

To Begin With

<i>Tortilla Soup</i> - Our Version of the Southwestern Favorite with Chicken, Avocado, Pepper Jack Cheese, Sour Cream and Tortilla Strips	6
<i>Nachos</i> - Tortilla Chips Smothered in Cheesy Chorizo and Beef Topping with Crisp Jalapeño Peppers	9
<i>Queso Fundido</i> - Ancho Chile Marinated Diced Chicken Infused in Warm Fundido and Jalapeno Cheese	10
<i>Parmesan Chicken Fritters</i> - With Spiced – Up Tomato Ketchup	9
<i>Puffy Tostados Y Pollo</i> - Four Mini Tostados Stacked High with Spicy Pulled Chicken. Topped with Cheese and a Drizzle of Crema	7
<i>Yucca Chips and Salsa</i> - Yucca Chips Served with Salsa and Avocado Tomatillo Sauce	5
<i>Buffalo Wings</i> - Tasty Buffalo Drummettes Tossed in a Sweet and Spicy Sauce	9

Salads

<i>Caesar Salad</i> - Hearts of Romaine, Freshly Grated Parmesan	8
Add Chicken Breast	4
Add Grilled Salmon	5
<i>House Salad</i> - Seasonal Mix of Greens, Vine Ripe Tomatoes, English Cucumber, House Dressing	7
<i>Chopped Cobb Salad</i> - Chopped Mixed Greens, Bacon, Tomatoes, Onion, Gorgonzola, Cucumbers, Avocado	8
Add Grilled Chicken	4
Add Grilled Shrimp	6
<i>Spinach Salad</i> - Baby Spinach, Artichokes, Olives, Onions, Eggs and Cucumbers, Bacon Honey Mustard Dressing	7
<i>Southwestern Salad</i> - Seasonal Mixed Greens, Roasted Red Peppers, Grilled Corn, Black Beans, Tomato, Avocado and Creamy Ancho Dressing	8
Add Grilled Chicken	4
Add Grilled Shrimp	6

Sandwiches

all sandwiches served with your choice of hand cut sea salted fries or terra chips

<i>Prime Burger</i> - Half Pound - Hand Formed Prime Patty with Choice of Cheese	11
<i>Fish Tacos</i> - Fresh Red Snapper, Chipotle Aioli, Dill and Cabbage Slaw	13
<i>Mini Braised Pot Roast Sandwiches</i> - Slow Cooked, Served with Caramelized Onions, Chow Chow and Horseradish Sauce	12
<i>Club Sandwich</i> - Smoked Turkey, Bacon, Tomato, Lettuce and Swiss Cheese	10
<i>Ancho Chicken Sandwich</i> - Served with Queso Fresco and a Potato Salad Spread with Onions, Peppers and Lettuce	13
<i>Tenderloin Sandwich</i> - Grilled Beef Tenderloin, Sautéed Peppers and Onions and Avocado Aioli	14

Main Plates

<i>Fish & Chips</i> - Fresh Cod served with Hand Cut Sea Salted Fries	14
<i>Chicken Fried Ribeye Steak</i> - Mashed Potatoes with Bacon and Cheese, Gravy and Green Beans	14
<i>Carne Asada</i> - Grilled Fajitas with Fire Roasted Peppers and Onions	18
<i>Deep Dish Beef Enchilada</i> - Corn Tortillas Stacked with Braised Beef and Cheese	16
<i>Grilled Salmon</i> - 7oz Grilled Salmon Filet with Herb Butter Sauce	19
<i>Ancho Chicken Casserole</i> - Ancho Marinated Grilled Chicken, Chayote Squash, Yukon Gold Potatoes, Roasted Tomato Sauce	13
<i>Ultimate Mac & Cheese</i> - Topped with Your Choice of Carne Asada or Ancho Grilled Chicken Breast	15



Desserts 6

<i>Warm Soft Center Chocolate Cake</i>	
<i>Carrot Cake</i>	
<i>Toffee Tart</i>	
<i>French Apple Tart</i>	
<i>Flourless Chocolate Cake</i>	
<i>Chocolate Chunk Brownie</i>	
<i>Ultimate Cheesecake</i>	
Coffee and Tea	
<i>Starbucks® Shade Grown Organic Coffee and Decaffeinated</i>	3
<i>Assortment of Tea Forte Hot Teas</i>	4
<i>Iced Tea</i>	3

Hand Crafted Cocktails

Martini's

9

Apple Martini - Skyy Vodka, DeKuyper Pucker Sour Apple, apple juice and a splash of fresh lemon sour

French Martini - Grey Goose vodka and Chambord Black Raspberry liqueur with pineapple juice

Platinum Cosmo - Patrón Silver tequila, Cointreau, cranberry juice and a splash of fresh lime juice

Original Cosmo - Ketel One vodka, Cointreau, cranberry juice and a splash of lime juice

Mango Martini - Absolut Mango vodka, Cointreau, fresh lemon sour, cranberry juice and muddled ginger

Classic Martini - Chopin vodka, Noilly Pratt French vermouth and a hint of orange bitters

Natural Vanilla Martini - Belvedere vodka, Navan Natural Vanilla liqueur, fresh lemon juice and simple syrup with a splash of soda water

Rosemary Melon Citrus Drop - Skyy Infusions Citrus vodka, Midori Melon liqueur, simple syrup and fresh lemon juice and rosemary

