



LUNCH

APPETIZERS

Tiradito \$22

Seared Ahi Tuna Steak, Sriracha, Chili Oil, Balsamic Glaze, Pickled Ginger, Wasabi, Radish, Pickled Cucumbers, Pickled Squash, Avocado

Shrimp Cocktail \$20

Margarita Glass with Three Large Shrimp, Baby Shrimp, Avocado, Cucumbers, Celery, Pico de Gallo, Lemon, Jalapeno and Homemade Cocktail Sauce

Nacho Deluxe \$20

Tri Color Corn Chips, Pulled Pork, Black Beans, Shredded Cheese, Queso, Tomatoes, Green Chile, Jalapenos, Salsa, Sour Cream.

Birdie Wings 6 pc \$13 / 12 pc \$20

Deep Fried Jumbo Chicken Wings with Choice of:
Honey Chipotle BBQ • Garlic Parmesan • Lemon Pepper BBQ • Honey Guajillo • Naked with Carrots and Celery

Chile Cheese Fries \$12

Homecut Fries Topped with House Queso and Chopped Green Chile

Pulled Pork Sliders \$15

Three Slow Cooked Gochujang Pulled Pork with Pickled Slaw, Pickles, Honey Sriracha Sauce

Spicy Tuna Nachos \$19

Raw Ahi Tuna Steak with Chinese Eggplant, Wonton Chips, Shredded Carrots, Sriracha, Balsamic Glaze, Jalapenos, Avocado

Buffalo Chicken Dip \$14

Hot Sauce Cream Cheese with Chicken, Shredded Cheese, Scallions, Gorgonzola



SALADS

House Salad half \$9 / full \$16

Tuscan Blend Greens, Red Onions, Carrots, Cucumbers, Cherry Tomatoes, Croutons, Prickly Pear Vinaigrette

Caesar Salad half \$9 / full \$16

Chopped Romaine, Cherry Tomatoes, Parmesan, Caesar Dressing, Croutons

Add Protein:

Steak \$6 Chicken \$6
Shrimp \$8 Salmon 4oz \$8

BLT Chicken Salad half \$9 / full \$16

Tuscan Blend Greens, Diced Bacon, Crumbled Gorgonzola, Cherry Tomatoes, Red Onions, Balsamic Vinaigrette

Carnitas Salad half \$9 / full \$18

Pulled Pork, Chopped Romaine, Black Beans, Roasted Corn, Bell Peppers, Avocado, Jalapenos, Chipotle Lime Dressing

Kitchen-driven menu: all recipes were built and taste-tested by our dedicated staff. We hope you enjoy the offerings as much as we do, and welcome your feedback and special requests!



ENTREES

BURGERS

Green Chile Bacon Cheeseburger \$19

7oz Beef Patty, Cheddar, Green Chile, Lettuce, Onion, Tomato, Brioche Bun, Fries

Southwest Sweet Heat Burger \$19

7oz Beef Patty, Pepperjack, Lettuce, Onion, Tomato, Jalapeno Honey Aioli, Brioche Bun, Fries

Mushroom Swiss \$19

7oz Beef Patty, Sauteed Mushrooms, Swiss Cheese, Lettuce, Onion, Tomato, Brioche Bun, Fries

Cowboy Burger \$19

7oz Beef Patty, Onion Strings, BBQ Sauce, Cheddar, Brioche Bun, Fries

Upgrade Your Fries \$3 Sweet Potato Fries, Waffle Fries or Onion Rings

SANDWICHES

Buffalo Chicken Sandwich \$18

Grilled or Fried Chicken Tossed in Buffalo Hot Sauce, Lettuce, Onion, Tomato, Pickles, Brioche Bun, Fries

Hatch Cheesesteak \$20

Shaved Ribeye, Sauteed Onions, Bell Peppers, Mushrooms, Green Chile, Choice of Cheddar, Swiss, or Queso, Hoagie Bun, Fries

Reuben \$17

Homemade Sliced Pastrami, Swiss, Thousand Island, Sauerkraut, with Fries

Turkey Melt \$18

Lettuce, Tomato, Onion, Bacon, Cheddar, Sourdough, Burnt Avocado Aioli, Fries

SOUTHWEST



Baja Shrimp Tacos \$20

Three Tortillas, Shrimp, Shredded Cabbage, Pineapple Salsa, Sriracha Aioli, Fries

Steak Tacos \$20

Three Tortillas, Cubed Steak, Pickled Onions, Cilantro, Avocado Aioli, Fries

Pork Tacos \$18

Three Tortillas, Pulled Pork, Pickled Slaw, Candied Jalapenos, Honey Sriracha Sauce, Fries

Fajitas Half \$18 / Full \$28

Chicken, Steak, or Shrimp, Sauteed Bell Peppers and Onions, Shredded Cheese, Sour Cream, Salsa, Flour or Corn Tortillas



PIZZAS

12" WITH HOUSEMADE MARINARA

Meat Lovers \$20

Mozzarella, Pepperoni, Bacon, Sausage, Ham

Margherita \$20

Sliced Tomatoes, Sliced Mozzarella, Basil, Balsamic Glaze

Southwest \$20

Mozzarella, Pepperoni, Jalapeno, Green Chile

House Specialty: Liz's Pasta \$18

Steak, Fettuccine, Butter Sauce, Cream Cheese, Chile Flakes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Menu items may contain or come into contact with wheat, eggs, nuts and milk.
Please let our staff know if you have sensitivities and we will do our best to accommodate..

