

# Sierra Bonita

GRILL



## A SOUTHWESTERN LUNCH



### APPETIZERS

#### Guacamole

Made fresh daily in our molcajete. Served with tortilla chips and three salsas  
\$9

#### Sizzlin' Peppers

Jalapenos stuffed with panela cheese, goat cheese and menonita cheese  
\$5/8

#### *New* Ceviche

Fresh fish marinated in citrus juices with red onion, tomato, jicama, cucumber and a spicy cocktail sauce. Garnished with avocado and served with tortilla chips  
\$12

#### *Veggie* Mini Quesadillas

Corn tortillas with menonita cheese, spinach and huitlacoche. Served with Oaxacan salsa, salsa fresca and lime-marinated cabbage  
\$8

#### Bacon Wrapped Shrimp

White gulf shrimp with smoked bacon, remoulade dipping sauce and barbecue sauce  
\$13



### SOUPS AND SALADS

#### Azteca Soup

Spicy chipotle broth with oven roasted chicken, avocado, cilantro, panela cheese, lime and crispy tortilla strips  
\$ 5/8

#### Cowboy Stew

Braised beef, hominy, carrots, onions, and chiles in a rich, hearty beef broth. Garnished with crispy parsnips and served with a warm flour tortilla  
\$12

#### Green Chile Pozole

Tender pieces of pork and hominy in a green chile broth topped with shredded cabbage, onions and cilantro  
\$5/8

#### Simple Salad

Mixed greens, tomatoes, hot-house cucumbers, red onions and fire-roasted anaheim chiles  
\$5

#### Sierra Bonita Salad

House greens with or without grilled chicken, raspberries, gorgonzola cheese, tomatoes, spiced pecans, red onions and balsamic vinaigrette  
\$8

add chicken.....\$5

add shrimp.....\$6

#### Southwestern Cobb Salad

House greens,grilled carne asada, bacon, sliced egg, tomato, cucumber, avocado, salsa fresca and jalapeno jack cheese. Served with your choice of dressing  
\$12

#### Smoked Turkey Salad

Organic hearts of romaine lettuce topped with smoked turkey, black quinoa with cherry tomatoes and green chiles, avocado, roasted sweet corn, queso fresco and crispy chipotle flour tortilla strips. Served with a Spanish sherry vinaigrette and red chile pesto  
\$12

**\*\*Ranch, Poblano Ranch, Bleu Cheese, Prickly Pear, Balsamic Vinaigrette and Spanish Sherry Vinaigrette**



### TACOS

#### Carne Asada Tacos

Two marinated carne asada tacos with pesto mayonnaise, cabbage, salsa fresca, panela cheese and cilantro in flour gordita tortillas  
\$12

#### *Veggie* Vegetable Tacos

Two grilled portabello mushroom, Mexican grey squash and onion tacos with pesto mayonnaise in corn tortillas  
\$9

#### Grilled Mahi Tacos

Two coriander crusted Mahi Mahi tacos with chipotle lime aioli and lime marinated cabbage with salsa fresca and panela cheese in corn tortillas  
\$12