



Appetizers

Crispy Fried Clear Creek Calamari

Dipped in seasoned flour and served with a Chipotle 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

McClendon's Organically Grown Stuffed Squash Blossoms

Filled with Sweet corn tamale and Oaxaca Cheese, dipped in a beer batter and crispy fried. Served on a bed of green chili tomatillo sauce with a roasted corn and squash salsa

4 Blossoms to an order \$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 Romaine lettuce, creamy blue cheese garnished with Maytag Blue and honey roasted spiced pecans \$10

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 Salad

Spring greens and arugula, with tossed in a Champagne and saffron vinaigrette and slivers of marinated beets and shaved celery root \$11

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 4 reds and 3 whites.

This Week's Specials

Churro Lamb Ragout With Fresh Fettuccini

House Made Churro Lamb Sausage simmered in a red chili and tomato broth sauce with southwestern spices, fresh fava beans, escarole and Tuscan Kale. Spanish Manchego cheese and diced tomatoes \$21

Axis Pinot Noir – Russian River Valley – 2005

Strawberry, Raspberry and Nutmeg on the nose with baking spice on the palate and a long lingering fresh ripe fruit finish. Great pinot – great value \$12 Glass or \$45 Bottle

Fresh Halibut Meuniere with Pacific Bounty!

Flown in from Seattle, dipped in seasoned cornmeal, pan fried and topped with Ramps “wild leeks”, fiddlehead ferns and capers sautéed in brown butter with Meyer lemon juice. Garnished with fresh sugar snap peas and baby carrots. Fresh caught this week off the Washington coast \$32

Georges du Beuof Pouilly Fuisse -46 Diamonds 06

A really nice drinkable French Chardonnay. Crisp and dry with apricot, lemon and mineral overtones. I made a special buy on this limited Cuvee of only 800 cases.

A steal at \$10 glass or \$42 bottle

Native Cassoulet with Churro Lamb and Duck

Brown Tepary beans simmered in a red chile and tomato broth with Churro lamb, smoked pork, duck and southwestern spices.

I serve this dish de-constructed. A mound of spiced beans, a grilled medallion of lamb on a bed of arugula, a grilled lamb sausage and a duck leg confit. All of this drizzled with a red chile sauce \$29

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. Glass \$12

The Chicken – Vol au Vent filled with Chicken a la King

Boneless pieces of chicken simmered in a creamy sauce with mushrooms and sweet red peppers. Crispy baked puff pastry shell on a bed of carrot and caraway purée. The chicken is poured into the shell tableside \$23

N₂ Chardonnay – Yountville*

Medium-bodied and clean with modest acidity and medium length. Glass \$10

Summer Entrée Salad – Smoked Salmon Carpaccio

Scottish smoked salmon, sliced avocado, fresh asparagus, and McClendon's greens tossed in Champagne - saffron vinaigrette. Garnished with beets, Easter radishes and grape tomatoes \$19

Perfect with a glass of Dry Creek Estate Fume Blanc DCVS 2006 Glass \$9

This wine has a nice oak tinge with a long well balanced finish.

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, papaya salsa served with our creamy polenta and fresh vegetables \$19

Gloria Ferrer Syrah Carneros 03

White pepper, violet and cassis with a balanced acidity makes this a great Syrah. This special buy for a great wine at this price.
\$9 glass \$34 bottle

The Killer Vegetable Platter

Steamed fresh vegetables, grilled tofu, sweet corn tamale, red caboose mashed potatoes, McClendon's fresh corn, roasted Anaheim chili stuffed with three cheeses, wild mushroom corn custard, and a spring roll with a base of mushroom filled with black, red and brown rice, with strips of jicama and green chile. \$18

Gotham Pinot Grigio – Italy*

Light to medium bodied, crisp, clean and refreshing with aromas of grapefruit and lemons. \$8 Glass

Grilled Chicken Breast with Tomatillo Sauce and Tamale

Grilled breast of chicken with a green chile, tomatillo sauce, sweet corn tamale, black beans and fresh vegetables \$18

N₂ Chardonnay – Yountville*

Medium-bodied and clean with modest acidity and medium length.
Glass \$10

Shrimp Penne Pasta

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

Gotham Riesling – Columbia Valley

The aromas show an intense hit of lime, peach, and fresh apricot that gives way towards a lush mid palate Glass \$8

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 \$32

N₂ Pinot Noir – Sonoma *

A firm, ripe style with black cherry fruit, well integrated oak elements and hints of Asian spice. Glass \$11

All split entrées will be plated separately for a charge of \$5.00



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. \$32

St. Francis Merlot – Sonoma County 2006

Spicy herb and vanilla overtones, which give way to strong black fruit on the palate, nuanced with chocolate. \$9 Glass \$40 Bottle

Harris Ranch Farms Angus Prime Rib *

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

Eight-ounce cut \$23 fourteen ounce cut \$39

N₂ Rutherford Red – Napa Valley*

A blend of Napa Valley Cabernet Sauvignon and Syrah from vineyards in Rutherford. This wine has intriguing aromas of red fruit and Asian spice that are well integrated with vanilla notes from the oak aging. \$9 Glass

The Wild Wild Platter

Grilled Quail Breast with a cherry sauce, Short Ribs of Bison with a blackberry barbeque sauce on a bed of mashed potatoes and an Elk Medallion with a Huckleberry sauce \$32

Silvertap Zinfandel – Sonoma*

Bright, jammy, fruit-driven wine with flavors of boysenberry and blackberry. The palate adds notes of rhubarb and spice. Glass \$9

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 and fresh vegetables \$17

St. Francis Merlot – Sonoma County 2006

Spicy herb and vanilla overtones, which give way to strong black fruit on the palate, nuanced with chocolate. \$9 Glass \$40 Bottle