



A SOUTHWESTERN GRILL

WE SUPPORT LOCAL VENDORS WHENEVER POSSIBLE.

The "Original" Cowboy Stew

Braised beef, hominy, carrots, onions and chiles in a rich hearty beef broth. Garnished with crispy sweet potato strips and served with a warmed flour tortilla. How 'bout a fried egg on top ?
\$12/18

★ **Carne Asada**

Grilled marinated steak served in a traditional style with charro beans, roasted tomato rice, guacamole, salsa fresca and a warm flour tortilla. \$14/21

Buttermilk Chicken

All natural chicken breast lightly fried and finished in the oven with Oaxacan chile mashed sweet potatoes, asparagus spears and cracked black pepper gravy. A neighborhood favorite. \$12/18

North Central Chicken

Wood grilled red chile glazed all natural chicken breast served with roasted poblano creamed corn, green chile and cheddar mashed potatoes and grilled asparagus. \$12/18

Smoked Red Chile Pork Roast

Hickory smoked pork roast served with charro beans, roasted tomato rice, salsa fresca and a warmed flour tortilla. \$12/17

Santa Cruz Pasta

Penne pasta with oven roasted chicken tossed in our roasted poblano cream sauce with toasted pinenuts, tomatoes, salsa fresca and panela cheese. \$12/16

Pork Osso Bucco

Slow braised shank served with Peruvian beans, house vegetables then smothered in Hatch green chile sauce. \$21

★ **Sergio's Pork Tenderloin**

Oaxacan chocolate and espresso rubbed pork loin served with roasted potatoes and sautéed house vegetables. Finished with a vanilla bean serrano chile butter sauce. \$21

Pan Seared Red Trout

Served over green beans, fire roasted peppers, baby spinach and tomatoes. Topped with a piquillo pepper brown butter sauce. \$18

★ **Beef Tenderloin Filet**

8 oz. Filet of Beef served with a chorizo, potato and Menonita cheese stuffed poblano, refried beans and roasted guajillo chile sauce. \$29

Grilled Wild Salmon

Red chile glazed wild filet served with roasted poblano creamed corn, baby spinach and Yukon Gold potatoes. \$24

Enchilada Suizas

Corn tortillas with chicken, tomatillo sauce, menonita cheese, onions, cilantro and sour cream served with roasted tomato rice and charro beans. \$16

★ **EL JEFE**

26 oz. bone in Ribeye steak topped with a chimichurri sauce served with a baked Yukon Gold potato with horseradish cream and a sauté of fennel, leeks and onions. \$38

TACOS & SANDWICHES

★ **Carne Asada Tacos**

Two marinated carne asada tacos with pesto mayonnaise, cabbage, salsa fresca, panela cheese and cilantro in flour gordita tortillas. \$12

★ **Wood Grilled Burger**

Lettuce, onion and vine-ripened tomato on a rustic sourdough bun. \$11

★ **Pancho's Burger**

Topped with red chile pesto marinated onions and mushrooms, bleu cheese crumbles and cilantro mayonnaise. \$12

Grilled Vegetable Sandwich

Grilled Mexican grey squash, portabello mushroom, fire roasted Anaheim chiles, asparagus, jalapeno jack cheese, herb pesto and balsamic vinaigrette. \$11

Grilled Mahi Tacos

Two coriander crusted Mahi Mahi tacos with chipotle lime aioli and lime marinated cabbage with salsa fresca and panela cheese in flour tortillas. \$12

★ **SBG Signature Burger**

Our special blend of fresh ground chuck and chorizo with Tillamook cheddar cheese, fire-roasted green chiles and a fried egg. \$12

★ **Guacamole Burger**

Guacamole, crispy bacon, Tillamook cheddar cheese, lettuce, onion and vine-ripened tomato. \$12

Chicken Sandwich

Five spice chile rubbed all natural chicken breast, menonita cheese, smoked bacon and pesto mayonnaise. \$12