

MARGARITAS

House 7.50

Sauza Gold, homemade mix and a splash of orange juice

Cadillac 10.00

Sauza Gold, homemade mix, a splash of orange juice, topped off with Grand Marnier

Lux 10.00

- Original -

Herradura Reposado, Organic Agave nectar with fresh squeezed lemon and lime juice

- Spicy -

Tanteo Jalapeño, Organic Agave nectar with fresh squeezed lemon and lime Juice

Bentley 14.00

Patron Silver, homemade mix, a splash of orange juice, topped off with Gran Marnier

Cinnarita 9.00

Peligroso Cinnamon, homemade mix and a splash of orange juice finished with a sugar rim

Flavored 10.00

Peach, Raspberry, Pomegranate

TEQUILAS

Blanco

1800	Cabo Wabo	Tanteo Jalapeno
Cazadores	Don Julio	Patron
	Sauza Hornitos	

Reposado

1800	Cabo Wabo	Patron
Cazadores	Herradura	Sauza Hornitos
Don Julio	Camarena	

Anejo

Maestro Dobel	Patron	Cazadores
Don Julio	1800	

BOTTLED BEER

Domestic 3.50

Budweiser	Coors Light	Michelob Ultra
Bud Light	Miller Light	Yuengling
	Sam Adams	

Import 4.50

Corona	Negra Modelo	Heineken
Corona Light	XX Amber	Stella Artois
Pacifico	XX Lager	Alhambra Negra
Tecate	Amstel Light	St Pauli N/A
	Sierra Nevada	

Local 4.50

Thomas Creek Red Ale	Westbrook IPA
RJ Rockers Bell Ringer Ale	

BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale,
Lemonade, Iced Tea, Hot Tea, Coffee 2.00

Bottled Water

Perrier small 3.00	Pellegrino large 3.50
Evian small 3.00	Evian large 4.50

WINE

Sangria

Authentic Red or White Sangria	7.5	
--------------------------------	-----	--

Chardonnay

Montpellier - California	7	27
St. Francis - California	8	31
Four Vines Naked - California	8	29
Rodney Strong - Sonoma	9.5	34
Simi - California	9	33
Sonoma Custer - Russian River	11	42
Stags Leap "Hands of Time" - Napa	12	46
Jordan - Russian River		51
Cakebread - Napa		66
Darioush - Napa		68

Interesting Whites

Estancia Sauvignon Blanc - California	7.5	27
Ferrari Carano Fume Blanc - Sonoma	8.5	31
Kim Crawford Sauvignon Blanc - New Zealand	9.5	34
Blufeld Reisling - Germany	7.5	27
King Estate Pinot Gris - Oregon	9	33
Willamete Pinot Gris - Oregon	8.5	31
Montevina Pinot Grigio - California	8	29
Ca' Bellavitis Pinot Grigio - Italy	7.5	27
Ruffino Lumina Pinot Grigio - Italy	9	34

Sparkling

Segura Viudas (split)	8	
Maschio Prosecco (split)	9	
Gruet Bruet - New Mexico		33
J Winery - Sonoma		49
Perrier-Jouet - France		140
Dom Perignon		195

Interesting Reds

Monjardin Canter Garnacha - Italy	11	41
Ferrari Carano "Sienna" - California	9.5	35
Campo Viejo Tempanillo - Spain	8	30
Traiche Oak Malbec - Argentina	9	33
Aruma Malbec - Argentina	10	37
Reunion Malbec - Argentina	9.5	35
Ravenswood Zinfandel - California	8.5	31
Layer Cake Shiraz - Australia	9.5	35
Mollydooker "Boxer" Shiraz - Australia		49
Stags' Leap Winery Petite Syrah - Napa		51

Cabernet Sauvignon

Montpellier - California	7	
J. Lohr "7 Oaks" - Monterey	8.5	31
Coppola "Directors" - California	9.5	35
Joel Gott - California	10	38
Franciscan - Napa	11.5	43
Dynamite - North Coast	11	41
Beringer "Knights Valley" - Sonoma		44
Mt. Veeder - Napa		66
Stags' Leap Wine Cellars "Artemis" - Napa		71
Franciscan Magnificent - Napa		76
Jordan - Alexander Valley		81
Silver Oak - Alexander Valley		116
Silver Oak - Napa Valley		140

Merlot

Santa Ema - Chile	7.5	27
Blackstone - California	8	29
Chateau St. Michelle - Washington	9.5	35
Gundlach Bundschu - Sonoma		45
Duckhorn - Napa		81

Pinot Noir

Castlerock - California	7.5	27
Rodney Strong - Russian River	9.5	35
10 Span - Santa Barbara	10	37
Firesteed - Willamette	10	37
Erath - Oregon	10.5	39
J. Lohr "Fogs Reach" - Arroyo Seco		39
Macrostie - Sonoma		45
Row Eleven - Santa Maria		49
Adelsheim - Oregon		54
Duckhorn Goldeneye - Anderson Valley		81



APPETIZERS

Tostaditas Y Salsa 2.50
Chips & salsa fresca

Chile Con Queso 5.00
Warm mild cheese dip with chips & salsa

Guacamole En Molcajete 8.00
Fresh avocados, chiles, onions & lime with chips & salsa

Chicken Quesadilla 8.00
Flour tortilla with smoked corn & chiles

Queso Fundido 7.00
Melted cheeses with chorizo, corn, jalapeños, tomatoes, flour tortillas

Shrimp Cocktail 9.00
Mesquite grilled jumbo shrimp, Southwestern cocktail sauce & lime wedge

