



DINNER

MONDAY • THURSDAY

House Salad 6.50

Mixed greens, cucumbers, tomatoes, & carrots.
Dressing choices: Ranch, Italian, blue cheese, honey mustard.

Special Salad 8.50 | House Soup 7

Red Chimichurri Mussels 20

Topped with fresh green onion and grilled baguette.

Red Chile Chicken Tostada 22

Shredded chicken with house enchilada sauce, shredded cabbage, house Pico, cojita cheese.
Served with house refried beans and Spanish style rice.

Cast Iron "Impossible" Meat Loaf 18

Our signature meatloaf in mini cast iron served with seasonal vegetables and home-style mashed potatoes.

Citrus Herb Crusted Lamb 28

Warm orzo summer pasta, seasonal vegetables and lamb demi.

The Shroom Burger 16

Sautéed mushrooms, Swiss, black garlic aioli, 7oz fresh ground beef burger on brioche bun with French fries.

Chef's Special

Ask your server about tonight's special.



Drinks 2.50

Coca Cola | Sprite | Root Beer | Diet Coke | Iced Tea | Lemonade

Prickly Pear Margarita 9.50

House margarita with fresh prickly pear syrup. Served with a salt rim and lime.

The Melon Patch 9

Midori, Triple Sec, Vodka, Club Soda, topped with a cherry.

Apple Old Fashioned 10

Four Roses bourbon, liquid alchemist apple spice, angostura bitters, topped with an apple slice.

Beer

Michelob Ultra | Coors Light | Bud Light | Miller Light | XX Lager
Corona | Budweiser | Lagunitas IPA | XX Amber | Angry Orchard Cider
Barrio Blonde (local) | Barrio Citrazona IPA (local)

Featured Wine Special

Ask your server about today's wine special.



TANQUE VERDE
EST RANCH 1868

Dishes may be made gluten-free or dairy-free. Please ask server for examples. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness. GRATUITY IS NOT INCLUDED IN PRICE



DINNER

SUNDAY • TUESDAY • FRIDAY

House Salad 6.50

Mixed greens, cucumbers, tomatoes, & carrots.
Dressing choices: Ranch, Italian, blue cheese, honey mustard.

Special Salad 8.50 | House Soup 7

Seared Salmon with Wild Mushroom Fume Sauce (gf) 26
Preserved lemon risotto, seasonal vegetables.

Roasted Pablano Chicken Pesto Pasta 22
Penne pasta tossed with our house made pesto, grilled chicken and topped with parmesan.

Jackfruit Green Chile Tacos 18
Two street tacos topped with purple cabbage, shredded Monterey jack and crispy carrots, served with house-made cilantro lime rice and refried beans.

10oz House Cut NY Strip (gf) 28
Aged parmesan mashed potatoes, black garlic crema, and seasonal vegetable.

Bacon and Blue Burger 16
4 strips of bacon, blue cheese, roasted garlic aioli on top of fresh ground beef burger on a buttery brioche bun.

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WINE

WHITE WINE

Echo Bay Savignon Blanc 9 36
Marlborough, New Zealand
Honeysuckle, Citrus, Kafir Lime

Bollini Pinot Grigio 9 36
Alto Adige, Italy
Pear, Light Mineral Notes

Sycamore Lane Chardonnay 7 28
California
Light Bodied, Tropical Fruits, Pineapple

Seven Daughters Moscato 8 30
Italy
Floral, Peach, Honey Notes

Campo Viejo Rosé 12 48
California
Dry with Light Red Fruit & Citrus

RED WINE

Underwood Pinot Noir 9 36
Oregon
Cherry, Spice, Black Currant

J.Lohr Merlot 10 40
Santa Barbara, California
Black Cherry, Milk Chocolate, Vanilla

Conundrum Red Blend 12 48
California
Silky Flavors of Cherry & Baking Chocolate

Sycamore Lane Cabernet Sauvignon 7 28
California
Fresh Red Cherry & Sweet Vanilla

BUBBLES

Villa Sandi Prosecco 10 40
Veneto, Italy
Golden Apples, Acacia, Honeysuckle, Citrus



RESERVE LIST

Domaine Carneros Brut 100
Napa Valley, California
White Flower, Citrus Peel, Apple Pie

Ely Chardonnay 55
Sonoma Coast, California
Lemon Curd, Orange Blossom, Honey

St. Francis Merlot 50
Sonoma Country, California
Plum, Dried Currant, Peppercorn

Michael David Rapture Cabernet Sauvignon 95
Lodi, California
Bing Cherry, Caramel, Graphite

Justin Cabernet Sauvignon 100
Paso Robles, California
Dark Ruby Red, Oaky, Strong Spice Notes

Jordan Cabernet Sauvignon 150
Alexander Valley, California
Ripe Cherries, Cassis, Long Finish



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