

A TASTE OF THE SOUTHWEST
January 31—February 9, 2025

SNACK

NACHO CHIPS AND SAUCES.....\$5

*white corn tortilla chips served with tomato-based salsa and queso cheese sauce
(shareable for two people)*

APPETIZERS

SOUTHWEST BLACK BEAN SOUP\$12

a variation of our famous black bean soup with potatoes, corn, fire roasted tomatoes and black beans, and Hatch green chilis in a vegetable broth topped with avocado, cilantro, green onions, crema

GRILLED SHRIMP\$13

two colossal shrimp grilled and brushed with a smoked chili butter served over tomatillo salsa

ENTRÉES

NEW MEXICAN RUBBED PORK TENDERLOIN\$22

a blend of brown sugar, spices, and cinnamon rubbed on a pork tenderloin, pan-seared and finished in the oven served with an ancho chili and bourbon sauce with sweet potato mash topped with pecan butter

GRILLED SWORDFISH\$24

swordfish steak grilled and basted with a pineapple and mustard glaze served with a cilantro-mint chimichurri and an Anaheim pepper and toasted pine nut cous cous with dried cherries and apricots

DESSERTS

CINNAMON CHURROS.....\$10

fried "Mexican doughnuts" serve with a caramel sauce

COCKTAILS

WATERMELON RANCH WATER....\$8

hornitos plata tequila, watermelon mixer, and fresh lime juice topped with Topo Chico sparkling mineral water served on the rocks with watermelon wedge garnish

PRICKLY PEAR MARGARITA.....\$10

818 tequila, prickly pear puree, triple sec, and fresh lime juice shaken and served up or on the rocks

**A TASTE OF
THE
SOUTHWEST
SPECIAL**

“HOW IT WORKS”

PRIX FIXE MENU
\$48

*You start with a SNACK,
then you may choose
one APPETIZER,
one ENTRÉE, and one
DESSERT
(No split meals with the
Prix Fixe Menu)*

*Should you prefer to
select any of these items a
la carte, you may at the
prices listed.*

