

wines *by the glass / bottle*

SPARKLING

Bellafina Prosecco 10/38
Veuve Clicquot's Yellow Label 17/72
Roederer Brut 16/68

WHITE

Tangent Sauvignon Blanc 10/38
Terlato Pinot Grigio 10/38
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
Tatamer Riesling 13/45
Sándor Rosé of Grenache 15/56

RED

Baileyana Pinot Noir 13/48
Rodney Strong Merlot 10/39
Franciscan Cabernet Sauvignon 15/60
Susana Balbo Signature Malbec 15/49
Cosentino Zinfandel 13/48
Charles Smith Boom Boom Syrah 13/48

beers

Arizona Brews

on tap 9
4 - 4oz flight 10



cocktails

Old-Fashioned Conqueror 11

whiskey, blood orange bitters, cherry

La Puesta de Sol 11

tequila, Aperol, sweet vermouth

El Bloody Mary 12

jalapeño vodka, house Clamato mix,
spiced to order

Moscow Mule 12

whiskey, lime juice, ginger beer

Chambord Margarita 12

tequila, Triple Sec, lime juice,
simple syrup, Chambord float

Negroni 12

gin, sweet vermouth, Campari

Prickly Pear Margarita 12

tequila, prickly pear syrup, lime juice,
splash soda water

New York Sour 12

whiskey, lemon juice, red wine

Mojito 12

rum, mint, simple syrup, lime juice

Fruit Tingle 11

vodka, Blue Curacao, grenadine,
topped with Sprite

shareables

CHIPS, SALSA & GUACAMOLE 13

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

POBLANO & ARTICHOKE DIP 9

with pita and house made tortilla chips

BUFFALO CHICKEN NACHOS small 9 large 14

roasted garlic-seasoned chips, house made
cheese sauce, shredded 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, domestic cheeses, pickled vegetables,
rustic bread & accompaniments

EL CONQUISTADOR WINGS* 13

"Ajo" jumbo wings with crudité and chipotle Ranch; choice of sauce: soy ginger,
prickly pear BBQ, classic buffalo

SHRIMP SKEWERS* 15

cilantro-lime marinated shrimp, roasted corn salsa, prickly pear BBQ sauce

entrees

QUESADILLA 14

flour tortilla filled with Mexican cheese blend and choice of one:
grilled vegetables, chicken, salmon, shrimp or steak ; sour cream & salsa
add guacamole 3.5

POBLANO CAESAR SALAD 12

Romaine hearts, spiced croutons, cotija cheese, cured tomato,
poblano Caesar dressing
add chicken 4; salmon, shrimp or steak 8

COLIBRI PIZZA 14

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

EL CON BURGER 16

green chili, pepper Jack, masa onion ring on brioche bun

GROUND BRISKET BURGER* 16

½ lb. brisket burger, choice of cheese, with lettuce, tomato, onion
on brioche bun, served with fries
add bacon or sautéed mushrooms 1 each; add fried egg 2

dessert

CHEESECAKE CHIMIS 8

cinnamon sugar, berry 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.