



~ Small Plates ~

Smoked Salmon~Shrimp Cakes

Pan seared with roasted yellow pepper remoulade sauce & cucumber~watercress micro salad \$8.59

Cactus Fries

Chili dusted Nopalitos cactus strips flash cooked crispy with spicy green onion~prickly pear dipping sauce \$7.99

Chili Dusted Calamari

Thinly sliced & flash fried in chili seasoned flour with house~made cilantro garlic aioli dipping sauce \$7.99

Duck Potstickers

Hand folded with roasted Maple Leaf Farms duck, jalapeno jam, cilantro pesto & jicama lime slaw \$8.59

Papaya~Basil Shrimp

Chili rubbed & grilled jumbo Mexican white shrimp served with papaya~basil salsa & jalapeno pepper jam \$14.99

Prickly Pear Chicken Flautas

Served with avocado crème, tomato vinaigrette, crumbled cotija cheese & pico de gallo on lime dressed greens \$8.59

Roasted Vegetable Quesadilla

Flour tortilla stuffed with smoked mozzarella & goat cheeses served with pico de gallo, red chili salsa & avocado crème \$7.99

Chilled Crab Tacos

Served on thin shaved jicama tortillas with fire roasted corn relish, lime dressed micro salad, cotija cheese & pico de gallo \$10.59

Green Chili Pork Tostadas

Braised green chili pork stuffed in a crispy wonton shell with refried beans, cotija cheese, pico de gallo & pickled red onion \$8.59

Hand Stretched Mozzarella

Oven roasted tomatoes, micro salad, cilantro pesto, jalapeno~lime reduction, balsamic syrup & garlic crustinis \$6.99

~ PERFECT FOR TWO ~

Guacamole Prepared Tableside

Fresh avocado traditionally prepared to your liking with jalapeno, tomato, garlic, lime juice & cilantro \$9.99

Chicken Nachos

Fresh fried corn chips, creamy cheese sauce, roasted corn, pinto beans & pico de gallo with cilantro~lime avocado sauce \$10.59

“Extra Thin” Southwest Pizza

With asadero, jack & cotija cheeses finished with pulled red chili chicken, pico de gallo, fresh watercress, oven roasted tomatoes & cilantro \$13.99

Barking Frog Trio

Homemade cactus salsa, creamy chorizo fondido & made to order guacamole with fresh crispy corn tortilla chips \$11.99

Smoked Salmon Chopped Salad

Smoked wild salmon, roasted tomatoes, corn relish, pearl cous cous, reggiano cheese, fresh spinach, currants & toasted pepitas tossed at the table with cilantro~pesto buttermilk dressing \$9.59

Sheri's Strawberry Spinach Salad

Fresh local spinach, poppy seed shallot vinaigrette, Driscoll Farms strawberries & candied pecans \$5.59

Black & Bleu Salad

Fresh local greens, candied pecans, shaved sweet red onion, crumbed bleu cheese, white balsamic ginger vinaigrette & blackberries \$6.59

Caesar Salad

Crisp romaine lettuce, cornbread croutons, fire roasted corn & pico de gallo tossed with a creamy garlic parmesan dressing \$5.99

Aztec Chicken Soup

Seasoned grilled chicken in a chipotle chicken broth with fresh garden vegetables & fire roasted corn \$6.99

Tom Gilomen
Managing Partner

~ Entrées ~

~SIGNATURE MEATS~

Achiote Filet Mignon

Grilled & served with sweet potato goat cheese gratin, fire roasted corn relish, natural jus & avocado crema \$29.99

Grandma's Pot Roast

Braised beef chuck with natural jus served with creamy red pepper polenta, sautéed brocolini, pico de gallo & cilantro crema \$17.59

Chili Braised Lamb Shank

With chipotle~apple demi sauce, creamy red pepper polenta, sautéed fresh spinach, cotija cheese & pico de gallo \$22.59

Famous Baby Back Ribs

Braised baby back ribs with our famous raspberry plum BBQ sauce, cilantro~peanut coleslaw & French fries \$18.99 **Full Rack Plus \$4.99**

Dry Aged Beef Ribeye

Char~grilled served with roasted fingerling potatoes, sautéed portobello, red onion, asparagus & poblano pepper natural jus \$27.99

~FRESHEST SEAFOOD~

Plantain~Chili Dusted Swordfish

Accompanied by papaya~basil salsa & a touch of sweet chili sauce, red rice & spinach sauté \$22.99

Macadamia Dusted Halibut

Served over Chef's risotto with sautéed spinach, papaya basil salsa & vanilla bean butter sauce \$26.59

Wild Salmon

Grilled Sonoran style atop Chef's risotto finished with grapefruit~chipotle vinaigrette, micro green salad & avocado crème \$24.99

Caramelized Sea Scallops

Delicate citrus butter sauce, creamy red pepper polenta, micro green salad, pico de gallo & cotija cheese \$25.59

Shrimp Tamales

Jack cheese tamales with poblano crème sauce, sautéed peppers, onions & grilled jumbo Mexican white shrimp \$23.59

~ALL NATURAL POULTRY~

Rotisserie Chicken

Southwestern chili rubbed served with creamy red pepper polenta, red chili sauce sweet corn relish & asparagus sauté \$17.99

Maple Leaf Farms Duck Breast

Skillet seared atop Chef's risotto with tomato vinaigrette, avocado crème, sautéed peppers & sweet red onions \$23.59

Chipotle Chicken Pasta

Grilled chicken, fresh spinach, penne pasta, roasted corn & local chilies in a chipotle cream sauce finished with pico de gallo \$17.59

~BORDER CLASSICS~

Poblano Relleno

Fire roasted poblano hand stuffed with Mexican cheeses served with roasted corn cream sauce, fire roasted chipotle~tomato sauce, red chili rice, cotija cheese & pico de gallo \$16.99

Flat Iron Asada

Citrus marinated grilled all natural beef flat iron steak served with natural roasted poblano pepper jus over creamy red pepper polenta, fresh spinach sauté, cotija cheese & pico de gallo \$21.99

Pork Belly Carnitas

All natural pork slow braised & flash fried served with green chili tomatillo sauce, refried beans, cotija cheese crumbles, pico de gallo & warm corn tortillas \$16.99

Steaks are cooked to order. Consuming raw or undercooked meat or eggs may increase your risk of food borne illness.

 Denotes our spicier items  Chef's Favorites