cottonwood café

native southwest cuisine
**Appetizers**

**Snakebites**
jalapenos stuffed with shrimp and jack cheese, corn breaded, quick fried and served with cilantro mayonnaise and lemon 6.95

**Prairie Pinon Relleno**
anaheim chile stuffed with goat cheese, pine nuts, herbs and sundried tomatoes, pan toasted and served atop red chile sauce with roasted shallot cream paint 4.95

**Cowboy Potstickers**
crispy dumplings filled with grilled chicken and herbs served with four chile dipping sauce 4.95

**Blue Mesa Shrimp**
marinated and grilled served chilled with cilantro mayonnaise and lemon 6.95

**Toasted Goat Cheese**
with tomatillo spinach salsa, red chile paint and croutons 5.50

**Grilled Calamari**
with croutons, gaeta olive tapenade, roasted peppers and ancho balsamic vinaigrette 5.75

**Cottonwood Sampler**
three Snakebites, three Cowboy Potstickers and three Blue Mesa Shrimp 13.95

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**Soups**

**Milagro Black Bean Soup**
with cilantro and sherry 4.50
cup 2.95

**Soup of the day**
priced daily

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**Salads**

**Santa Fe Caesar Salad**
hearts of romaine tossed with red chile croutons, chipotle Caesar dressing and asiago cheese 5.95

**El Greco Salad**
field greens, gaeta olives, cucumbers, roasted red peppers, feta cheese, red onion and hearts of palm with lemon olive oil vinaigrette 5.95

**Sandia Salad**
mixed greens, radicchio, arugula and asiago cheese with roasted garlic-cilantro-lime vinaigrette 4.95
Hill Country Mixed Grill
strips of steak, chicken
breast and pork loin atop
peppers and onions with
pico de gallo and
flour tortillas 14.50

Angus Ranch Strip
Black Angus strip steak
grilled and garnished with
jalapeno rosemary butter,
accompanied by roasted
garlic mashed potatoes
and tomatoes with
basil, radicchio
and gorgonzola 21.50

Chicken Diablo
breast of chicken sauteed with
sherry, butter, fresh jalapenos,
onions, peppers and
pico de gallo served
with achiote rice and
flour tortillas (spicy!) 15.95
smaller portion 11.95

Enchiladas Verdes
corn tortillas filled with
grilled chicken, jack cheese
and pico de gallo with
tomatillo green sauce and
sour cream 13.75

Barbacoa
grilled marinated shrimp
and breast of chicken
with bourbon barbecue
sauce, baked banana,
ensalada mixta and
achiote rice 15.95

Sonoran Seafood Paella
a robust assortment of shrimp,
scallops, mussels and fish
served over saffron rice
with sundried Indian
corn, vegetables and
exotic beans
(healthy choice) 17.95
smaller portion 12.95

Daily Catch
selected fresh fish prepared
Southwestern style
market price

Rocky Mountain Lamb
mesquite grilled rib chops
served with raspberry chipotle
sauce, cilantro pesto, and
banana chutney
market price

Fire and Spice
grilled red chile sausage
and smoked shrimp served
on cracked black pepper
fettucine tossed with
sundried tomatoes,
shiitake mushrooms,
fresh jalapeno, gaeta
olives and roasted shallot
cream (spicy!) 17.95
smaller portion 12.95

Salmon Veracruz
grilled filet of salmon served
with a Veracruz tomato-red
pepper sauce with green
olives, roasted garlic and
capers accompanied by
Chimayo risotto and
sauteed vegetables
(healthy choice) 17.50

Chef de Cuisine  Norma Gillaspie  Executive Chef  Jason Piacentini  Chef Matthew Powers
Not All Ingredients Are Listed. Please Inform Your Server Of Any Food Allergies.
appetizers

Butternut Squash Raviolis
butternut squash and ricotta filled confetti pasta sauteed with brown butter, basil, and sprinkled with shaved asiago 6.50