Oysters 8.00
Flash fried in a cornmeal crust with Southwestern cocktail & tartar sauces

Southwestern Crab Cake 9.50
With red bell pepper sauce

Yucatan Ceviche 9.50
Shrimp & scallops marinated in lime juice with chiles, tomatoes, onions & cilantro

Fire Roasted Red Bell Pepper* 10.00
Stuffed with rice pilaf, Southwestern vegetables and parmesan cheese, topped with a yellow tomato and melted cheddar jack cheese, all over a Santiago sauce
*As an Entree 22.00

Sampler Platter 15.00

Chicken flauta, duck taquito, cornmeal dusted oysters, small crab cake, and a smoked corn and chile quesadilla

SOUPS

Painted Desert Soup 7.50
Corn & red pepper soup with Mexican cream and mole

Black Bean Soup 7.00
Black beans simmered with ham, Mexican cream & salsa fresca

Sopa Azteca 7.00
Traditional tortilla soup with chicken & classic garnishes

SALADS

Santa Fe Salad 9.00
Mixed greens with tomatoes, tortillas & cheese, tossed with finely ground beef & red beans with a cilantro dressing

Caesar 8.00
California romaine & shaved parmesan cheese with Southwestern croutons

Spinach 8.00
Fresh leaf spinach, mushrooms, egg & avocado with a warm bacon dressing

House Salad 6.00
Mixed greens with tomatoes, julienne vegetables, and croutons served with your choice of ranch, parmesan peppercorn, or cilantro vinaigrette

*Denotes our vegetarian selections

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES AS ALL INGREDIENTS ARE NOT LISTED IN DESCRIPTION.

MEXICAN FAVORITES

Outrageous Chimichanga 21.00
Beef, chicken, black beans, cheese, sour cream, onions and tomatoes wrapped in a sun-dried tomato tortilla and fried to a pastry crust. Served over green & red chile sauce, topped with guacamole

Santa Fe Plato Combination* 19.00
A goat cheese chile relleno served with a sweet corn tamale and a wild mushroom cheese enchilada with green & red chile sauce

Burrito 18.00
Shredded beef, beans, cheese, onions, lettuce, tomatoes, and sour cream inside a flour tortilla. Topped with an Ancho chile sauce

Ribeye Burrito 26.00
Blackened ribeye, black beans, caramelized onions and cheddar jack cheese inside a flour tortilla, finished with an Ancho chile sauce and sour cream

Fajitas

Mesquite Grilled Filet Mignon 36.00

Mesquite Grilled Chicken 24.00
Grilled chicken with achiote lime marinade

Mesquite Grilled Shrimp 18.00
Grilled shrimp with Mexican spices

Mesquite Grilled Vegetables* 16.00
Made with strips of zucchini and squash, over a vegetable medley

All served with Mexican peppers and onions, guacamole, sour cream, tomatoes & warm flour tortillas

Tacos

Fish Tacos 21.00
Lightly blackened tilapia in a flour tortilla with cabbage, carrots, and tartar sauce

Shrimp Tacos 18.00
Blackened shrimp in a flour tortilla with lettuce, chipotle aioli, and a pico de gallo

BBQ Chicken Tacos 16.00
Marinated chicken in a flour tortilla with red chile onion rings and Southwestern coleslaw

All taco entrees come with three tacos and served with Mexican rice and beans

SIDE DISHES

5.00
Red Chile Onion Rings
Roasted Garlic Mashed Potatoes
Sweet Potato Fries
Southwestern Vegetables
Spicy Black Beans
Mexican Rice

SEAFOOD

Grouper 30.00
Chipotle parmesan au gratin with Mexican rice & Southwestern vegetables

Blackened Tilapia 19.00
Served with rice and Southwestern vegetables topped with a chipotle aioli and fresh pico de gallo

Tortilla Crusted Salmon 26.00
Pan seared Atlantic salmon over a spring mix with cilantro vinaigrette and finished with an avocado cream

Southwestern Crab Cakes 22.00
Two crab cakes served with rice and asparagus over a red bell pepper sauce

Scallops Santiago 26.00
Lightly blackened scallops sauteed in a spicy tomato & brandy broth, served with Mexican rice and a spring mix

GRILL

Herb-Roasted Free Range Chicken 23.00
Jalapeño cornbread stuffing with roasted garlic mashed potatoes & Southwestern vegetables

Grilled Pork Tenderloin 25.00
Served over smoked habanero BBQ sauce with black beans, topped with sweet potato fries

Pork Chop Verde 23.00
Two grilled boneless pork chops topped with a green chile sauce and cheddar jack cheese, served with rice and beans, garnished with a pico de gallo, mixed greens, and grilled flour tortilla

Mesquite Grilled Lamb Chops Market Price
Roasted garlic mashed potatoes, cranberry chipotle sauce & Southwestern vegetables

Ribeye

Cowboy Cut 40.00
Our famous bone-in, Black Angus Ribeye with red chile onion rings & black beans.
Mesquite Grilled or Blackened

Wrangler Cut 24.00
Petite bone off Black Angus Ribeye with red chile onion rings and black beans.
Mesquite Grilled or Blackened

Wood Roasted Quail 24.00
Wild mushroom cornbread stuffing with a maple pecan glaze, served with asparagus and red chile onion rings

Stuffed Portabella* 21.00
Mesquite grilled and oven baked with green chiles, artichokes, caramelized onions, parmesan and cheddar jack cheese, finished with a smoked roma tomato coulis and fresh corn and bean pico de gallo, served with grilled hearts of romaine and rice pilaf