



## APPETIZERS

### Sonoran Quesadilla

Queso Fresco & Asadero Cheese, Green Chilies, Caramelized Onions, Pico de Gallo, Sour Cream & Homemade Salsa \$8.99  
add Carne Asada or Shredded Chicken \$3

### Aztec Nachos

Tri-colored Tortilla Chips topped with Oaxaca and Monterey Jack Cheese, Black Beans, Green Chilies, Pico de Gallo, Sour Cream & Guacamole \$8.99  
add Carne Asada or Shredded Chicken \$3

### Black Bean Soup

Slow Simmered with Passila Peppers, topped with Roasted Corn Pico de Gallo & Cilantro Sour Cream  
cup-\$4.99 bowl-\$6.99

### Small Bowl of Guacamole

Made fresh daily with Tomato, Onion, Jalapeno, Cilantro & Lime Juice \$3.99

### Espanola Shrimp Ceviche

Citrus marinated Shrimp with Fresh Avocado, Cucumber, Red Onion, Serrano Peppers & Lime Juice served on a Crisp Blue Corn Tortilla \$8.99

### Sinagua Chicken Wings

tossed in our House Sauce & served with our Chipotle Ranch Dressing \$8.99

### Sedona Potato Boats

Six Boats filled with your choice of Green Chilies, Carne Asada, Shredded Chicken or Pork & topped with Cotija & Cheddar Cheese \$8.99

### Chicken Tortilla Soup

Homemade Tortilla Soup topped with Oaxaca Cheese, Tortilla Strips and Cilantro  
cup-\$4.99 bowl-\$6.99

**Bottomless Chips & Salsa - \$4.99**

## SALADS

### Southwest Caesar Salad

Crisp Romaine, Roasted Pine Nuts, Cornbread Croutons & Cotija Cheese served with Chipotle Caesar Dressing \$9.99  
add Diced Marinated Chicken \$3

### Carne Asada Salad

Sliced Grilled Carne Asada atop a Fresh Spring Mix, Red Onions, Cherry Tomatoes & Queso Fresco Cheese served with Cilantro Lime Vinaigrette \$13.99

### House Salad

Spring Mix, Cherry Tomatoes, Cucumber, Sunflower Seeds, Blue Corn Tortilla Strips & Shaved Manchego Cheese with a Cilantro Lime Vinaigrette \$6.99

### Taco Salad

Chipotle Tortilla Shell loaded with a Fresh Spring Mix, Oaxaca Cheese, Roasted Corn & Black Bean Salsa, Sour Cream & Guacamole \$9.99  
add Carne Asada or Shredded Chicken \$3

### Del Sol Salad

Sliced Marinated Chicken & Diced Seasonal Fruit served over Spinach, Honey Walnuts & Queso Fresco with a Cilantro Lime Vinaigrette \$13.99

### Soup & Salad

a bowl of our Chicken Tortilla or Black Bean Soup paired with our House Salad \$11.99

## BURGERS & SANDWICHES\*

served with your choice of Seasoned Fries, Sweet Potato Fries, Cole Slaw, Fruit Salad or a small House Salad

### Taos Burger

1/2 pound Ground Chuck topped with Brown Sugar Sauteed Onions, Beer Battered Chile Strips, Roasted Tomatoes, Shredded Cabbage, Chipotle Orange Bacon & Jalapeno Aioli served on a Focaccia Bun \$13.99

### Uptown Burger

Grilled 1/2 pound Ground Chuck with your choice of any 3 of the following toppings: Cheddar, Swiss, Monterey Jack, Applewood Bacon, Sauteed Onions, BBQ Sauce \$12.99  
add additional toppings \$.50

### Zuni Sliders

Trio of Beef Sliders topped with Green Chilies, Pico de Gallo, Chipotle Cream Cheese & Blue Corn Tortilla Strips then smothered with a different Cheese of Queso Asadero, Oaxaca & Queso Fresco \$12.99