Heirloom Tomato Salad
a variety of locally grown exotic tomatoes topped with fresh basil, goat cheese and drizzled with extra virgin olive oil 6.75

wine selection
Sanford Chardonnay Santa Barbara 94
8.50 gl/ 17.00 half bottle/ 35.00 full bottle

entrees

Hoisin Duck
hoisin marinated boneless duck breast mesquite grilled and served with stuffed squash blossoms and mixed Asian greens 20.00

wine selection
Bourgogne Pinot Noir Burgundy France 94
6.25 gl/ 24.00 bottle

Grilled Sea Bass
mesquite grilled sea bass and rosemary skewered shrimp and scallops served with red pepper polenta, pea tendrils, and anchovy-basil butter 18.95

Shaman's Pouch (vegetarian)
seasonal vegetables, fresh chiles and herbs wrapped in a phyllo dough "pouch" and served with a charred jalapeno-cilantro pesto 15.95

wine selection
San Angelo Pinot Grigio Tuscany Italy 95
7.50 gl/ 15.00 half bottle/ 28.00 bottle
desserts

Sorbet Sampler
An arrangement of fresh fruit served with two flavors of sorbet 4.95

Chocolate Pecan Pie
Traditionally delicious with butter cookie crust and fresh whipped cream 4.50

Chocolate Nachos
White chocolate mousse and Belgian chocolate dipped butter cookies, topped with fresh fruit salsa 4.95

Cottonwood Cheesecake
Our original rich, creamy, cheesecake in a graham cracker crust served with triple berry compote 4.50

Sunset Flan
Simply stated smooth, rich and irresistible 3.95

margaritas
award winning

Cottonwood Classic Margarita
with Sauza Tres Generaciones tequila and Citronage 6.95

El Cid Margarita
with Sauza Conmemorativo, Cointreau and a splash of fresh squeezed orange juice 6.75

Great Grand Margarita
with Sauza Conmemorativo and Grand Marnier 6.50

Grand Gold Margarita
with Sauza Gold and Grand Marnier 6.25

Sauza Gold Margarita
with Triple Sec 5.50

Fresh Fruit Frozen Margarita
flavors change daily 5.25

Margarita
frozen or on the rocks 4.75
straight up 5.00

margaritas are also available by the pitcher

All Cottonwood margaritas are made with fresh squeezed lemon and lime juice

beers

microbrews

Harpoon Seasonal(MA) 3.75
Pete's Wicked Seasonal(MN) 3.95
Sam Adams Lager(MA) 3.75
Oregon Seasonal(OR) 3.95
Sierra Nevada Pale Ale(CA) 3.95
Anchorsteam(CA) 3.95

imports

Negra Modelo 3.95
Dos Equis XX 3.75
Amstel Light 3.75
Heineken 3.75
Tecate 3.75
Corona Extra 3.50
Buckler (non alcoholic) 3.50

domestic

Rolling Rock 2.95
Budweiser 2.95
Michelob Light 2.95

draft

pilsner pint
Guinness 4.50
Sam Adams Seasonal 3.25 4.25
Bass Ale 3.50 4.50
Featured Microbrew 3.25 4.25

white

M. G. Vallejo 3.95
Chardonnay
Kendall-Jackson Sauvignon Blanc
Hugel Pinot Blanc
Eno Friulla Pinot Grigio
La Crema Chardonnay
Cambria “Katherine’s Vineyard” 6.95

Red

St. Morillion Cabernet Sauvignon
Berberana Rioja Dragon 4.95
Columbia Crest Merlot
Villa Mt. Eden Cabernet Sauvignon
Steele Zinfandel 6.95
William Hill Merlot 7.50

Sparksling wine & champagne

Domaine Chandon Blanc de Noir 6.95
Veuve Clicquot Yellow Label half bottle 29.00

blush

M. G. Vallejo White Zinfandel

sparkling wine

White Zinfandel
The American Southwest. Founded on Indian legend, cultivated through Spanish tradition, captured by the American Pioneer and brought to life by the Cottonwood Cafe.

A cuisine truly indigenous to our American Southwest, we have combined traditional herbs and spices and open grill preparation to create an original variety of tastes that bring the native Southwest to you.

FULL CATERING SERVICES AVAILABLE • GIFT CERTIFICATES FOR ALL OCCASIONS

no checks accepted. call for reservations. 18% gratuity may be added to parties of 8 or more

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