DINNER



APPETIZERS

Tiradito \$22

Seared Ahi Tuna Steak, Sriracha, Chili Oil, Balsamic Glaze, Pickled Ginger, Wasabi, Radish, Pickled Cucumbers, Pickled Squash, Avocado

Shrimp Cocktail \$20

Margarita Glass with Three Large Shrimp, Baby Shrimp, Avocado, Cucumbers, Celery, Pico de Gallo, Lemon, Jalapeno and Homemade Cocktail Sauce

Nacho Deluxe \$20

Tri Color Corn Chips, Pulled Pork, Black Beans, Shredded Cheese, Queso, Tomatoes, Green Chile, Jalapenos, Salsa, Sour Cream

Tempura Green Beans \$14

Green Beans Battered in Tempura and Fried Served with a Siracha Mayo

Spicy Tuna Nachos \$19

Raw Ahi Tuna Steak with Chinese Eggplant, Wonton Chips, Shredded Carrots, Sriracha, Balsamic Glaze, Jalapenos, Avocado

Chile Cheese Fries \$12

Homecut Fries Topped with House Queso and Chopped Green Chile



SALADS

House Salad half \$9 / full \$16

Tuscan Blend Greens, Red Onions, Carrots, Cucumbers, Cherry Tomatoes, Croutons, Prickly Pear Vinaigrette

Caesar Salad half \$9 / full \$16

Chopped Romaine, Cherry Tomatoes, Parmesan, Caesar Dressing, Croutons

Tataki Salad half \$20

Seared Ahi Tuna Skewers with Tuscan Blend Mixed Greens, Red Onions. Garnished with Pickled Beets Served with Pineapple Ginger Vinaigrette

Steak Salad full \$18

Tuscan Blend, Crumbled Gorgonzola, Cherry Tomatoes, Red Onions, and Balsamic Vinaigrette

Add Protein:

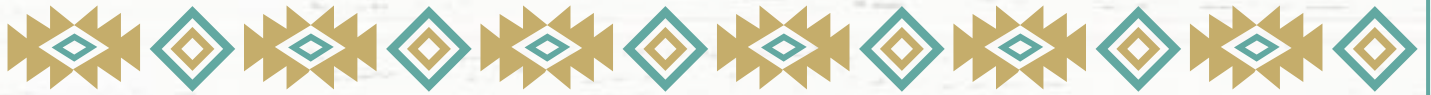
Steak \$6

Chicken \$6

Shrimp \$8

Salmon 4oz \$8

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ENTREES

Bourguignonne \$42

Braised Short Ribs, Velvet Mashed Potatoes, Asparagus Topped with Red Chile Glaze

Thai Salmon \$34

8 oz Cilantro Salmon, Basil Rice, Sauteed Bok Choy with a Thai Basil Cream Sauce

Timbale \$20

Quinoa Tower Topped with Sliced Avocado, Shredded Carrots on a Bed of Red Bell Pepper Coulis with Brussel Sprouts

Stuffed Mushrooms \$24

2 Portabella Caps Stuffed with Onions, Bell Peppers Served on a Bed of Red Bell Pepper Coulis and Brussel Sprouts

Pork Shank \$36

Pork Shank Served on Bed of Velvet Potatoes, Choice of Veggie, Topped with Red Chile Demi

Chicken Risotto \$30

8 oz Chicken Breast Served on Bed of Mushroom Risotto, Asparagus, jalapeno Cream Sauce

Fajitas Half \$18 Full \$28

Chicken or Steak or Shrimp, Sauteed Onions and Bell Peppers, Shredded Cheese, Sour Cream, Flour or Corn Tortillas and Salsa

Steak Gorgonzola \$22

Fettuccine Pasta, Steak, Mushroom Cream Sauce, Gorgonzola Cheese, Scallions, Bread Sticks

STEAKS

Ribeye \$52

Ribeye, Peppercorn Sauce, Velvet Mashed Potatoes, Choice of Veggies

New York Strip \$48

NV Strip, Shrimp, Red Chile Puree, Velvet Mashed Potatoes, Choice of Veggies

PIZZAS

12" WITH HOUSEMADE MARINARA

Meat Lovers \$20

Mozzarella, Pepperoni, Bacon, Sausage, Ham

Margherita \$20

Sliced Tomatoes, Sliced Mozzarella, Basil, Balsamic Glaze

Southwest \$20

Mozzarella, Pepperoni, Jalapeno, Green Chile

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