

DINNER

5-9:30 PM THURSDAY - MONDAY



STARTERS

POSOLE SOUP 9

served with cabbage, lime & queso fresco

EL CONQUISTADOR CHICKEN WINGS* 13

8 roasted garlic-seasoned wings served with crudité & chipotle ranch; choice of sauce, honey-lime, prickly pear BBQ, classic buffalo

CHIPS, SALSA & GUACAMOLE 12.5

roasted garlic-seasoned chips, salsa, and house made guacamole

SALADS

add to any salad: cilantro lime chicken 4, salmon*, flank steak* or shrimp 8

POBLANO CAESAR SALAD 12 GF

romaine hearts, focaccia crouton, cotija cheese, cured tomatoes, balsamic glaze, poblano Caesar dressing

ORGANIC SPINACH SALAD 12.5 GF

spinach, julienne apples, spiced pecans, bleu cheese, sun-dried cranberries, citrus vinaigrette

ENTREES

ARIZONA CHICKEN WRAP 15

whole wheat honey tortilla, chipotle mayo, lettuce, tomato, avocado, bacon, queso fresco

GROUND BRISKET BURGER* 16

½ lb. brisket burger, choice of cheese: American, cheddar, Swiss, Jack, provolone, pepper Jack, lettuce, tomato, onion, brioche bun, served with fries
add: bacon or sautéed mushrooms 1 each
add: fried egg 2

QUESADILLA 10

flour tortilla filled with Mexican cheese blend served with salsa & sour cream
add: flank steak* 8; cilantro lime chicken 4; grilled vegetables 3; add: guacamole 3.5

CHEF'S SOUTHWEST MAC & CHEESE* 14

campanelli pasta, aged white cheddar, poblano, onion, Chef's southwest seasoning
add: flank steak* 8; cilantro lime chicken 4; grilled vegetables 3

 **EL CONQUISTADOR SIGNATURE DISH**

CILANTRO LIME CHICKEN & QUINOA 19 GF

sautéed asparagus, spinach, cured tomato, queso fresco, avocado, balsamic glaze, spiced pepitas

FAJITA STEAK BURRITO* 17

flank steak, Sonoran rice, green chili, refried beans, Monterey Jack cheese, Baja crema
add: avocado 2

BALSAMIC-GLAZED SALMON* 21 GF

sautéed spinach, Spanish rice, mango salsa

SUNDANCE PIZZA 14

plum tomato sauce, mozzarella & basil cheese mix
additional toppings 1 each

BEVERAGES

HOT TEA & COFFEE 4

Royal Cup Taraza Blend coffee, Mighty Leaf loose leaf teas

SOFT DRINKS, ICED TEA & LEMONADE 4

EL CONQUISTADOR PRICKLY PEAR LEMONADE 5

JUICES reg 4 lg 6.5

orange, apple, cranberry, V8, tomato, grapefruit, pineapple

MILK reg 4 lg 6.5

whole, 2%, skim, almond, soy

DESSERTS

HOUSEMADE CHEESECAKE OF THE DAY 8

ask server for today's selection

ANCHO FLOURLESS CHOCOLATE TORTE 8 GF

 **EL CONQUISTADOR SIGNATURE DISH**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. GF=Gluten Free 072618

BEER + WINE

Ask server about today's featured beer selections

SPARKLING WINE

glass/bottle

Presto Prosecco 6/28

Italy

Roederer Estate Brut 6/24

Anderson Valley, NV

Sauvage, Gruet 9/36

Albuquerque, NM

WHITE WINE

Charles Krug Chardonnay 10/38

Napa, CA

La Spinetta Moscato 15/45

Piedmont, Italy

RED WINE

Baileyana Pinot Noir 12/45

Edna Valley, CA

Rodney Strong Cabernet Sauvignon 12/42

Sonoma, CA

COCKTAILS

VODKA MULE 9

Fugu Vodka, ginger, bitters, lime

WHISKEY HIGHBALL 9

Black Skimmer Bourbon, soda water, mint

RUM & COLA 9

Three Sheets White Rum & Cutwater Cola

GIN & TONIC 9

Old Grove Gin & Cutwater Grapefruit Cucumber Tonic

EL CON COOLER 11

Malibu Rum, pineapple juice, cranberry juice

EL BLOODY GEORGE 12

St George Green Chile Vodka, Clamato, spiced to order