Starters

Roasted Butternut Squash Soup
With red chili pesto
$4.50

Black Bean Soup
Served with applewood smoked bacon, cumin-scented tortilla chips and sour cream
$4.50

New Mexican Red and Green Chile
Stewed with pork and posole, topped with shredded cabbage, cheddar cheese and tortilla strips
$4.95

Colossal Shrimp Cocktail
Served with salsa fresca, sesame peanut sauce and bloody mary sauce
$9.95

Chicken Machaca Quesadilla
With green chilies, avocado, cheese and salsa
$5.75

Wasabi Calamari
Crisp calamari, fried and coated with a wasabi vinaigrette, served with a cucumber relish
$5.95

Spreads

Aztec Salad
Crisp field greens, seasoned croutons, and your choice of dressing
$3.95

Arizona Caesar Salad
Romaine, cumin-scented tortilla strips, and a parmesan wafer tossed with traditional caesar dressing or a spicy chipotle caesar dressing
$6.50

Smoked Salmon and Shrimp Salad
In a fresh doll mayonnaise with avocado, tomato, red onion and served with fresh pita bread
$8.50

Seared Sesame Scallop Salad
Seared scallops with baby lettuces, snow peas, bean sprouts and fresh plums, tossed in a sesame vinaigrette
$8.95

Ensalada Carne Asada
Seared angus sirloin, marinated in a spicy corona beer on top of crisp field greens with queso fresco, cumin-scented tortilla strips, roasted sweet peppers, and a New Mexican chile vinaigrette
$12.50

Entrees

Vegetarian Chile
Garden fresh vegetables, annaized beans, grated cheese and a bit of the old southwest, served in an acorn squash bowl, complemented with brown rice, cornbread muffins, and your own bottle of tabasco sauce
$6.75

Grilled Farm Raised Salmon
With poached brown rice and a cool cucumber sauce
$10.95

Chicken Enchiladas
Orange-cilantro marinated, grilled chicken breast, sautéed sweet peppers, red onions, finished with tequila and fresh squeezed lime, served sizzling, with warm flour tortillas, salsa fresca, guacamole and sour cream
$11.95

Entrees continued

Whole Wheat Linguine
Tossed with roasted garlic, olive oil, grilled vegetables, roma tomatoes, and fresh basil
$12.50

Blackened Chicken Pasta
With escarole tossed in a creamy garlic sauce with organic fusilli pasta
$12.95

Sandwiches

All sandwiches are served with our pecan cole slaw and fries

Turkey Panino Club
Handy sliced turkey breast with provolone, fontina cheese, roma tomatoes, fresh basil and extra virgin olive oil
$7.95

Grilled Portobello Sandwich
Marinated portobello mushrooms with a roasted garlic mayonnaise and a zesty marinara
$7.95

The Classic Reuben
Lean corned beef and swiss cheese with our saurkraut, served on rye bread
$7.95

Grilled Chicken Breast Sandwich
Grilled chicken breast with sliced avocado, roasted poblanos, monterey jack and cheddar cheeses
$8.25

Black Angus Steak Sandwich
Served on sourdough bread with a cilantro-pesto and tobacco onion rings
$12.50

Burgers

All burgers are a half pound of certified angus beef on our homemade roll

Beef Burger
A half pound of ground angus beef with pecan cole slaw and fries
$7.95

Southwest Burger
Same as beef burger with roasted poblanos, cheddar cheese and guacamole, served with pecan cole slaw and fries
$8.25

Bacon Swiss Burger
Same as beef burger with applewood smoked bacon and gruyere cheese, served with pecan cole slaw and fries
$8.25

Pizza

Our pizza crust is homemade and grilled fresh daily

Three Cheese Pizza
Tomato-basil pizza sauce, topped with mozzarella, aged fontina and parmesan cheese
$8.50

Grilled Vegetable Pizza
Black olive and sun-dried tomato tapenade with roasted garlic, topped with grilled eggplant, zucchini, peppers, mozzarella and feta cheese
$8.50

Pesto Chicken Pizza
Brushed with pesto, topped with marinated grilled chicken, roma tomatoes, roasted peppers, whole milk mozzarella, aged fontina and parmesan cheese
$9.50