

BAR MENU

CHIPS, SALSA AND GUACAMOLE 🍌	10
Chef's house-made salsa, guacamole and fresh tortilla chips	
CHICKEN WINGS	10
Strawberry habanero, spicy honey or buffalo	
SHRIMP QUESADILLA	14
Prickly pear cactus, green onions, tomatoes, cilantro, Oaxaca cheese, adobo aioli, sour cream, guacamole and tomatillo salsa	
FRIED VEGETABLES	12
A variety of breaded vegetables with cusabi dipping sauce	
STUFFED CRAB JALAPENO PEPPER	12
Cilantro Remoulade	
SHORT RIB TOSTADAS	12
Puerco beans, shredded cabbage, sour cream, guacamole, queso fresco and salsa	
COWBOY SALAD	14
Hearts of romaine, carne asada, cotija cheese, tomatoes, sweet corn, pico de gallo, sour cream, bacon, avocado, black olives, tortilla strips and BBQ ranch	
SHRIMP CABO SALAD	15
Jumbo shrimp, mango, watermelon, berries, jicama, feta cheese and mango pineapple vinaigrette	
ROASTED RED PEPPER CHICKEN SANDWICH	14
Southwest marinated breast of chicken, apple wood smoked bacon, pepper jack cheese, lettuce, tomato, avocado, roasted red pepper and adobo aioli	
GRILLED RIBEYE SANDWICH	14
Served on a hoagie roll, lettuce, tomatoes, sautéed onions and raspberry horseradish	
BEER BATTER FISH TACOS	12
Served with cabbage, pico de gallo and chipotle baja sauce	
CARNE ASADA TACOS	12
Two tacos, chile rubbed skirt steak, onions, cilantro and chile de arbol salsa	
*AHNALA BURGER	12
Half pound Angus patty grilled to perfection, lettuce, tomatoes and onions topped with your choice of cheese	



VEGETARIAN



VEGAN



GLUTEN FREE

COCKTAILS

MAKERS BLACKBERRY LEMONADE	9
Makers Mark, fresh blackberries and lemonade	
MIXED UP CHERRY BELLINI	11
Cherry vodka, blueberry vodka, strawberry puree and Prosecco	
WEKOPA SUNSET	9
Jack Daniels, pomegranate liqueur, lemonade and sprite	
CADILLAC MARGARITA	12
Patron Silver, Grand Mariner, fresh lime and orange	
POMEGRANATE MARGARITA	9
Casamigos Blanco, pomegranate liqueur, triple sec and fresh lime	
COCONUT PINEAPPLE MARGARITA	9
1800 coconut, piña colada puree & pineapple juice	
MOJITO	8
Meyers Rum, simple syrup, fresh mint & lime	
WILDBERRY MOJITO	9
Meyers Rum, Dekuyper Blueberry & Raspberry Schnapps, fresh mint and berries	
FROSTY PINEAPPLE COJITO	9
A frozen coconut mojito with fresh pineapple	
BLACKBERRY SERRANO MARGARITA	10
Casamigos reposado, sweet blackberry serrano puree with fresh squeezed orange and lime	
ESPRESSO MARTINI	12
Kahlua, Stoli Vanil and cream	
TEXAS MULE	8
Titos Vodka and Cock & Bull Ginger Beer	
B52	10
Kahlua, Baileys Irish Cream, Grand Mariner, Starbucks coffee and whipped cream	
CARAMEL IRISH COFFEE	10
Jameson Irish Whiskey, Baileys Irish Cream, buttershots and whipped cream drizzled with caramel	

BOTTLES & CANS

DOMESTIC	4.25
Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra and Buckler	
IMPORTS & CRAFTS	5.50
Sam Adams, Kiltlifter, Stella Artois, Blue Moon, Angry Orchard, Sierra Nevada, Fat Tire, Dos XX, Corona and Guinness	
<i>Ask server for about our current draft selections</i>	

WINE

SPARKLING

Chandon Brut (187) California	10
Verdi Sparkling Italian Italy	8 28
Cupcake Prosecco California	7 28

WHITES

Kendall Jackson Chardonnay California	8 28
Sonoma Cutrer Chardonnay California	10 36
Chalk Hill Chardonnay California	14 46
Bollini Pinot Grigio Trentino, Italy	8 28
Joel Gott Sauvignon Blanc California	8 28
Clean Slate Riesling Germany	8 28

REDS

Kendall Cabernet California	9 30
Louis Martini Cabernet California	10 36
Sterling Merlot California	8 28
Educated Guess California	12 42
Bodega Septima Malbec Argentina	8 28
Matchbook Tinto Rey Blend California	10 36
Matchbook Arsonist Red California	12 42