

SMALL PLATES

SONORAN WHIPPED FETA DIP



\$10.75

Agave glazed sweet potatoes, aji amarillo vinaigrette, cilantro, crispy potato, grilled bread

SMOKY POBLANO QUESO FUNDIDO



\$9.00

Nopalitos, crispy chorizo, queso fresco, warm blue corn chips

BEEF & CILANTRO EMPANADA

\$13.00

Crushed avocado, black bean sauce, crema, queso fresco, pickled red onions

CORN RIB ESQUITES (



\$8.00

Tajin, crema, lime, cotija cheese

SALAD & SOUP

SMOKED CHICKEN POSOLE

radish, cilantro, cilantro oil, lime wedge, buttered flour tortilla

AVOCADO-MANGO SALAD







\$15.00

\$8.50

Arugula, queso fresco, bacon, pumpkin seed, aji amarillo vinaigrette

CHOP-CHOP SALAD





\$15.00

Romaine, tomatoes, beans, corn, sweet potato, jack cheese, scallions, smoky chipotle lime vinaigrette

ADD TEQUILA LIME CHICKEN +\$5.50

SOUP AND SALAD

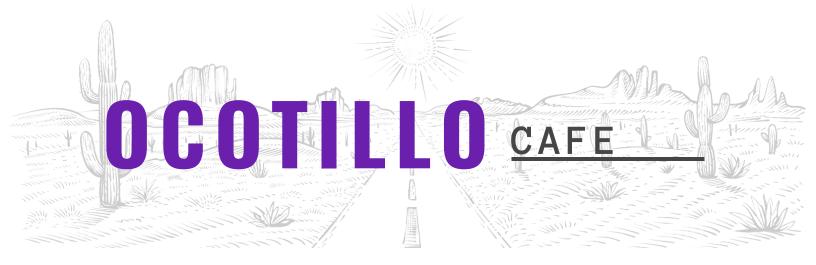
\$15.00

Smoked chicken posole served with your choice of one of the above salads









ENTREE

RED CHILE-HONEY GLAZED SALMON

\$22.00

Black bean puree, jalapeno crema, creamy green chile rice

COFFEE RUBBED PORK TENDERLOIN (



\$23.00

Bourbon-ancho sauce, pineapple pico, red pepper coulis, sweet potato-corn hash

SHORT RIB 'BARBACOA'



\$24.00

borracho beans, pickled red onion, avocado relish, buttered flour tortilla

BLUE CORN CHILE RELLENO ()



\$19.00

Tajin, crema, lime, cotija cheese

SOUTHWEST CRUNCH BURGER

\$18.50

Brisket patty, green Chile queso, blue corn tortilla threads, pickled red onions, cilantro poblano pesto, martin's famous potato roll, french fries

DESSERT

SONORAN DONUT SUNDAE

\$9.00

Mesquite donuts, agave-bourbon glaze, vanilla ice cream, candied pepitas, whipped cream

CHEF'S FEATURED CRÈME BRULEE



\$9.00

WARM MESQUITE DONUT HOLES

Ask your server for details

Agave-bourbon glaze

\$9.00







Consuming raw or undercooked foods may increase risk of foodborne illness Parties of 6 or more have automatic 18% gratuity added to their checks