**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

**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**

**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**

**BEER + WINE**
Ask server about today’s featured beer selections

**SPARKLING WINE**
glass/bottle

**ITALY**
- Presto Prosecco 6/28
- 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 Skinner 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

* 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**