

CHIPS, SALSA AND GUACAMOLE – 7

ARTICHOKE DIP WITH SPINACH, ROASTED ARTICHOKE AND TORTILLA CHIPS – 9

SONORAN SHRIMP COCKTAIL WITH AVOCADO, ROMA TOMATO, LEMON-LIME WEDGE – 12

BUFFALO WINGS WITH BLUE CHEESE DRESSING AND CELERY HEARTS – 12

FRIED GREEN BEANS WITH HARRISA AIOLI – 9

DUCK TOSTADAS NAPA CABBAGE, RADISH, HOISIN AND WASABI SESAME SEEDS – 12

BABY SPINACH SALAD WITH QUESO FRESCO, PINE NUTS AND WILD BOAR BACON DRESSING – 9

SOUTHWEST CAESAR SALAD WITH CHIPOTLE DRESSING, ROASTED CORN AND TOMATOES – 10

SMOKED CHICKEN QUESADILLA WITH PICO DE GALLO, SOUR CREAM AND GUACAMOLE – 11

RIO GRANDE CHICKEN OR BEEF NACHOS WITH PICO DE GALLO, SOUR CREAM AND GUACAMOLE – 12

ANGUS BURGER* WITH YOUR CHOICE OF TOPPINGS – 14

BLUE CHEESE BLACK PEPPER FRIES WITH ROASTED GARLIC, LEMON-THYME AIOLI – 8

DECADENT DESSERTS

GREEN TEA DARK CHOCOLATE TORTE – 7

WARM APPLE COBBLER – 7
WITH VANILLA BEAN GELATO

TRIPLE BERRY CRÈME BRULÉE – 7
CINNAMON TWIST

NEW YORK STYLE CHEESE CAKE – 7
SERVED WITH FRESH BERRIES AND WHITE TEA HONEY

GELATO – 5
SEE SERVER FOR DAILY FLAVORS

SPECIALTY DRINKS

RUBY RED ZEPHYR – 10
ABSOLUT RUBY RED VODKA, COINTREAU ORANGE LIQUEUR,
CRANBERRY JUICE, FRESH LIME JUICE, AND GINGER ALE

KIERLAND MARGARITA – 10
JOSE CUERVO GOLD TEQUILA, COINTREAU, FRESH LIME JUICE,
A HINT OF FRESH LEMONADE, TOPPED WITH GRAND MARNIER

MOMMA'S MAI TAI – 9
CAPTAIN MORGAN RUM, MALIBU RUM, BACARDI RUM,
FRESH LEMONADE, PINEAPPLE JUICE,
FLOATS OF GRENADINE AND MEYER'S RUM

THE FRENCH MARTINI – 11
GREY GOOSE L'ORANGE VODKA, PINEAPPLE JUICE, CHAMBORD
AND A SPLASH OF DOMAINE CHANDON SPARKLING WINE

DESERT PEACH MARTINI – 11
CROWN ROYAL CANADIEN WHISKY, PEACH SCHNAPPS,
COINTREAU AND CRANBERRY JUICE