

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
Charles Krug 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

COLIBRI CHIPS, SALSA & GUACAMOLE 11

roasted garlic chips, fresh salsa and house made guacamole

LOCAL POPCORN 8

ask your server for the chef's daily selection

BUFFALO CHICKEN NACHOS small 10 large 14

Housemade cheese sauce, buffalo chicken, scallions, corn, black beans and sour cream



EL CONQUISTADOR
SIGNATURE DISH

DAILY CHEF'S BOARD 16

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

EL CONQUISTADOR WINGS* 13

8 chili-seasoned wings with crudité; choice of sauces: spicy teriyaki, Jack Daniels BBQ, honey-lime or chipotle balsamic

HUMMUS SAMPLER 13

chipotle and roasted red bell pepper hummus, grilled pita, dipping vegetables, seasoned chips

DESERT SHRIMP COCKTAIL 16

chipotle cocktail sauce, lemon

BBQ SALMON SKEWERS* 14

herb-marinated salmon, mango salsa, chili-yogurt dipping sauce

QUESADILLA 10

flour tortilla filled with Chihuahua & queso fresco cheese
add: flank steak 8; cilantro-lime chicken 4; grilled vegetables 3

COLIBRI PIZZA 14

plum tomato sauce, mozzarella and fresh basil
each additional topping 1

COLIBRI BURGER* 18

½ lb. brisket patty, Applewood-smoked bacon, cheddar cheese, fried onions, chipotle aioli, lettuce and tomato on brioche bun
add cage-free fried egg 2

dessert

CHEESECAKE CHIMIS 8

cinnamon sugar, blueberry compote

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