



Sierra Bonita Grill
& Catering

**HAPPY HOUR
WEEKDAYS
3-6**

A SOUTHWESTERN GRILL

STARTERS

Guacamole

Made fresh daily in our molcajete. Served with yellow corn tortilla chips and our three signature salsas. \$9

★ **Ceviche**

Fresh fish marinated in citrus juices with red onion, tomato, jicama, cucumber and a spicy cocktail sauce. Served with tortilla chips. \$12

Sizzlin' Peppers

Jalapenos stuffed with a blend of four cheeses on a cast iron skillet. \$5/8

Bacon Wrapped Shrimp

White gulf shrimp wrapped with smoked bacon. Served with our remoulade dipping sauce and barbecue sauce. \$13

Green Corn Tamale

topped with slow braised green chile pork, Manchego cheese and salsa fresca \$9

Green Chile Mac N' Cheese

Penne pasta, green chiles, cheddar and menonita cheeses. \$7

Mini Quesadillas

Corn tortillas with menonita cheese, spinach and huitlacoche. Served with Oaxacan salsa, salsa fresca and lime-marinated cabbage. \$8

Sierra's News

Sierra is breaking out. We have added a catering department for all of your offsite needs. Sierra Bonita Catering will be led by two talented women whom are veterans in the hospitality industry. Erin Weldon is our General Manager and Julie Beer Brewer is our Director of Sales. Both of these women have the experience and ability to provide a unique dining experience outside of the restaurant. We are able to cater private intimate groups or large corporate events. Please feel free to contact Erin or Julie at 602-264-0700 for more details. Remember to start booking holiday events in our private rooms. Reserve your date before it's too late!

SOUP & SALAD

Sierra Bonita Salad

House greens, blackberries, gorgonzola cheese, tomatoes, spiced pecans, red onions and balsamic vinaigrette. \$8

Azteca Soup

Spicy chipotle broth with oven roasted chicken, avocado, cilantro, panela cheese, lime and crispy tortilla strips. \$5/8

Southwestern Caesar Salad

Organic hearts of romaine lettuce with a black bean, sweet corn and hominy relish, Parmesan-Reggiano cheese and tortilla strips with a Chipotle Caesar dressing. \$8

Green Chile Pozole

Tender pieces of pork and hominy in a mild green chile broth topped with shredded cabbage, onions and cilantro. \$5/8

Simple Salad

Mixed greens, tomatoes, hot-house cucumbers, red onions and fire-roasted Anaheim chiles with balsamic vinaigrette \$5

Add Chicken \$5.00

Add Shrimp \$8.00

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**** Items that are starred are served raw or undercooked or contain (or may contain) raw or undercooked ingredients**

*****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES**