



## LUNCH

### Appetizers

#### **Tortilla Soup 8 GS**

red chili spiced southwestern soup  
black beans, cilantro, lime creme  
crispy tortilla strips

#### **Roasted Piquillo Quesadilla 9 VS**

Monterey jack cheese,  
charred corn, chipotle pepper  
pico de gallo, cilantro lime creme  
add shredded chicken 7

#### **Mesquite Chicken Sandwich**

Lightly dusted and fried chicken breast  
chipotle aioli, jicama fennel slaw  
on a baguette

### Sides 6

Seasonal Cast Iron Roasted Vegetables **GV**

Herbed Country Fries

### Entrees

#### **Green Chile Baked Rigatoni 15**

Roasted Chicken, rigatoni pasta, cilantro  
hatch chiles, parmesan cheese sauce

#### **Angus Sweet Heat Bacon Burger \* 17**

Aged white cheddar cheese, jalapeno  
bacon jam, fresh butter lettuce, tomato  
and herbed French fries  
Sub Portobello cap

#### **Toasted Naan Bread 14 V**

roasted Brussels sprouts, caramelized  
onions, aged balsamic, goat cheese fresh  
herb puree

#### **Chicken Garden Salad 15 GV**

fresh heritage mix, jicama pico,  
blood orange vinaigrette

Split Plate Charge \$5

**G** – May be prepared Gluten Free   **V** – May be prepared Vegetarian   **S** – Spicy

\*FDA - Undercooked meats, poultry, eggs or seafood may increase your risk of food borne illness