Margaritas Y Mojitos

9

Cadillac Margarita - Herradura Silver tequila, Cointreau, fresh lemon and lime juices and a float of Grand Marnier

Perfect Patrón Margarita - Patrón Silver tequila and Patrón Citrónge orange liqueur with fresh lemon and lime juices

Tres Generaciones Margarita - Sauza Tres Generaciones Plata tequila, Tuaca and fresh lemon & lime juices

Classic Mojito - Bacardi Superior rum and fresh lime juice with muddled mint and sugar, topped with soda water

Strawberry Mojito - 10 Cane rum, fresh strawberries and lime juice with muddled mint and sugar, topped with soda water

Wines By the Glass

Sparkling

Piper Sonoma, Brut, Sonoma County, NV, California

13

Light Intensity White Wine

Ecco Domani, Pinot Grigio, delle Venezie, Italy

7

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand

10

Medium Intensity White Wine

Kendall-Jackson, Chardonnay, "Vintner's Reserve", California

10

Full Intensity White Wine

Franciscan Oakville Estate, Chardonnay, Napa Valley, California

11

Light Intensity Red Wine

Sterling, Pinot Noir, "Vintner's Collection", Central Coast, California

10

Medium Intensity Red Wine

Hogue, Merlot, Columbia Valley, Washington

9

McWilliam's, Shiraz, "Hanwood Estate" South Eastern Australia

8

Trinchero, Cabernet Sauvignon, "Family", Monterey Lake

Santa Barbara Counties, California

9

Beaulieu Vineyard, Cabernet Sauvignon, Napa Valley, California

12



Beer

Domestic 5.50

Import 6

Budweiser

Bud Light

Coors Light

Michelob

Michelob Ultra

Miller Lite

Miller Genuine Draft

Sam Adams

Rolling Rock

Shiner Bock

Corona Extra

Corona Light

Guinness Stout

Heineken

Dos XX

Fosters

Amstel Lite

Bass Ale

Beck's

Guinness

Harp

Molson Golden

Killians

Newcastle Brown Ale

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<i>Puffy Tostados Y Pollo</i> - Four Mini Tostados Stacked High with Spicy Pulled Chicken. Topped with Cheese and a Drizzle of Crema	7
<i>Yucca Chips and Salsa</i> - Yucca Chips Served with Salsa and Avocado Tomatillo Sauce	5
<i>Buffalo Wings</i> - Tasty Drumettes Tossed in a Sweet and Spicy Sauce	9
<i>Sea Scallops</i> - Three Jumbo Scallops, Lightly Seasoned and Sautéed in Lemon Butter	12
<i>Southwestern Salad</i> - Seasonal Mixed Greens, Roasted Red Peppers, Grilled Corn, Black Beans, Tomato, Avocado and Creamy Ancho Dressing	8
Add Grilled Chicken	5
Add Grilled Shrimp	6
<i>Caesar Salad</i> - Hearts of Romaine, Freshly Grated Parmesan	8
Add chicken breast	5
Add grilled salmon	7
<i>House Salad</i> - Seasonal Mix of Greens, Vine Ripe Tomatoes, English Cucumber, House Dressing	7
<i>Spinach Salad</i> - Baby Spinach, Artichokes, Olives, Onions, Eggs and Cucumbers, Bacon Honey Mustard Dressing	8

Main Plates

<i>Carne Asada</i> - Grilled Fajitas with Fire Roasted Peppers and Onions	21
<i>Deep Dish Beef Enchilada</i> -Corn Tortillas Stacked with Braised Beef and Cheese	16
<i>Ancho Chicken Casserole</i> - Ancho Marinated Grilled Chicken, Chayote Squash, Yukon Gold Potatoes, Roasted Tomato Sauce	14
<i>Chilean Sea Bass</i> - Lemon and Caper Sauce	38
<i>Cedar Plank Salmon</i> - Rubbed with Extra Virgin Olive Oil, Sprinkled with Dill	34
<i>Fish & Chips</i> - Cod Fillets Served with Hand Cut Sea Salted Fries, Tartar Sauce and Malt Vinegar	15
<i>Fish Tacos</i> - Red Snapper, Chipotle Aioli Spread, Dill and Cabbage Slaw, Hand Cut Sea Salted Fries	15
<i>Ultimate Mac & Cheese</i> - Topped with Your Choice of Carne Asada or Grilled Chicken Breast	16
<i>Chicken Fried Ribeye Steak</i> - Mashed Potatoes with Bacon and Cheese, Gravy and Green Beans	20
<i>Cowboy Ribeye Steak</i> - 14 oz Grilled Center Cut Ribeye Topped with Tobacco Onions, Choice of Mashed Potatoes with Bacon and Cheese or Hand Cut Sea Salted Fries	36
<i>Sea Salt Crusted Tenderloin of Beef</i> - 10 oz Black Angus Tenderloin of Beef, Choice of Mashed Potatoes with Bacon and Cheese or Hand Cut Sea Salted Fries	42
<i>Pork Chop</i> - 12 oz Chop with Stone Grain Mustard, Choice of Mashed Potatoes with Bacon and Cheese or Hand Cut Sea Salted Fries	30
<i>Texas Sized T-Bone</i> - 16 oz Center Cut T-bone, Finished with a Wild Mushroom Sauce, Choice of Mashed Potatoes with Bacon and Cheese or Hand Cut Sea Salted Fries	38



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