



BANDITOS

CHIPS & SALSA

freshly fried, served warm with homemade salsa
guaranteed to be a delicious starter

\$4

GUACAMOLE \$8 CHILI CON QUESO \$7

SPANISH SNAILS

with saffron garlic butter

\$12

QUESO FUNDIDO

chorizo, potatoes, poblanos & onions topped with melted jack cheese served with warm flour tortillas

\$12

SWEETBREAD TOSTADA

dusted in masa and fried with crimini mushrooms and a cognac chili sauce, creme fraiche

\$14

FRIED CALAMARI

with homemade chili lime aioli

\$12

CHILI RELLENO

our famous vegetable stuffed anahiem pepper with queso fresco and ancho cream sauce

\$6

HOUSE SALAD

locally raised greens with choice of creamy parmesan, blue cheese, berry sage, tomato basil or cilantro lime
all dressings are homemade!

\$6

SOUTHWEST COBB SALAD

grilled chicken on a bed of local greens with avocado, hard boiled egg, tomato, bacon
& queso fresca

\$15

KALE SALAD

farm to fork greens with creamy peppercorn parmesan dressing, fried cornbread croutons, blackeyes pea relish

\$7

HOMEMADE SOUP OF THE DAY

\$5

ROASTED BONE MARROW

waygu beef with gremolata, toast points

\$12

ENTREES

ALL ENTREES ARE SERVED WITH A SOUP OR SALAD
DRESSING CHOICES: CREAMY PARMESAN, BLUE CHEESE, CILANTRO LIME, TOMATO BASIL, BERRY SAGE

ENCHILADA SPECIAL

ASK YOUR SERVER ABOUT TONIGHTS MADE- TO- ORDER SPECIAL
\$19

TROUT CREOLE

MONTANA FARM RAISED PAN FRIED WITH A CRAWFISH CREOLE SAUCE, RICE,
FRESH CORN ON THE COB & COLLARD GREENS
\$25

CARNE ASADA

GRILLED MONTANA WAYGU FLANK STEAK WITH TOMITILLO AVOCADO SALSA & BLACK BEAN CAKE
\$27

CHICKEN CREPES

ROASTED HUTTERITE CHICKEN IN A OAXACAN RED MOLE SAUCE TUCKED INSIDE CORN MASA CREPES
\$22

SWISS CHARD ENCHILADAS

STUFFED WITH VEGIES AND AMALTHIA GOAT CHEESE, TOPPED WITH SMOKED TOMATO COULIS
\$19

SIRLOIN BISTECA

CAB WITH ROASTED PEPPERS, MELTED MANCHEGO CHEESE, ROSEMARY CHIMMICHURRI AND SWEET POTATO HASH
\$25

CORN HUSK WRAPPED SALMON

GRILLED WITH ANCHO HONEY SAUCE, BLACK BEAN PUREE, FRIED SPINACH
\$32

CHIPOTLE SHRIMP

SLOW COOKED IN A CHIPOTLE LIME BUTTER WITH WARM FLOUR TORTILLAS
\$25

GRILLED PORK LOIN

LOCAL BERKSHIRE WITH TOMATO CHUTNEY, CREAMED PARSNIPS, FENNEL SLAW
\$23

GRILLED 8OZ BEEF TENDERLOIN

MONTANA MEAT COMPANY STEAK WITH CHEDDAR CHIVE POTATO CAKE, JALAPENO BLUE CHEESE BUTTER,
CHILIED PECANS, GREENS
\$36

HOMEMADE DESSERTS

FLAN \$7

MEXICAN FLOURLESS CHOCOLATE CAKE \$8

FRESH BERRIES & CREAM \$7

HOMEMADE CHEESECAKE- ask your server \$8

CHOCOLATE CREAM CHEESE BROWNIE- a la mode \$8

Thank you for joining us for our 16th season! Join us every Sunday for brunch 10-2!

