

LUNCH
11AM-1:30 PM DAILY



STARTERS

CHEF'S FEATURED SOUP 9

POSOLE 9

cabbage, lime, radish, cilantro

CHIPS & SALSA 9

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

EL CONQUISTADOR CHICKEN WINGS* 13

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

SALADS

Add to any salad: chicken 4; salmon, steak 8; shrimp 10

POBLANO CAESAR sm 9 lg 12 GF

Romaine hearts, spiced croutons, cotija cheese, cured tomato, poblano Caesar dressing

ORGANIC SPINACH SALAD 13 GF

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

SANDWICHES

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

GROUND BRISKET BURGER* 16

½ lb. brisket burger, choice of cheese: American, cheddar, Swiss, Jack, provolone, pepper Jack, lettuce, tomato, onion, brioche bun; add: bacon or sautéed mushrooms 1 each
add: fried egg 2

CILANTRO-LIME CHICKEN SANDWICH OR WRAP 15

bacon, green chili, monterrey jack cheese, herb aioli, lettuce, tomato on brioche bun or tortilla

MAINS

MARGARITA PIZZA 14

plum tomato sauce, mozzarella, basil cheese mix each additional topping 1

SONORAN FISH TACOS 16 GF

cilantro-corn cabbage slaw, tomato, baja crema, Spanish rice, add avocado 3

CITRUS-CILANTRO CHICKEN & QUINOA 17 GF

sautéed asparagus, spinach, tomato, queso fresco, avocado, agave glaze, chili-spiced pepitas

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

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

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 9/36
Italy

Roederer Estate Brut 16/68

Anderson Valley, NV

Sauvage, Gruet 14/56

Albuquerque, NM

WHITE WINE

Pine Ridge Chardonnay 15/60

Carneros, Napa-Sonoma, CA

La Spinetta Moscato 15/55

Piedmont, Italy

RED WINE

Baileyana Pinot Noir 12/45

Edna Valley, CA

Franciscan Cabernet Sauvignon 15/60

Napa Valley, CA

SPECIALTIES

MIMOSA 10

fresh squeezed OJ, Bellafina Prosecco

SW BLOODY MARY 12

jalapeno-infused vodka, Clamato, spiced to order

EL CON COOLER 11

rum, pineapple juice, cranberry juice

* 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. 062519