### Tesuque Turkey Club

Smoked Turkey, Applewood Bacon, Lettuce, Tomato, Avocado & Green Chili Aioli served on Toasted Sourdough Bread \$11.99

### Velarde Vegi

Sprouts, Black Beans, Roasted Corn & Green Chilies, Avocado & Cream Cheese served in a Spinach Tortilla \$10.99

### Santa Fe Chicken

Shredded Chipotle Chicken, Avocado Salsa, Melted Cheddar Cheese & Chipotle Ranch served on a Focaccia Roll \$10.99

### Tularosa Torta

Crispy Chipotle Pork Carnitas, Green Chili Apple Chutney & Queso Asadero on a Chipotle Butter Grilled Bun \$11.99

### Red Rock Wrap

Shredded Chicken, Fajita Onions & Peppers, Spinach, Queso Asadero & Chipotle Mayo wrapped in a Spinach Tortilla \$13.99

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## ENTREES

served with your choice of 2 of the following sides: Pinto Beans, Black Beans, Corn & Cilantro Rice, Vegetables or Cole Slaw

### **Chicken Chile Relleno**

Shredded Chicken, Caramelized Onions, Garlic, Apricots, Cotija & Monterey Jack Cheese stuffed in a Roast Corn Crusted Poblano Pepper \$13.99

### **Burrito Grande**

Flour Tortilla stuffed with Rice, your choice of Pinto or Black Beans, Oaxaca & Cheddar Cheese, Pico de Gallo and your choice of Grilled Carne Asada or Shredded Chicken \$13.99  
add Green Tomatillo or Enchilada Sauce \$1

### **Taco Plate**

Three Tacos filled with your choice of Carne Asada or Shredded Chicken, Tomato, Cabbage, Onions, Panela Cheese & Cilantro Sour Cream served in your choice of Hard Shells or Soft Flour or Corn Tortillas \$11.99  
substitute Baja Battered Fish \$2

### **Sizzling Fajitas**

Grilled Onions, Peppers & Jalapenos, Pico de Gallo & Sour Cream  
Marinated Chicken \$14.99, Carne Asada \$15.99, Tequila Shrimp \$16.99

### **Tequila Lime Chicken**

Tequila and Lime Marinated Chicken Breast smothered with Tortilla Strips, Green Chili Cream Cheese & Queso Asadero \$13.99

### **Carne Asada Platter**

Premium Marinated Flank Steak grilled to perfection with Fresh Pico de Gallo, Roasted Jalapeno & Grilled Green Onions \$15.99

### **New Mexico Enchiladas**

Three Blue Corn Tortillas stacked with your choice of Steak, Shredded Chicken or Vegetables topped with Green Tomatillo or Enchilada Sauce, Sour Cream, Guacamole & Queso Fresco \$14.99

### **Pork Carnitas**

Three Crispy Chipotle Pork Carnitas served with Cabbage, Pico de Gallo & Oaxaca Cheese \$11.99

### **Pork Chile Verde**

Bowl of Housemade Pork Chili Verde served with Flour Tortillas, Sour Cream, Guacamole & Pico de Gallo \$12.99

### **Ribeye**

Hand Cut 10oz Ribeye Grilled & Blackened with our house blend of Mexican Spices \$19.99

### **Ruidoso Ribs**

Tender Ribs basted in our Homemade Chipotle BBQ Sauce  
half rack-\$17.99, full rack-\$20.99

### **Chicken Chipotle Pasta**

Penne Pasta & Roasted Red Peppers tossed in a Chipotle Cream Sauce & topped with Sliced Marinated Chicken and Cilantro \$15.99

### **Grilled Salmon**

Lightly Seasoned & Grilled topped with Chipotle Butter & Lime \$15.99

### **Shrimp Kabobs**

Six Tequila Marinated Shrimp with Fruit & Vegetables seasoned with Cilantro & Lime \$16.99

For your convenience, an 18% service charge will be added to parties of 6 or more

