

# STARTERS

## Chicken Wings 12

One pound of fresh wings. Choice of *bbq* or *buffalo style* with fresh carrot, celery and dressing

## Quesadilla\* 13

Large jalapeño & cheese flour tortilla with a blend of white cheddar, caramelized onion, green chile, pico, guacamole, salsa and lemon-lime crème. Choice of *smoked beef brisket*, *carne asada* or *chipotle chicken*

## Guacamole 12

Prepared fresh daily and served with house-made chips

## Nachos\* 13

Freshly made tortilla chips, white cheddar, fire-roasted tomato salsa, fresh jalapeño, poblano, caramelized onion, pico, lemon-lime crème and guacamole. Choice of *smoked beef brisket*, *carne asada* or *chipotle chicken*

## Crudité 13

Baby carrots, english cucumber, peeled celery, watermelon radish, jicama, carnival cauliflower, pita, tzatziki and hummus

## Charcuterie & Cheese 19

Chef's selection of local old windmill craft artisan cheeses, boar's head premium meats; chorizo, soppresseta, capicola, serrano, marcona almond, antipasto olives, mango chutney, flatbreads and naan

## Calamari 13

Crispy salt and pepper seasoned squid with lemon and thai basil aioli

## Clam Strips 9

One half pound served with classic cocktail and tartar sauce

## Breaded Shrimp 9

One half pound crispy shrimp served with cocktail sauce

# SALADS

## Greek Chop Salad 11

Crisp fresh chopped romaine and boston bibb tossed with our house-made fresh oregano-vinaigrette, cucumber, shaved red onion, kalamata & antipasto olives, feta cheese, pepperoncini, cherry peppers, tomato and stem artichoke with pita

## Fruit Salad 11

Artisan whole head oak, tango & gem lettuces tossed with homemade raspberry-lemon vinaigrette, watermelon, orange sections, fresh strawberry, dried pineapple, raisins, dried papaya, feta cheese, toasted almond and carrot curls

## Topless Cobb Salad 11

Cabrales blue cheese, pecan smoked bacon, vine ripened tomato, guacamole, hard boiled eggs, spring mix and crisp romaine lettuce. Tossed with dijon and red wine vinaigrette dressing and topped with crisp spun carrot

## Caesar Wedge Salad 11

Romaine hearts, rosemary & olive croutons, tomato, charred lemon, boiled egg and traditional caesar dressing

## Enhancements:

Crispy honey-glazed chicken 5

6 oz. grilled chicken breast 6

6 oz. salmon\* 7

7 oz. steak\* 8

# SOUPS

## Tortilla Soup (cup) 7

Green chile, roasted corn, fresh jalapeño, diced chicken, and tortilla strips in a savory broth with cotija, avocado, cilantro and lemon-lime crème

## Poblano Soup (cup) 7

White cheddar, tomatillo, pepita, cotija cheese

## Soup of the Day (cup) 5

# SANDWICHES

Sandwiches are served with your choice of fries or side salad unless otherwise noted. Substitute Tortilla Soup for 3.5

## Philly Cheesesteak\* 14

Toasted bakery fresh hoagie roll, marinated shaved sirloin beef, caramelized onion, grilled bell peppers, chopped cherry peppers and melted american cheese

## New Mexico Green Chile Philly\* 14

Toasted bakery fresh hoagie roll, marinated shaved sirloin beef, caramelized onion, poblano chile, chopped xmas roasted green chile and melted pepper jack cheese

## Albuquerque Turkey Sandwich 14

Piled high shaved salsalito™ turkey breast with pecan smoked bacon, guacamole, pepper jack cheese and poblano chile. Served on grilled green chile sourdough

## Triple Decker Clubhouse Sandwich 15

Toasted bakery fresh sourdough, mayonnaise, boston bibb lettuce, sliced tomato, premium boar's head ham and turkey breast, pecan smoked bacon and swiss cheese

## Roast Pork Loin Au Jus 14

House roasted with fresh herb, mustard, garlic marinated fresh premium pork loin, shaved thin and served on toasted bakery fresh hoagie roll, crispy onion, swiss cheese with a savory broth for dipping. Bibs provided on request!

## Soup & Half Sandwich 12

Choice of today's soup of the day or tortilla soup and today's featured half sandwich

*Substitute small house or caesar salad 5*

## Grilled Chicken Gyro 15

Marinated in yogurt, fresh oregano, olive oil, lemon and garlic. Served in a pita with tomato, lettuce, caramelized onion and tzatziki sauce. Accompanied by a side greek salad with cucumber, shaved red onion, feta and kalamata olive with our house-made fresh oregano vinaigrette

*Substitute falafel for a vegetarian twist*

# ALL DAY ENTRÉES

## Fish & Chips 15

Battered cod fillets with napa cabbage coleslaw, fries, remoulade sauce and malt vinegar

*Create your own fisherman's platter.*

*Add the following to the above.*

*Crispy Clams 5 • Shrimp 6 • Calamari 7*

## Fish Tacos 16

Battered cod with napa cabbage slaw with chipotle crème, pico de gallo, fresh avocado & cotija cheese. Served with soft corn-flour tortillas

## Half Pound Fresh Angus Cheeseburger\* 13

Served on a freshly baked brioche bun with your choice of two toppings, accompanied by fries  
Toppings: swiss, cheddar, american or blue cheese; green chile, caramelized onion, avocado, bacon, jalapeño or sautéed mushrooms

*Additional toppings or fried egg 1.95*

# REGIONAL SELECTIONS

Served with mexican-style rice and crazy corn. Add sour cream for 1.5 or guacamole for 2.25

