

wines *by the glass / bottle*

SPARKLING

Presto Prosecco 8/32
Gruet Sauvage Sparkler 10/38
Roederer Brut 12/45

WHITE

Tangent Sauvignon Blanc 9/36
Terlato Pinot Grigio 9/36
Pine Ridge Chardonnay 15/60
Zocker Grüner Veltliner 12/45
La Spinetta Moscato 15/55
Robert Weil Riesling 15/55
Canyon Road White Zinfandel 8/30
Tatomer Riesling 13/45
Sándor Rosé of Grenache 15/56

RED

Baileyana Pinot Noir 12/45
Rodney Strong Merlot 10/39
Franciscan Cabernet Sauvignon 12/42
Susana Balbo Signature Malbec 15/49
Cosentino Zinfandel 12/42
Charles Smith Boom Boom Syrah 12/42

beers

Ask your server for beers on tap and local craft selections.



cocktails

Old-Fashioned Conqueror 10

Bulleit Rye Whiskey, blood orange bitters, cinnamon stick

Orange Shimmer 11

Smirnoff Vodka, blood orange liqueur, Sanpellegrino soda

El Con 75 12

Tanqueray Gin, prosecco, lemon juice

Southwest Slipper 11

1800 Reposado Tequila, Midori, lime juice

Puesta de Sol 13

Patron Silver Tequila, Aperol, sweet vermouth

El Bloody George 12

St. George Green Chili Vodka, Clamato, spiced to order

Blueberry Crush 11

Grand Canyon Vodka, St. Germain, blueberry syrup, mint

Colibri Cooler 11

Malibu Rum, pineapple juice, cranberry juice

shareables

CHIPS, SALSA & GUACAMOLE 12.5

roasted garlic-seasoned chips, salsa and house made guacamole

LOCAL POPCORN 8

BUFFALO CHICKEN NACHOS small 11 large 14

roasted garlic-seasoned chips, house made cheese sauce, shredded buffalo chicken, scallions, corn, black beans and sour cream



EL CONQUISTADOR

ask your server for today's selection

DAILY CHEF'S BOARD 16

chef's daily selection of cured meats, artisan cheeses, pickled vegetables, rustic bread & accompaniments

EL CONQUISTADOR WINGS* 13

8 roasted garlic-seasoned wings with crudité and chipotle Ranch; choice of sauce: honey-lime, prickly pear BBQ, classic buffalo

SALMON SKEWERS* 14

cilantro-lime marinated salmon, mango salsa, prickly pear BBQ sauce

entrees

QUESADILLA 10

flour tortilla filled with Mexican cheese blend; served with sour cream & salsa

*add flank steak * 8; cilantro-lime chicken 4; grilled vegetables 3*

add guacamole 3.5

COLIBRI PIZZA 14

plum tomato sauce, mozzarella and fresh basil

each additional topping 1

GROUND BRISKET BURGER* 16

½ lb. brisket burger, choice of cheese, with lettuce, tomato, onion on brioche bun, served with fries

add bacon or sautéed mushrooms 1 each

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.