

LUNCH
11AM-1:30 PM DAILY



STARTERS

CHEF'S FEATURED SOUP 9
ask server for today's selection

HOUSE-MADE GUACAMOLE 9
roasted garlic-seasoned tortilla chips

HONEY-LIME CHICKEN WINGS 13
chipotle ranch, veggies

SALADS

Add to any salad: chicken 4; salmon, steak or shrimp 8

POBLANO CAESAR sm 9 lg 12 GF
Romaine hearts, spiced croutons, cotija cheese, cured tomato, poblano caesar dressing

ORGANIC SPINACH SALAD 12.5 GF
julienne apples, spiced pecans, blue cheese, sun-dried cranberries, citrus vinaigrette

SANDWICHES

Sandwiches are accompanied by your choice of seasoned french fries or coleslaw; substitute mixed fruit or garden salad 2.5

SUNDANCE BURGER* 16 GF
ground brisket burger on brioche bun, choice of cheese, lettuce, tomato, onion
add bacon or sautéed mushroom 1; avocado 2

CILANTRO-LIME CHICKEN SANDWICH 15
bacon, green chili, monterrey jack cheese, herb aioli

ARIZONA CHICKEN WRAP 15
whole wheat honey tortilla, chipotle mayo, lettuce, tomatoes, avocado, bacon, cilantro, queso fresco

MAINS

SUNDANCE PIZZA 14
plum tomato sauce, mozzarella, fresh basil
each additional topping 1

SONORAN FISH TACOS 16 GF
cilantro-corn cabbage slaw, tomato, baja crema, Spanish rice, add avocado 2


CILANTRO-LIME CHICKEN & QUINOA 16 GF
sautéed asparagus, spinach, tomato, queso fresco, avocado, balsamic glaze, chili-spiced pepitas

 **EL CONQUISTADOR SIGNATURE DISH**

QUESADILLA 10
Chihuahua and queso fresco
add: chicken 4, steak 8, seasonal vegetables 3

DESSERTS

HOUSEMADE CHEESECAKE OF THE DAY 8
ask server for today's selection

ANCHO FLOURLESS CHOCOLATE TORTE 8 GF
 **EL CONQUISTADOR SIGNATURE DISH**

ON THE SIDE

FRESH FRUIT CUP 4.5 GF
seasonal selections

HOUSE SALAD sm 6.5 lg 9.5 GF
mixed greens, jicama, radish, chili-spiced pepitas, choice of dressing

COLESLAW 3.5 GF
creamy, seasoned

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

* 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 062818

COCKTAILS

VODKA MULE 9
Fugu Vodka, ginger, bitters, lime

WHISKEY HIGBALL 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

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