



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



## 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 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.

52274