

# Fall 2008 Menu

## Tapas

(Appetizers)



Look for the "Barking Frog" on Our Signature Dishes

### **Queso Fondido \$5.95**

(Cheese Dip)

Sautéed Chorizo Sausage & Roasted Chilies in  
Asadero Cheese Sauce

### **Brie y papaya Quesadilla \$8.95**

(Vegetable Quesadilla)

With Poblano Chili &  
Cranberry~Serrano Chili Chutney

### **Rana Borracha \$7.95**

(Frog Legs)

Tequila~Orange Marinated Frog Legs, Flash Fried &  
Served with Sweet & Sour Chili Sauce

### **Calamar Cascabel \$7.95**

(Cascabel Calamari)

Cascabel Chili, Cornmeal & Flour Dusted Calamari  
Flash Fried & served with Cilantro~Garlic Aioli



### **Nachos de Pollo \$9.95**

(Chicken Nachos)

Shredded Chicken, Corn Chips, Black Bean Salsa, Mexican  
Cheese Sauce, Avocado Lime Sauce & Pico de Gallo

### **Fritadas del cacto \$6.95**

(Cactus Fries)

Napolitas Cactus Strips Dusted in Seasoned Flour  
& Flash Fried with Prickly Pear Dipping Sauce



### **Guacamole a la Mesa \$9.95**

Freshly Made Guacamole



Prepared Tableside by your Server in the Gardenside & Fireside Rooms

## Sopas y Ensaladas

(Soup & Salads)



### **Sopa de Cerdo Rojo \$5.95**

(Red Pork Soup)

Roasted Red Chili Pork Soup  
Shredded Cabbage & Cotija Cheese

### **Sopa de la Cocina \$6.95**

(Chef's Soup)

Authentic Chef Soup Creation

### **Ensalada de la Casa \$6.50**

(House Salad)

Spring Greens, Shredded Carrots, Red Cabbage & Jicama in a Guajillo Chili~Honey Lime Dressing

### **Tijuana Ensalada \$8.50**

(Caesar)

Crisp Romaine, Flash Fried Tortilla Strips, Fire Roasted Red Peppers & Cilantro Leaf  
In a Green Onion Caesar Dressing ~ Add Chicken, Shrimp or Salmon \$6.00

### **Ensalada Azul \$7.95**

(Black & Bleu Salad)

Fresh Butter Leaf Lettuce, Blackberry Coulis, Chipotle~Candied Pecans, Bleu Cheese Crumbles  
Shaved Red Onion & Our Buttermilk Chive Dressing



### **Piedra Roja Ensalada e Pato \$9.95**

(Duck Salad)

Fresh Picked Spinach, Duck Carnitas, Sundried Tomato, Roasted Red Peppers, Toasted Pine Nuts,  
Shaved Red Onions with Chipotle~Balsamic Vinaigrette & Crumbled Goat Cheese