



BACKBAR

COCKTAILS & BITES

COCKTAILS

BACK BAR MICHELADA 16

Housemade Michelada Mix, Choice of Beer, Tamarindo Stick,
Cucumber and Lime Garnish, Chamoy Rim, Tajin

LA FRESA 16

Espolòn Blanco, Housemade Strawberry Syrup, Lime,
Chamoy Rim, Topped with Ginger Beer

MANGO-HABANERO MARGARITA 17

Corralejo Blanco, Housemade Mango-Habanero Mix,
Grand Marnier, Lime, Tajin, Mango Chip

MANGO CANTARITO 16

Patrón Silver, Fresh Grapefruit Juice, Lime Juice, Mango Nectar, Jarritos Grapefruit Soda

PINEAPPLE MARGARITA 17

Patrón Silver infused with Pineapple and Vanilla, Fresh Lime Juice, Agave

LA FLOR 17

Teremana Blanco, Chambord, Housemade Elderflower Syrup,
Sweet and Sour, Tajin Rim, Ice Rosé

JALAPEÑO MARGARITA 17

El Sativo Blanco infused with Jalapeños and Chiles, Sweet and Sour, Lime, Agave

TEQUILA

1 OZ POUR


CASAMIGOS SILVER	13	ESPOLÓN AÑEJO	14
CASAMIGOS REPOSADO	15	FORTALEZA BLANCO	18
CASAMIGOS AÑEJO	17	FORTALEZA REPOSADO	19
CINCO RO BLANCO	21	FORTALEZA AÑEJO	21
CINCO RO REPOSADO	24	HERRADURA BLANCO	14
CINCO RO AÑEJO	30	HERRADURA REPOSADO	15
CORRALEJO BLANCO	12	HERRADURA AÑEJO	17
CORRALEJO REPOSADO	15	HERRADURA ULTRA	19
CORRALEJO TRIPLE DISTILLED	16	HERRADURA SELECCIÓN SUPREMA	
CORRALEJO AÑEJO	17	EXTRA AÑEJO	35
CLASE AZUL PLATA	16	JOSE CUERVO LA FAMILIA	19
CLASE AZUL REPOSADO	28	PATRÓN SILVER	14.50
CLASE AZUL AÑEJO	72	PATRÓN ROCA SILVER	17
DON JULIO SILVER	14.50	PATRÓN ROCA REPOSADO	18
DON JULIO PRIMAVERA	23	PATRÓN ROCA AÑEJO	19
DON JULIO 1942	28	PATRÓN GUILLERMO DEL TORO	71
DON JULIO ULTIMA RESERVA	51	GRAN PATRÓN PLATINUM	29
EL SATIVO BLANCO	14	GRAN PATRÓN PIEDRA	51
EL SATIVO REPOSADO	15.50	GRAN PATRÓN BURDEOS	64
ESPOLÓN BLANCO	12	SAUZA TRES GENERACIONES	15
ESPOLÓN REPOSADO	12	VOLCAN BLANCO	16



MEZCAL

1 OZ POUR

BOZAL CUIXE	13
BOZAL TOBASICHE	13
CLASE AZUL	34
EL SILENCIO	12
ILEGAL	11
MESTIZO JOVEN	12
MESTIZO REPOSADO	12
SOMBRA 90	13.50
VERÁS JOVEN	14.50
VERÁS REPOSADO	15.50





BITES

CAESAR SALAD 14

Romaine Hearts, Parmesan Cheese, Croutons, Caesar Dressing, Garlic Bread

ADD CHICKEN 9

SANTA FE CHICKEN SALAD 21

Marinated Grilled Chicken Breast, Romaine Lettuce, Corn-Black Bean Relish, Tomatoes, Red Onions, Cheddar and Jack Cheeses, Zucchini, Avocado, Southwestern Vinaigrette