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## MARGARITAS

### Zonarita - \$9

Cruz del Sol Reposado, Cointreau

### Pomegranate - \$9

Corazon Reposado, Grand Marnier, Pomegranate

### Green Gecko - \$8

1800 Reposado, Midori

### Cadillac - \$9

Patron Silver, Grand Marnier

### Blackberry Lime - \$10

Tres Agaves Anejo, Grand Marnier, Fresh Blackberries

### Barking Spider - \$9

Republic Plata, Van Gogh, Blue Curacao, Orange Juice

### Amarita - \$10

Avion Silver, Cointreau, Amaretto di Saronno

### Palomino - \$8

El Charro Silver, Orange Curacao, Pineapple Juice

### Key West - \$9

Maestro Dobel Tequila, Midori, Grenadine, Pina Colada, Orange Juice

### Organic Margarita - \$8

Republic Plata, Tres Agave Nectar

### Prickly Pear - \$9

Gran Centenario Rosangel, Grand Marnier, Prickly Pear syrup

## COCKTAILS

### Red Rock Sangria - \$9

Van Gogh Vodka, House Red Wine, Blend of Fresh Fruit & Juices

### Sunset Mojito - \$8

Bacardi Rum, Lime Juice, Fresh Mint, Club Soda, Cane Syrup

### Orchards Bloody Mary - \$8

Absolut Peppar, Spicy Bloody Mary Mix

### Gypsy Lemonade - \$8

Sweet Carolina Tea Vodka, Sogni de Sorrento Lemoncello, Lemonade

### White Wine Cocktail - \$7

Riesling, Club Soda, Splash of Bitters

### Cast Away - \$7

Stolichnaya, Peach Schnapps, Orange & Cranberry Juice

### Sonoran Tea - \$9

Patron Silver, Skyy, Tanqueray, Captain Morgan, Triple Sec, Margarita Mix with a splash of Pepsi

### Caribbean Bliss - \$8

Pinnacle Banana, Republic Plata, Orange Juice

### Smooth & Silky - \$8

Bacardi, Amaretto, Baileys blended with Ice

### Mexican Madras - \$7

1800 Reposado, Lime Juice, Orange & Cranberry Juice

### The Zonie - \$7

Myers Dark Rum, Bacardi, Brandy, Grenadine, Orange Juice with a Squeeze of Lemon

### Black Velvet - \$7

Grand Canyon Starry Night Stout & House Champagne

### Fruitopia Punch - \$8

Amaretto, Malibu, Bacardi Limon, Grenadine, Orange & Pineapple Juice

## NON-ALCOHOLIC - \$4.99

### Sedona Monsoon

Fat Tuesday Frozen Hurricane without the Storm!

### Sinagua Fire Water

Refreshing Rose's Lime, Cranberry Juice & Club Soda

### Snoopy Red Rock Cooler

Monin Watermelon, Pineapple Juice & Sierra Mist

### Iced Tea Mojito

Iced Tea, Lime Juice, Fresh Mint, Club Soda & Cane Syrup

### Orchards Apple Punch

Apple, Orange & Cranberry Juices with Sierra Mist

### Oak Creek Peach Slush

Monin Peach & Lime Juice blended with Ice

### Wild West Brew

Monin Blueberry, Grenadine & Lemonade

### Slippery Rock Plunge

Fat Tuesday Frozen Hurricane & Monin Blueberry



## DRAFT BEER

<b>Bud Light</b> - \$5	<b>Oak Creek Nut Brown</b> - \$6
<b>Blue Moon</b> - \$6	<b>Dos XX Amber</b> - \$6
<b>Sam Adams</b> (seasonal) - \$6	<b>Grand Canyon Starry Night</b> - \$6
<b>Oak Creek Amber</b> - \$6	<b>Grand Canyon Pale Ale</b> - \$6

