



BACKBAR

COCKTAILS & BITES

COCKTAILS

BACK BAR MICHELADA 15

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

LA FRESA 15

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

MANGO-HABANERO MARGARITA 16

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

MANGO CANTARITO 15

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

PINEAPPLE MARGARITA 16

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

LA FLOR 16

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

JALAPEÑO MARGARITA 16

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

TEQUILA

1 OZ POUR


CASAMIGOS SILVER	12	ESPOLÓN REPOSADO	11
CASAMIGOS REPOSADO	14	ESPOLÓN AÑEJO	13
CASAMIGOS AÑEJO	16	FORTALEZA BLANCO	17
CINCORO BLANCO	20	FORTALEZA REPOSADO	18
CINCORO REPOSADO	23	HERRADURA BLANCO	13
CINCORO AÑEJO	29	HERRADURA REPOSADO	14
CORRALEJO BLANCO	11	HERRADURA AÑEJO	16
CORRALEJO REPOSADO	14	HERRADURA ULTRA	18
CORRALEJO TRIPLE DISTILLED	15	JOSE CUERVO LA FAMILIA	18
CORRALEJO AÑEJO	16	PATRÓN SILVER	13.50
CLASE AZUL PLATA	15	PATRÓN ROCA SILVER	16
CLASE AZUL REPOSADO	27	PATRÓN ROCA REPOSADO	17
CLASE AZUL AÑEJO	71	PATRÓN ROCA AÑEJO	18
DON JULIO SILVER	13.50	PATRÓN GUILLERMO DEL TORO	70
DON JULIO PRIMAVERA	22	GRAN PATRÓN PLATINUM	28
DON JULIO 1942	27	GRAN PATRÓN PIEDRA	50
DON JULIO ULTIMA RESERVA	50	GRAN PATRÓN BURDEOS	63
EL SATIVO BLANCO	13	SAUZA TRES GENERACIONES	14
EL SATIVO REPOSADO	14.50	VOLCAN BLANCO	15
ESPOLÓN BLANCO	11		



MEZCAL

1 OZ POUR

BOZAL CUIXE	12
BOZAL TOBASICHE	12
CLASE AZUL	33
EL SILENCIO	11
ILEGAL	10
MESTIZO JOVEN	11
MESTIZO REPOSADO	11
SOMBRA 90	12.50
VERÁS JOVEN	13.50
VERÁS REPOSADO	14.50



BITES

CAESAR SALAD 13.50

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 21.95

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 21.95

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

BEER BATTERED ONION RINGS 13.50

Crispy Jumbo Rings, BBQ Sauce

QUESADILLA 16.95

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

ADD SHREDDED CHICKEN 6 SHRIMP 6 STEAK* 11

HOMESTYLE CHICKEN WINGS

DOZEN 17.50 EIGHTEEN 23

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

FRIED CHICKEN TENDERS 17.95

Crispy Breaded Chicken Breast, French Fries, Ranch Dressing

MACHO NACHOS 19.95

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

ADD SPICY BEEF OR SPICY SHREDDED CHICKEN 5

BACK BAR SAMPLER 23.95

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

Items are prepared in facilities that process nuts and peanuts.

BITES

BLT 17.95

Traditional with Smoked Bacon, Crisp Lettuce, Vine Ripened Tomato and Mayonnaise on Choice of Toast, served with French Fries
FOR A CLUBHOUSE ADD SLICED TURKEY 19.95

GRIDDLED TUNA MELT 18.95

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

GRILLED ALBUQUERQUE CHICKEN SANDWICH 19.95

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

THE CONQUEST* 19.95

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* 18.50

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* 21

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

PRIME RIB FRENCH DIP* 21

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 22

Elbow Macaroni, Tomatoes, Green Chiles, Jalapeño Jack Cheese, Cheddar Cheese Sauce, Tortilla Crust

ADD SHREDDED CHICKEN OR PORK CARNITAS 8 ADD STEAK* 13

FISH AND CHIPS 27

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.

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