



Lunch

Starters and Soups

Artichoke and Spinach Dip 8

Blend of Hatch Green Chilies, Asiago, Oaxaca and Cream Cheeses, with Crispy Pita and Tortilla Chips

Roasted Vegetable Flatbread 10

Pesto, Chayote, Eggplant, Red Pepper, Crimini, Ricotta Salata

Cherry-Chipotle Honey Hot Chicken Wings 10

Topped with Crumbled Gorgonzola

Carne Asada Street Tacos 9

Grilled Marinated Tri Tip, Corn Tortillas, Avocado, Pico, Napa Cabbage, Cotija Cheese with Radish Salad and Lime

Crab Cake Sliders 13

Dungeness Crab Cakes on Artisan Slider Rolls, Old Bay Remoulade, Baby Arugula, served with Pickled Cabbage Slaw

Green Chili Pork

Tender Pork Simmered in Rich Green Chile Broth, Topped with Crispy Potato Strings

Cup... 4

Bowl... 6

Black Bean and Chorizo Soup

Three Chile Crema, Avocado and Roasted Corn Relishes

Cup... 4

Bowl... 6

Salads

Sonoran Caesar 9

Hearts of Romaine, Chipotle Dressing, Cotija Cheese, Sun Dried Tomatoes

Add Grilled Chicken... 4

Add Chili Shrimp... 5

Add Beef Tenderloin... 6

Grilled Salmon 13

Guajillo Chili Rubbed, Field Greens, Red Potato, Haricot Vert, Mango, Jicama, Cilantro Lime Dressing

Chopped 12

Butter Lettuce, Napa Cabbage, Roasted Chicken, Fire Roasted Pepper, Pine Nuts, Black Bean, Red Onion, Pepperjack, Asada Dressing

Filet 15

Wedge of Iceberg, Blue Cheese, Applewood Bacon, Tomato, Sweet Onion, Blue Cheese Vinaigrette

Sandwiches

All Sandwiches & Burgers Served with choice of French Fries, Sweet Potato Fries, Tomato-Cucumber Salad, Cottage Cheese or Fresh Fruit

Pressed Cuban 11

House Smoked Pork, Ham, Dijon-Mayonnaise, Swiss Cheese, Dill Pickle

Grilled Cheese 'Caprese' 10

Fresh Mozzarella, Vine Ripe Tomatoes, Basil, Pesto on Country Sourdough

Shaved New York and Gorgonzola 13

With Bourbon Onions on a Pretzel Roll, Horseradish Mustard on the Side

Reuben 11

Corned Beef and Pastrami, Swiss, House Made Sauerkraut, Russian Dressing on Dark Rye

Turkey Club Wrap 10

Whole Wheat Tortilla filled with Oven Roasted Turkey, Smoked Gouda, Applewood Bacon, Vine Ripe Tomatoes, Baby Greens, Roasted Garlic and White Bean Hummus

From the Grille

Our cooked to order Burgers are made Fresh using Niman Ranch Chuck and Top Sirloin. The Following Selections can be substituted with Marinated Grilled Chicken Breast or Morningstar Farms Veggie Burger

Cowboy Burger 11

Double Cheddar, Applewood Smoked Bacon, Bourbon Onions

Jalapeno Burger 11

Fire Roasted Jalapeno, Monterey Jack, Onion Straws

Drunken Portabella Burger 12

Red Wine Marinade, Whole Roasted Portabella Mushroom, Double Swiss Cheese

Blue Burger 12

Gorgonzola, Applewood Bacon, Horseradish Mayonnaise on the Side

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

**An automatic 20% gratuity will be added to parties of seven or more.