



DINNER

5-9:30 PM SUNDAY & MONDAY

STARTERS

CHEF'S FEATURED SOUP 9

POSOLE 9

cabbage, lime, radish, cilantro

EL CONQUISTADOR CHICKEN WINGS* 13

Southwest seasoned wings served with choice of: soy-ginger, prickly pear BBQ, or buffalo

CHIPS & SALSA 9

roasted garlic-seasoned chips, mesquite-charred salsa; add guacamole 5

LUMP CRAB CAKE 14

greens, smoked tomato, salsa verde

SALADS

add to any salad: chicken 4, salmon* or steak* 8; shrimp 10

POBLANO CAESAR SALAD 12 GF

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

ORGANIC SPINACH SALAD 13 GF

strawberry, blueberry, jicama, watercress, white wine vinaigrette dressing

ENTREES

ARIZONA CHICKEN PITA 15

lettuce, tomato, artichoke hearts, onion, feta, oregano vinaigrette

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; sour cream, salsa; add to filling: grilled vegetables 3; chicken 4; steak 8; shrimp 10 Add guacamole, 4

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, tomato, queso fresco, avocado, agave glaze, chili-spiced pe pitas

FAJITA STEAK BURRITO* 17

flank steak, Sonoran rice, poblano, onion, refried beans, Monterey Jack cheese, Baja crema Add: avocado 4

BALSAMIC CHILI-GLAZED SALMON* 21 GF

sautéed spinach, Spanish rice, corn salsa

MARGARITA PIZZA 14

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

STEAK FRITES 26

bistro steak, truffle wedge potatoes, fresh vegetables, caramelized onion, mushroom demi

BEER-BRINED PORK CHOPS 20

smashed yams, Arizona jicama slaw, apple reduction

DESSERTS

PINEAPPLE CHEESECAKE 8

graham crumbs, rum glaze, toasted coconut

DAILY GELATO 8

with pepita chocolate brittle

ANCHO FLOURLESS CHOCOLATE TORTE 8 GF

BEVERAGES

HOT TEA & COFFEE 4

Royal Cup Taraza Blend coffee, Mighty Leaf loose leaf teas

SOFT DRINKS, ICED TEA & LEMONADE 4

PRICKLY PEAR LEMONADE 5

JUICES 4

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

MILK 4

whole, 2%, skim, almond, soy

BEER + WINE

Ask server about today's featured beer selections

SPARKLING WINE

glass/bottle

Bellafina Prosecco Italy

9/36

Roederer Estate Brut Anderson Valley, CA

16/68

Sauvage, Gruet Albuquerque, NM

14/56

WHITE WINE

Pine Ridge Chardonnay Carneros, Napa-Sonoma, CA

15/60

La Spinetta Moscato Piedmont, Italy

15/55

RED WINE

Baileyana Pinot Noir Edna Valley, CA

12/45

Franciscan Cabernet Sauvignon Napa Valley, CA

15/60

SPECIALTIES

EL CON COOLER 11

rum, pineapple juice, cranberry juice

SW BLOODY MARY 12

jalapeno-infused vodka, Clamato, spiced to order

MIMOSA 10

fresh squeezed OJ, Bellafina Prosecco

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  denotes signature item. 06/25/19