



FIRST COURSES & SMALL PLATES

RATTLESNAKE CAKES – \$9

Two patties of free range desert rattler with ancho-rosemary aioli

DUCK MARIACHI – \$10

Sunflower sprout & jicama salad, sundried cherries, sweet potato mousse & toasted peanut dressing

EMPINADAS – \$9

Cornflower pillows filled with Cojita cheese & sweet potatoes and served on cilantro black bean sauce & desert onions

PAINTED SALMON – \$10

Glazed filet on sizzled onion chutney & asparagus sambal, toasted pinion nuts & sweet dried cranberries

CITRUS SALAD – \$8

Orange & grapefruit salad atop fizzy greens, tossed with roasted red pepper vinaigrette & candied nuts

NUEVO TICO – \$11

Shrimp, potacondes & black bean dip

COCONUT CALAMARI & MARMALADE SALAD – \$10

Angel kissed calamari and pineapple, mango & kiwi salad

FIRECRACKERS – \$11

Ladyfingers, cherry bombs & M-80's

WILD MUSHROOM & SPINACH SALAD – \$9

Warm forest mushrooms in a thyme and rice vinegar dressing & tomatillo salsa

LAST COURSES

All of our pastries and ice creams are made on premises

1 CHOICE & ICE CREAM – \$8 • 2 DESSERTS & 2 SCOOPS – \$14 • 3 DESSERTS & 3 SCOOPS – \$19
ICE CREAM – 6 • DESSERT TO GO (WITHOUT ICE CREAM) – \$7 • QUART OF ICE CREAM – \$12

BEVERAGES

\$2

**SODAS • COFFEE • MILK • ICED TEA
LEMONADE • RASPBERRY LEMONADE • MEXICAN BRIDESMAID**

– \$25 GIFT COINS AVAILABLE • 17% GRATUITY ON GROUPS OF SIX OR MORE –



M A I N C O U R S E S

TURKEY RELLENO – \$22

Poblano peppers & turkey tenderloin, simmered in guajillo mole cream on roasted vegetable masa

MARINATED LOIN OF UTAH LAMB – \$25

Sage & rosemary infused loin of lamb, casamiento pie, asparagus & pasilla verde sauce

RUBBED ATLANTIC SALMON – \$24

Pan flashed with Caineville greens, crab flautas & tomato fondue

DOUBLE CUT RIBEYE STEAK – \$28

Sandy Ranch baby carrots, potato & horseradish taquito in crimini mushroom broth

CROWN RACK OF GLAZED RIBS – \$26

Baby back pork ribs, slow roasted in chipotle, molasses & rum glaze, squash & zucchini, with mashed sweet potatoes

PECAN CHICKEN – \$20

A melody of summer vegetables, roasted garlic mashed potatoes & crispy plantains

MAYAN TAMALE – \$20

Eggplant, poblano peppers, roasted tomatoes, masa & casera cheese steamed in a banana leaf, with char grilled vegetables & brandied corn custard

FIRE ROASTED PORK TENDERLOIN – \$22

Medallions of pork on a roasted sweet potato sauce with a cilantro waffle & mango salsa

BEEF FLANK STEAK CARBON – \$23

Sliced marinated beef steak with slivered vegetables, parmesan pitchfork & garlic straw potato

PUMPKIN SEED TROUT – \$21

Local Road Creek trout with cilantro lime sauce, vegetables & wild rice pancake

– SPECIAL EVENTS · PARTIES · OFF PREMISE CATERING –