



## **Appetizers**

### **Crispy Fried Clear Creek Calamari**

Dipped in seasoned flour and served with a Chipotle Aioli dipping sauce \$10

### **Piki Bread with Hopi Hummus**

Two Piki breads made by Joyce Saufkie of Second Mesa, served with my version of Bad-dap – suki. A hummus made with reservation grown Tepary beans pit roasted corn, corn and sunflower oils. Garnished with sunflower seeds \$10

### **Crispy Rock Shrimp - Lettuce Cup Tacos**

Crispy fried rock shrimp tails topped with a mango, papaya and lime salsa. Served in two "Artisan" baby romaine leaves \$12

### **John's Tapas Plate of the night!**

Organic Asparagus, grilled and served with crispy fried house made "smoked pork belly chips" a swirl of balsamic glaze and shaved Spanish Manchego cheese \$12

## **Soup and Salads**

### **The Signature Soup**

Creamy sweet corn in the same bowl with smooth and spicy black bean topped with a signature of spicy chile cream \$6

### **The Maytag Blue Cheese Salad**

Heart of "Artisan" baby romaine lettuce, creamy blue cheese garnished with Maytag Blue and honey roasted spiced Arizona pecans \$11

**Mr. Maytag visited us last year after receiving lots of mail from you, our guests. He thinks this is the best one made with his cheese. We hope you agree!**

### **The Southwestern Caesar**

Romaine tossed in our house made Caesar dressing with roasted Pumpkin seeds and parmesan cheese. Garnished with roasted red peppers and a parmesan crusted cracker bread \$9

### **McClendon's Organic Greens and Minors Lettuce**

Organic greens and Minors lettuce tossed in a grape juice, "verjus", hazelnut oil and fresh herb vinaigrette. Garnished with red leaf sorrel leaves and shaved slivers of Hakurei radish \$11

During the California Gold Rush this green was found growing wild . Used as a staple to ward off disease. It is also referred to as Indian lettuce. Used by the native people for many years before the Europeans arrived! Delicate and nutty.

**All organic from McClendon's farm**

## **This Week's Specials**

### **Zarzuela de Mariscos – Spanish Seafood Stew**

Saffron scented spicy broth with fennel, carrot, celery, peppers and tomatoes. White fish, black mussels, shrimp, bay scallops, calamari and crab leg. Finished with fresh chopped basil and tarragon and served with grilled 9-grain garlic bread. \$27

### **\*Butternut Chardonnay 2011– Napa and Sonoma grapes**

As the name implies, buttery, smooth, hint of oak. A perfect blend.

This is a wonderful chardonnay from our "Green wines" 10/36

### **Colorado Elk Medallions with Huckleberry Sauce**

Farm raised Elk loin medallions with Washington State fresh huckleberry sauce, wild mushroom corn flan, and garnished with sugar snap peas.

These animals are free range grazed in Colorado. Hormone and antibiotic free \$34

### **Wild Horse Cabernet Sauvignon – Paso Robles 2009**

Big fruit forward style with a nice long rich finish. Blackcurrant, cherry and Cedar all play their part in making this a delicious wine.

94% Cabernet & 6% Malbec - Perfect for this dish. \$11 Glass \$38 Bottle

### **The Wild- Wild Platter**

Crispy fried Arizona Quail (Ridge View Farm, Chino) with a chile and cherry dipping sauce and Elk Medallion with Huckleberry sauce. Wild chili tamale made with bison, venison, wild boar and scarlet runner beans \$34

### **"The Immortal Zin" Peirano Estates 2011**

Handpicked from 113 year old vines. Lush fruits and smooth tannins say it all.

\$10 Glass / \$35 Glass

### **Warm winter – Entrée Salad**

#### **Warm Fingerling Potato and Fennel salad with Smoked Salmon**

The warm salad is tossed in Champagne saffron vinaigrette and then draped with Scottish Style smoked salmon and sliced avocado. Served with shredded Tuscan

Kale, gold beets and cherry tomatoes \$19

### **Gazzera Pinot Grigio – Sicily Italy 2011 \***

This is a delicious Grigio with zesty citrus, melon and ripe fruit. Fresh and breezy. One of the "Green" wines \$8 Glass \$32 Carafe

### **The Green Wines\***

**These wines are drawn from the cask into 5 gallon stainless steel kegs. We keep the wine fresh under a pressurized gas system and dispense it by the glass. This eliminates bottles and boxes. It also reduces the carbon footprint by reducing the transportation weight by 50%. I hope you enjoy our selection of 3 reds, 2 whites and a Rosé de Provence!**

