**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

- **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

- **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

**LUNCH**

11AM-1:30 PM DAILY

**COCKTAILS**

- **VODKA MULE** 9
  Fugu Vodka, ginger, bitters, lime

- **WHISKEY HIGHBALL** 9
  Black Skimmer Bourbon, soda water, mint

- **RUM & COLA** 9
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  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
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  Sonoma, CA

* 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  
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