicken topped with our traditional mole sauce and sprinkled with ajonjolí.

Machaca Con Huevos

\$18 - Broiled Flank steak with fine herbs, shredded and sautéed with fresh tomatoes, onions, and Bell peppers, blended with eggs, simmered in a special sauce.

Huevos Rancheros

12 - Two eggs fried in butter, served on a corn tortilla with salsa Ranchera, cheese, and crema

Chilaquiles;

Como en el Rancho..!

\$12 - Corn tortillas cut into pieces and simmered in our red green or Mole sauce with epazote, crema Mexicana, queso fresco and red onions, served with refried beans and two eggs.

+ Add Steak \$7 Chorizo \$4 Chicken \$4 + Machaca Beef

Sides

>Refried Beans	\$4
>Mexican Rice	\$4
>French Fries	\$4
>Fire Fries	\$4
>Salsa Fresca	\$3
>Avocado	\$4
>Toriados	\$3
>Sour Cream	\$2
>Guacamole	\$3
>Chips & Salsa	\$5
>Salsa Habanero	\$5
>Pico de Gallo	\$3
>Macaroni and cheese	\$8
>Sautéed Vegetables	\$8



RIGO'S ESPECIAL



CARNE AL ARRIERO



APORRIADILLO



STEAK ZARAPE



CARNE ASADA



MENUDO
(Sat & Sun Only)



XALISCO MOLCAJETE

Mariscos/Seafood

Served with rice and refried beans. Tortillas or garlic bread at request

Camarones Ala Diabla

\$22 - Shrimp in our devil hot sauce.

Camarones En Cobija

\$22 - Bacon wrapped shrimp topped with melted cheese, chipotle cream sauce for dipping.

Camarones Rancheros

\$22 - Shrimp sautéed with veggies in a light broth ranchera sauce.

Camarones Empanizados

\$22 - Hand breaded and crispy fried shrimp served with guacamole and chipotle sauce.



Vallarta Tacos

Two double corn tortillas filled with Shrimp or Fish, cheese, lettuce, red onions, chipotle sauce, pico de gallo & avocado.

Mar y Tierra

\$32 - New York Steak, and camarones a la plancha.

Cazuela De Mariscos

M.P - Sautéed fresh garlic with red onions, tomatoes, crab legs, shrimps, callos, octopus fish, green muscles, and abalone. In our devil hot sauce. Served on top of rice, with avocado, and garlic bread.



CAZUELA
DE
MARISCOS

Camarones Con Arroz

\$22 - Large shrimp grilled with onions, green bell peppers, tomatoes, with sour cream over a bed of rice. Guacamole and pico de gallo on a side plate.

Filete

\$17 - Our famous garlic butter fish filet,
+ Add al mojo de ajo or a la diabla add ...\$3

Camarones Al Mojo De Ajo

\$22 -Mexican style scampi sautéed in our garlic butter sauce with red onion, tomatoes, and served with guacamole.

Mojarra Frita

\$17 - Simply delicious fried tilapia
+ Add al mojo de ajo or a la diabla add ...\$3

Tiburon

\$22 - Sautéed Lobster, shrimp and callo with garlic butter sauce, wrap in large flour tortillas, cover with chipotle cream sauce, cheese, and avocado slice.

Filete Relleno

\$32 - Grilled fish filet stuffed with crab, shrimps, callitos, abalone, octopus, calamari red onions, tomatoes and herbs.

Molcajete Del Mar

M.P - Sautéed fresh garlic with red onions, tomatoes, cherry stone, crab legs, shrimps, callo, octopus fish, green muscles, and abalone. In our devil hot sauce with grilled white fish, camarones, empanizados, camarones en cobija, queso fresco, grilled onions, nopales. Served on hot stone.



MOLCAJETE
DEL
MAR



FILETE
RELLENO



CAMARONES
EMPANIZADOS



MAR Y
TIERRA



TIBURON



CAMARONES
AL MOJO
DE AJO