

Southwestern Brunch
Saturday 11-3
Sunday 10-3



Private Dining
and
Wine Cellar
Available

A SOUTHWESTERN EXPERIENCE

We support LOCAL farmers whenever possible !!



APPETIZERS

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

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

New Ceviche \$12
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

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

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

Green Chile Mac-n-Cheese \$6
Penne pasta, green chiles, cheddar and menonita cheeses

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

New Pan Seared Scallops \$10
Southwestern seasoned and served with a green chile, cherry tomato and black quinoa salad, shaved fennel, fuji apples and lemon oil

Green Corn Tamale

Manchego cheese, salsa fresca and hatch green chile sauce with bacon
\$5



TACOS

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

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

Carne Asada Tacos

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



SOUPS AND SALADS

Cowboy Stew \$12/16
Braised beef, hominy, carrots, onions and chiles in a rich hearty beef broth. Garnished with crispy parsnips and served with a warmed flour tortilla

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

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

Sierra Bonita Salad \$8
House greens with or without grilled chicken, raspberries, gorgonzola cheese, tomatoes, spiced pecans, red onions and balsamic vinaigrette
Add chicken.....\$4
Add Shrimp.....\$6

Azteca Soup

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

** The Maricopa County Health Department says eating raw things may be hazardous to your health, but so is getting bucked off your horse