BAJA TACO SALAD 22

Mixed Greens, Seasoned Taco Meat or Spicy Chicken, Avocado, Red Onions, Olives, Tomatoes, Jack and Cheddar Cheeses, Green Onions, Tortilla Crisps, Lime Vinaigrette

GRAND COBB SALAD 22

Mixed Greens, Turkey Breast, Avocado, Bacon, Tomatoes, Egg, Smoked Ham, Green Onions, Blue Cheese, Choice of Dressing

BEER BATTERED ONION RINGS 14

Crispy Jumbo Rings, BBQ Sauce

QUESADILLA 17

Cheddar and Jack Cheeses, Green Chiles, Green Onions, Pico de Gallo, Sour Cream, Guacamole

ADD SHREDDED CHICKEN 6 SHRIMP 6 STEAK* 11

HOMESTYLE CHICKEN WINGS

DOZEN 18 EIGHTEEN 24

Jumbo Wings tossed in your choice of Buffalo or Spicy Sweet Chili Sauce, Carrot and Celery Sticks, Ranch Dressing

FRIED CHICKEN TENDERS 18.50

Crispy Breaded Chicken Breast, French Fries, Ranch Dressing

MACHO NACHOS 20


Crispy Tortilla Chips, Cheese Sauce, Tomato, Cheddar and Jack Cheeses, Jalapeños, Refried Beans, Olives, Pico de Gallo, Sour Cream

ADD SPICY BEEF OR SPICY SHREDDED CHICKEN 6

BACK BAR SAMPLER 25

Chicken Tenders, Buffalo Wings, Mozzarella Planks, Onion Rings, Assorted Dipping Sauces

Items are prepared in facilities that process nuts and peanuts.



BITES

BLT 18.50

Traditional with Smoked Bacon, Crisp Lettuce, Vine Ripened Tomato and Mayonnaise on Choice of Toast, served with French Fries
CLUBHOUSE (ADD SLICED TURKEY) 21

GRIDDLED TUNA MELT 19.50

Albacore Tuna Salad on Griddled Sourdough with Cheddar and Jack Cheeses, served with French Fries

GRILLED ALBUQUERQUE CHICKEN SANDWICH 21

Grilled Marinated Southwest Chicken Breast, Lettuce, Tomato, Avocado, Jack Cheese, Grilled Serrano Chili Aioli, Torpedo Roll

THE CONQUEST* 21

Layers of Roast Beef, Cheddar Cheese, Tomato, Sautéed Peppers and Onions, Mushrooms, Crispy Bacon and Thousand Island Dressing on Grilled Parmesan Sourdough, served with French Fries



CLASSIC BURGER* 19.50

Half-pound Certified Angus Beef® Burger grilled medium (unless specified) and served on a Toasted Bun with Housemade Sauce, Lettuce, Tomato, Pickles and Red Onions, served with French Fries

AMERICAN, CHEDDAR, SWISS OR JACK 3 SMOKED BACON 4



WESTERN BURGER* 22

Half-pound Certified Angus Beef® Burger with Bacon, Cheddar Cheese, Onion Rings, Lettuce, Tomato, Pickle and Red Onions, smothered in Housemade BBQ Sauce, served with French Fries

PRIME RIB FRENCH DIP* 22

Medium rare, thinly sliced Prime Rib on Torpedo Roll with Creamed Horseradish and Au Jus, served with French Fries

SOUTH OF THE BORDER MAC 'N' CHEESE 23

Elbow Macaroni, Tomatoes, Green Chiles, Cheddar and Cheese Sauce, Tortilla Crust

ADD SHREDDED CHICKEN OR PORK CARNITAS 8 ADD STEAK* 13

FISH AND CHIPS 28

Icelandic Cod Fillets dipped in Beer Batter served with Housemade Coleslaw, French Fries, Tartar Sauce, Malt Vinegar, Lemon

Items are prepared in facilities that process nuts and peanuts.

*The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as; meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, nuts, fish and shellfish.

52532