## Home-Style Enchiladas\* 15

Your choice of *carne asada steak, chipotle grilled chicken, smoked beef brisket or chorizo tofu* with red or green chile, topped with white cheddar cheese, pico de gallo and corn tortilla strips

*Add fried egg 1.95*

## Chimichanga\* 15

A ginormous jalapeño and cheese tortilla filled with your choice of *carne asada steak, chipotle grilled chicken, smoked beef brisket or chorizo tofu* with white cheddar cheese and fajita veggies. Topped with red or green chile, pico de gallo and cheddar cheese

## Tacos 14

Our soft corn-flour tortillas with your choice of *carne asada steak, chipotle grilled chicken or chorizo tofu*. Topped with pico de gallo and cheddar cheese

*Add fried egg 1.95*

# DINNER ENTRÉES

Served after 5 pm. Selections include your choice of cyprus salad or traditional caesar, chef's vegetable where applicable and freshly baked rolls. All steaks and seafood served with loaded baked potato and chef's seasonal vegetable

*Add crispy shrimp (3) to any dinner entrée 6*

## **Green Chile Chicken Pasta 18**

Fettuccine pasta with a creamy green chile alfredo with grilled chicken breast

*Substitute salmon 5*

## **Fresh Halibut\* 32**

Simply char-broiled and topped with lemon juice and olive oil

## **Burque Chicken 27**

Grilled breast of chicken topped with pecan smoked bacon, poblano chile, pepper jack cheese. Topped with chipotle hollandaise

## **Fresh Salmon Fillet\* 25**

Grilled atlantic salmon fillet with honey soy glaze

## **Grilled Chicken Breast 24**

Marinated in olive oil & fresh herbs and grilled to perfection with lemon butter sauce

## **8 oz. Flat Iron Steak\* 25**

## **18 oz. Porterhouse\* 37**

## **16 oz. Bone-In Ribeye Steak\* 42**

## **10 oz. Coulotte Sirloin\* 27**

# CHILDREN & YOUNG ADULTS

All selections are 7

## **Chicken Strips (3)**

Fried to a gold brown and served with french fries

## **Grilled Half Chicken Breast**

Served with vegetable of the day

## **Classic Grilled Cheese**

Served with french fries

## **Flatbread Pizza**

Choice of cheese, pepperoni or veggie

## **Half Turkey Sandwich**

Served on whole grain bread with a fresh fruit cup

\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Items marked with an asterisk (\*) are prepared to order and will be undercooked at the consumer's specific request.

# SIGNATURE COCKTAILS

*Price of some cocktails vary with choice of spirit*

## Melon & Ginger Martini 12

New amsterdam vodka or gin, fresh melon and ginger muddled, sweet & sour, shaken and strained

## Purple Crush 12

Ketel one vodka, blue curaçao and cranberry juice floated over fresh lemonade

## Breezy Mojito 12

Bacardi silver, st-germain, mint, lime wedges and a splash of lemonade topped with lemon-lime soda

## Hendrick's Lemonade 14

Hendrick's gin, effen cucumber vodka, muddled strawberry and cucumber topped with lemonade and soda

## Premium Old Fashioned or Manhattan

Choice of premium bourbon or rye from the following: woodford reserve, bulleit, knob creek or maker's mark

## Premium Classic or Flavored Margarita

Choice of the following tequilas: herradura, avion, don julio, patrón

## Classic Martini

Choice of any of the following vodkas: ciroc, belvedere, tito's, grey goose, absolut or choice of the following gins: hendrick's, tanqueray, bombay

# BEER

## Draft Beer 6

Rotating seasonal drafts, ask your server for details

## Bottled Beer

Marble (local) | Wildflower Wheat | Red | IPA 6

Bud Light | Budweiser | Coors Light | Michelob Ultra Miller Lite 4.5

Corona Extra | Corona Light | Dos Equis Dos Equis Amber 5

Heineken | Fat Tire | Blue Moon Samuel Adams Boston Lager 5

Modelo Especial 6

O'Doul's Non Alcoholic 5

# WINE

## HOUSE WINE

### Canyon Road 7 | 26

chardonnay, moscato, sauvignon blanc, merlot, cabernet sauvignon

## SPARKLING WINE

**La Marca Prosecco**, veneto, italy 9 | 34

**Dom Perignon**, champagne, france 250

## WHITE

**August Kessler Riesling**, pfalz, germany 9 | 34

**Concannon "Founders" Chardonnay**, monterey, california 14 | 54

**William Hill Chardonnay**, central coast, california 12 | 46

**Kenwood "Yulupa" White Zinfandel**, california 12 | 44

**Ecco Domani Pinot Grigio**, delle venezie, italy 12 | 46

**Starborough Sauvignon Blanc**, marlborough, new zealand 13 | 49

**Santa Margherita Pinot Grigio**, valle dell'adige, italy 49

**13 Celsius Sauvignon Blanc**, marlborough, new zealand 52

**Cakebread Chardonnay**, napa valley, california 58

## RED

**Chloe Pinot Noir**, monterey, california 9 | 46

**La Crema Pinot Noir**, sonoma, california 54

**Mirassou Pinot Noir**, california 12 | 46

**Alamos Malbec**, mendoza, argentina 9 | 34

**Montes Malbec**, colchagua valley, chile 14 | 54

**Michael David 7 Deadly Zins**, lodi, california 12 | 46

**Rodney Strong Merlot**, sonoma, california 14 | 54

**Louis Martini Cabernet Sauvignon**, california 12 | 46

**Hess "Allomi" Cabernet Sauvignon**, napa valley, california 58