## BOTTLED BEER

<b>Bud Light</b> - \$4	<b>Tecate</b> - \$5
<b>Budweiser</b> - \$4	<b>Stella Artois</b> - \$5
<b>Coors Light</b> - \$4	<b>Corona</b> - \$5
<b>Miller Lite</b> - \$4	<b>Corona Light</b> - \$5
<b>Miller Genuine Draft</b> - \$4	<b>Negra Modelo</b> - \$5
<b>Michelob Ultra</b> - \$4	<b>Oak Creek Hefeweizen</b> - \$5
<b>Heineken</b> - \$5	<b>Bucket of Six 7oz Coronitas</b> - \$15

## WINE

	<b>Glass</b>	<b>Bottle</b>
<b>Sparkling</b>		
Toso Brut, Argentina	\$5	\$16
Roederer Estate Brut, California	\$8	\$26
<b>Sauvignon Blanc</b>		
Oyster Bay, New Zealand	\$8	\$26
<b>White Zinfandel</b>		
Beringer, California	\$5	\$16
<b>Chardonnay</b>		
Penfolds 'Rawsons Retreat', Australia	\$5	\$16
One Hope, California ~ help the fight against Breast Cancer!	\$7	\$22
Kendall Jackson, California	\$8	\$26
<b>Pinot Grigio</b>		
Bollini, Italy	\$7	\$22
<b>Riesling</b>		
Blufeld, Germany	\$6	\$19
<b>Cabernet</b>		
Penfolds 'Rawsons Retreat', Australia	\$6	\$19
One Hope, California ~ help the fight against Autism!	\$7	\$22
Coppola 'Director', California	\$9	\$29
<b>Red Blend</b>		
Kokopelli 'Twin Bliss', Arizona	\$8	\$26
<b>Merlot</b>		
Penfolds 'Rawsons Retreat', Australia	\$5	\$16
J Lohr 'Los Osos', California	\$9	\$29
<b>Zinfandel</b>		
Ravenswood, California	\$8	\$26
<b>Pinot Noir</b>		
BV Coastal, California	\$7	\$22
Cambria, California	\$9	\$29
<b>Malbec</b>		
Cigar Box, Argentina	\$8	\$26



## BREAKFAST

### Huevos Rancheros

Corn Tortillas, Eggs, Black Beans, Shredded Cheese Mix, Avocado, Salsa,  
Your Choice Of Green Or Red Sauce  
Served With Breakfast Potatoes - \$6.99

### Breakfast Burrito

Scrambled Eggs, Potatoes, Fajita Peppers & Onions, Tomatoes, Shredded Cheese, Salsa  
Your Choice Of Bacon, Ham, Chorizo Or Sausage - \$7.49

Add Enchilada Style For Only \$.99  
Substitute A Spinach Tortilla For Only \$.99

### Breakfast Quesadilla

Scrambled Eggs, Shredded Cheese, Onions, Salsa  
Your Choice Of Bacon, Ham, Chorizo Or Sausage - \$6.99

Substitute A Spinach Tortilla For Only \$.99

### Build your Own Omelette

choose any 3 of the following items:

Bacon, Ham, Chorizo, Cheddar, Monterey Jack, Swiss, Asiago, Tomato, Spinach,  
Fajita Peppers & Onions, Jalapeno, Green Chile, Black Beans,  
Green Onion, Salsa, Avocado, Cucumber, Sprouts - \$7.49

each additional item for only \$.49  
add an Omelet to your breakfast buffet for only \$3.49

### Two Egg Breakfast

2 Eggs Any Way, 2 Pieces Of Bacon Or Sausage, Breakfast Potatoes, Toast - \$6.49

Substitute A Bagel For Toast For Only \$.99

### Strawberries & Cinnamon Quesadilla

Cream Cheese, Sliced Strawberries, Sugar, Cinnamon - \$5.99

## A LA CARTE\*

**2 Pieces of French Toast** - \$1.99

**Breakfast Potatoes** - \$1.99

**Muffin or Bagel** - \$1.99

**Fruit Salad** - \$1.99

**2 Eggs any way** - \$1.99

**3 Silver Dollar Pancakes** - \$1.99

**3 Pieces of Bacon or Sausage** - \$1.99

**2 Pieces of Toast** - \$1.49

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