



LUNCH
11AM-1:30 PM DAILY

STARTERS

POSOLE 9 
cabbage, lime, cilantro

HOUSE MADE CHIPS & SALSA 10 GF, V
roasted garlic seasoned tortilla chips,
house made salsa; add guacamole 5

VEGETARIAN CEVICHE 14 V
hearts of palm, tomato, red onion, chayote,
jalapeño, cucumber, cilantro, avocado, roasted
garlic-seasoned chips

SALADS

POBLANO CAESAR 12 GF, V
romaine hearts, spiced croutons, cotija cheese,
cured tomatoes, poblano Caesar dressing;
add chicken 4, add steak 8, add salmon 8


SOUTHWEST CHOPPED SALAD 14 GF, V
romaine, tomatoes, onions, avocado, peppers, chili
spiced black beans, chicken

ARUGULA SALAD 15 GF, V
arugula, jicama, candied pecans, sliced
strawberries, julienned red onions, goat cheese
and citrus jalapeno vinaigrette; add chicken 4,
add steak 8, add salmon 8

SANDWICHES

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


CHIPOTLE CHICKEN WRAP 15
grilled chicken, lettuce, tomato, bacon, avocado,
queso fresco, chipotle mayo

SUNDANCE STEAKHOUSE BURGER 18 GF 
½ lb. Hilton steakhouse burger; choice of cheese,
American, Swiss, pepper jack, cheddar; lettuce
tomato onion, on brioche bun; add bacon 2, add
sautéed mushrooms 1, add fried egg 2

GRILLED BRIE SANDWICH 14 GF, V
sliced apples, brie cheese, honeycomb honey,
arugula, ciabatta bread

MAINS

VEGGIE FLATBREAD 15 V
basil oil, roasted tomatoes, zucchini, squash, red
onions, artichoke hearts, balsamic glaze

CILANTRO CHICKEN & QUINOA 18 GF, V 
sautéed asparagus, spinach, tomato, queso fresco,
avocado, agave balsamic glaze, chili-spiced pepitas

HUMMUS & VEGETABLES 16 GF
roasted piquillo and chipotle peppers hummus,
marinated grilled vegetables, cucumber, watermelon
radish, flatbread

SONORAN FISH TACOS 17 GF
chili lime cabbage slaw, avocado crema, pickled
jalapeño; add avocado 3

QUESADILLA 12
flour tortilla filled with Mexican cheese blend, chipotle
crema, salsa; add grilled vegetables 3, add chicken 4,
add steak 8, add shrimp 10, add guacamole 4

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

*Dressings: white wine vinaigrette, raspberry vinaigrette,
classic Caesar, bleu cheese, ranch, balsamic vinaigrette*

DESSERTS

TRIPLE CHOCOLATE CAKE 9
velvety ganache, fresh berries

CRÈME BRÛLÉE CHEESECAKE 9
sweet cream, choice of one topping: macerated
strawberries, lemon blueberry, or chocolate sauce

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

EYE OPENERS

MIMOSA 10
orange juice & prosecco

MEGMOSA 10
grapefruit juice & prosecco

POINSETTIA 10
cranberry juice & prosecco

EL CON BLOODY MARY 12
house mix with jalapeño-infused vodka

IRISH COFFEE 10
Irish whiskey, coffee and raw brown sugar

AFTERNOON DELIGHTS

SCREWDRIVER 10
orange juice & vodka

GREYHOUND 10
grapefruit juice & vodka

COLIBRI COOLER 10
cranberry juice, pineapple juice & rum

CLASSIC MARGARITA ON THE ROCKS 12

SANGRIA 10
house recipe

SPIKED PRICKLY PEAR LEMONADE 10
choice of bourbon or vodka

BOTTLED BEERS 7
Dos Equis, Bud Light, Michelob Ultra, Coors or Miller

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 specialty item.
GF = gluten free; V = vegan 030620

To best meet the needs of our gluten-free and vegan guests, please ask your server for any other meal accommodations.