

# Sierra Bonita

G R I L L



## A SOUTHWESTERN LUNCH

### BURGERS

#### **SBG Signature Burger**

Our special blend of fresh ground chuck and chorizo with Tillamook cheddar cheese, fire-roasted green chiles and a fried egg  
\$12

#### **Wood Grilled Burger**

Lettuce, onion and vine ripened tomato  
\$9

#### **Green Chile Burger**

Fire roasted Hatch green chiles, menonita cheese, lettuce, onion and vine-ripened tomato  
\$11

#### **Guacamole Burger**

Guacamole, crispy bacon, Tillamook cheddar cheese, lettuce, onion and vine-ripened tomato  
\$12

**\*\*\*Charro Beans, Cup Of Soup, Roasted Tomato Rice, Fries or Vegetables\*\*\***

### SANDWICHES

#### **Grilled Vegetable Sandwich**

Grilled Mexican grey squash, portabello mushroom, fire roasted anaheim chiles, asparagus, jalapeno jack cheese, herb pesto and balsamic vinaigrette  
\$11

#### **Chicken Sandwich**

Five chile rubbed all natural chicken breast, menonita cheese, smoked bacon and pesto mayonnaise  
\$12

#### **New Smoked Turkey Club**

Smoked turkey breast, fire-roasted green chiles, smoked bacon and salsa mayonnaise on toasted sourdough bread  
\$12

#### **New Cure 81 Ham Sandwich**

With melted cheddar cheese, piquillo peppers, baby arugala and caramelized onions with an olive tapenade spread on toasted sourdough bread  
\$12

**\*\*\*Charro Beans, Cup of Soup, Roasted Tomato Rice, Fries, Salad or Vegetables\*\*\***

### SMALL PLATES

#### **Enchiladas Suizas**

Corn tortillas with chicken, tomatillo sauce, menonita cheese, onions, cilantro and sour cream  
\$10

#### **New Green Chile Chicken Mac -n- Cheese**

Penne pasta, grilled chicken, green chiles, cheddar and Menonita cheeses  
\$9

#### **Buttermilk Chicken**

All natural lightly breast fried and finished in the oven with Oaxacan chile mashed sweet potatoes, asparagus spears and cracked black pepper gravy  
\$12

#### **Carne Asada**

Grilled marinated steak served in a traditional style with charro beans, roasted tomato rice, guacamole, salsa fresca and a warm flour tortilla  
\$14

#### **Smoked Red Chile Pork Roast**

Hickory-smoked pork roast served with charro beans, roasted tomato rice, salsa fresca and a warm flour tortilla  
\$12

#### **Santa Cruz Pasta**

Penne pasta with oven roasted chicken tossed in our roasted poblano cream sauce with toasted pinenuts, tomatoes, salsa fresca and Panela cheese  
\$12

#### **\*\*Pan Seared Red Trout**

Served over green beans, fire roasted peppers, baby spinach and tomatoes. Topped with piquillo pepper brown butter  
\$14

 **18 % gratuity on parties of six or more**

**\*\* The Maricopa Health Department says eating raw food is dangerous to your health\*\*\*  
- but so is getting bucked off your horse**