# **A Taste of the Southwest**

## **Crispy Pork Carnitas**

Large pieces of crispy pork Carnitas, served on a bed of black beans in a red chile pool topped with a papaya salsa served with our creamy polenta and fresh vegetables \$19

## **Rene Rostaing – Vassal de Puech Noble – France 2006**

Coteaux du Languedoc – a delicious blend of Syrah, Mourvedre and Grenache set the stage for sour cherry and plum with nice earthy and leather overtones. Dark ruby wine with a nice finish. One of the best wines from this region.  
\$10 Glass - \$36 bottle

## **The Killer Vegetable Platter**

Steamed fresh vegetables, grilled tofu, sweet corn tamale, red caboose mashed potatoes, grilled fresh corn, grilled mild chili stuffed with three cheeses, wild mushroom corn custard and a crispy fried egg roll filled with red, brown and black sticky rice, roasted chile and jicama \$19

## **The Robert Mondavi Fume Blanc – 2009**

This Napa Valley Fume Blanc exhibits bright citrus, melon, floral, mineral notes. 90% Sauvignon Blanc, 10% Semillon Blanc. Dry and crisp for summer sipping. Grapes from Stags Leap – Wappo Hill Vineyard and Oakville – Kalon Vineyard.  
This wine sets the standard for all to follow. \$8 Glass \$32 Bottle

## **Grilled Chicken Breast with Tomatillo Sauce and Tamale**

Grilled breast of chicken with a green chile, tomatillo sauce, Our famous sweet corn tamale, black beans and fresh vegetables \$19  
We serve an 8oz all natural skin on with drumstick attached breast.  
Hormone and antibiotic free by "Harvest Land".

## **Rose De Provence –from the South of France \***

Pale cranberry-red in color with a gorgeous nose of raspberry, bing cherry, wild strawberry and spicy herbs. 50% syrah, 30% Grenache and 20% Cabernet  
\$9 Glass \$34 Carafe

## **Shrimp Pasta with Florentynas Fresh Blue Corn Fusilli**

Medium Mexican white shrimp tossed with fresh blue corn fussili pasta in a spicy Chipotle cream sauce with peppers, corn, tomatoes, asparagus, and fresh cilantro \$19

## **The Ned Sauvignon Blanc - Waihopai River, Marlborough, New Zealand 2011**

Nice intensity here: bracing, fresh and lively with sweet passion fruit and gooseberry characters. Lovely vibrant aromatics. Won best N.Z. Sauvignon Blanc in its price range  
Decanter World Awards 2012 in London. \$9 Glass \$34 Bottle



**Harris Ranch – all Black Angus Choice Beef \***

**Harris Farms is a vertically integrated beef processor who owns and processes all their own beef. The Harris family has owned and operated the ranch in the San Joaquin valley since 1937 and strives to produce the highest quality beef in the world. We only serve fresh beef, never frozen!**

**7 Oz Bacon Wrapped Filet\***

Filet Mignon wrapped in Hormel's Apple wood smoked bacon and grilled to perfection and served with choice of potato and fresh vegetables \$34

**Sutcliffe Vineyard's Napa Merlot 2010 \***

Carneros grown grapes make this a fruit forward bright Merlot that has spent 14 months on French oak. Nice velvet finish. \$12 Glass \$44 Carafe

**Harris Ranch Farms Angus Prime Rib \***

Served with horseradish cream, fresh vegetables and a choice of baked potato or red caboose mashed potatoes

8 oz cut \$25 / 14 oz ounce cut \$40

**N2 Rutherford Red Napa Blend 2007**

Cabernet and Syrah grapes from the Napa valley and St. Helena districts. Fruit forward with nice smooth tannin tinted finish \$9 Glass \$34 Carafe

**The Half Pound Ground Round \***

One 8 oz certified Angus ground round Burger patty, fire grilled and then smothered in sautéed fresh mushrooms and served with a mound of our fresh house made fries \$18

**Navajo Churro Lamb – Three way Sampler**

Green chile lamb from the shoulder served over sweet corn tamale, a small bowl of posole topped with lamb sausage, a grilled medallion served on a mound of Gilfeather Rutabaga purée with mint and garlic jus \$34

**Francis Ford Coppola Director's Cut – Sonoma Coast Pinot Noir 2011\***

This is the top Pinot Noir from Coppola.  
Dark rose hue with hints of rose, cherry and cola!  
\$12 Glass / \$44 Carafe

***Our Churro Lamb is free range reared Irene Bennally of Black Mesa on the Navajo reservation. It is a hormone and antibiotic free as well as being a "Heritage Breed" of lamb. We are the only restaurant serving this rare breed on a daily basis.***