

APPETIZERS

-Wings-

*Fried Chicken Wings with Shaved Carrots,
Shaved Celery, Chives and Guajillo Honey*

6pc \$8 OR 12pc \$15

-Chile Cheese Fries-

*Homecut Fries topped with Queso and
Diced Green Chile | \$10*

-Cuban Sliders-

*Beef & Italian Sausage Patty with
Prosciutto, Arugula, topped with Sliced
Pickles and Siracha Aioli on a Pretzel Bun |
\$12*

-Shrimp Cocktail-

*Shrimp with Pico, Cilantro, Avocado, Lemons,
Limes served with Spicy Cocktail Sauce and
Crackers | \$18*

SALADS & SOUPS

-House-

*Spring Mix with Shaved Carrots, Cucumbers,
Heirloom Tomatoes, Red Onion and Red
Ranch Dressing | \$8
+Chicken OR Shrimp \$6
+Steak \$8*

-Caesar-

*Romaine Heart, Heirloom Tomatoes,
Shredded Parmesan, Croutons and
Homemade Caesar | \$10
+Chicken OR Shrimp \$6
+Steak \$8*

-Harvest Kale Salad-

*Kale, Apple, Pomegranate, Avocado,
Butternut Squash, Goat Cheese and Maple
Apple Cider Vinegar | \$15*

-SOUP OF THE DAY!-

Cup | \$8 Bowl | \$12

-SATURDAY & SUNDAY-

Posole | \$12

ENTREES

-Clubhouse Burger-

*8oz Patty, Brioche Bun, Cheddar Cheese,
Green Chile, Lettuce, Tomato, Red Onion,
Bacon Aioli and Fries
\$15*

-Chicken Alfredo-

*Fettuccine Pasta with Sautéed Mushrooms,
Homemade Alfredo Sauce, Grilled Chicken
and Lemon Garnish
\$14*

-Chicken Fried Steak-

*Battered Fried Steak served with Roasted Corn,
Garlic Whipped Potatoes topped with White
Gravy | \$16*

-Pulled Pork Sandwich-

*Pulled Pork with Root Beer BBQ Sauce, Pickles,
Coleslaw, and Fries.
\$16*

-Hatch Cheesesteak-

*Shaved Steak with Mushrooms, Onions, Bell
Pepper, Cheese Sauce Topped With Green
Chile on a Hoagie Bun and Fries
\$16*

-Fajitas-

*Your Choice of Protein with Bell Peppers,
Onion, Shredded Cheese, Sour Cream and
Flour Tortilla
Steak + \$18 | Shrimp + \$16 | Chicken + \$16
Combo \$20 | Trio \$22*

-Fish Tacos-

*Marinated Swai Served in Flour Tortilla, Slaw, Pickled
Onions, Candied Jalapenos, Chipotle Lime Ranch
| \$15*

APPETIZERS

SALADS & SOUPS

TAPAS

SERRANO HAM, BERRIES, RED WINE
CHEESE, MANCHEGO CHEESE,
MARINATED OLIVES, BAGUETTES, AND
APRICOT MARMALADE | \$15

TIRADITO

SEARED AHI TUNA, SRIRACHA, CHILI
OIL, BALSAMIC GLAZE, GINGER AND
WASABI
\$15

CUBAN SLIDERS

BEEF & ITALIAN SAUSAGE PATTY WITH
PROSCIUTTO, ARUGULA, TOPPED WITH
SLICED PICKLES AND SRIRACHA AIOLI
ON A PRETZEL BUN | \$12

ALBONDIGAS

SPANISH MEATBALLS, PAPA BRAVAS,
GARLIC CLOVES AND AMARANTH
GARNISH | \$14



HOUSE SALAD

SPRING MIX, SHAVED CARROTS,
CUCUMBERS, HEIRLOOM TOMATOES,
RED ONIONS AND RED RANCH | \$8
ADD CHICKEN OR SHRIMP +\$6
ADD STEAK +\$8

CAESAR SALAD

ROMAINE LETTUCE, HEIRLOOM
TOMATOES, SHREDDED PARMESAN AND
HOMEMADE CROUTONS | \$10
ADD CHICKEN +\$6
ADD SHRIMP +\$6

SOUTHWEST CHICKEN SALAD

ROMAINE LETTUCE, DICED TOMATOES,
PECANS, SHREDDED MANCHEGO,
HOMEMADE CROUTONS, GRILLED
CHICKEN AND GREEN CHILE VINAIGRETTE
\$15

SOUP OF THE DAY

CUP \$8
OR
BOWL \$12



DINNER ENTREES

LA CHEF SOLOMILLO

6OZ FILET WITH BUTTERFLY SHRIMP,
ASPARAGUS TIPS AND RED WINE DEMI
GLAZE \$35

RIBEYE

12OZ RIBEYE WITH GARLIC WHIPPED
POTATOES, ASPARAGUS AND PEPPERCORN
SAUCE | \$32

CHICKEN BEERISTA

AIRLINE CHICKEN SERVED WITH
FINGERLING POTATOES, HEIRLOOM
CARROTS AND BOURBON HONEY GLAZE
\$27

TIMBALE

QUINOA CAKE, AVOCADO, SEASONAL
VEGGIES, RED PEPPER COULIS AND
ROASTED VEGETABLES *VEGAN* | \$16
ADD +CHICKEN OR SHRIMP \$6
+STEAK \$8

CHICKEN ALFREDO

AL DENTE FETTUCINE, MUSHROOMS,
HOMEMADE ALFREDO SAUCE WITH GRILLED
CHICKEN AND GARLIC BREAD \$16
ADD +SHRIMP \$6 OR +STEAK \$8

SEAFOOD PASTA

AL DENTE LINGUINI, SHRIMP, CLAMS,
CALAMARI AND MUSSELS WITH SPANISH
CREAM MARINARA
\$26

KUROBUTA

BONE-IN PORK CHOP WITH FINGERLING
POTATOES, BRUSSEL SPROUTS AND
APRICOT MARMALADE | \$28

BLACKENED SALMON

ATLANTIC SALMON SERVED WITH
POLENTA CAKE, ASPARAGUS AND BEURRE
BLANC | \$28

BRAISED SHORT RIBS

CHILE BRAISED SHORT RIBS WITH GREEN
CHILE RISOTTO, TORTILLA CHIPS AND
SEASONAL VEGETABLES \$30

LAMB CHOPS

HERB LAMB CHOPS WITH FONDANT
POTATOES, HEIRLOOM CARROTS AND A
CHERRY REDUCTION | \$30

