

BANDERA

STARTERS

- Nice Little House or Caesar Salad 6
- Dip Duo with tortilla chips 8
- Grilled Artichoke with rémoulade 12
- #1 Tuna Poke with shrimp & avocado 15
- Spinach and Artichoke Dip 12
- Skillet Cornbread 7

SIDES

- Roasted Peanut Coleslaw 5
- Mashed Potatoes Colcannon 5
- Spanish Rice 5
- Escabèche 5
- Sautéed Spinach 5
- Grilled Corn with chili butter 5
- Enchilada à la carte 7
- Whole Chicken to-go 12

Please notify us of any food allergies

No cell phones in the dining room

18% Gratuity added to parties of 5 or more

**Our Caesar Dressing is made
with farm fresh raw eggs*

WOOD-FIRED ROTISSERIE

At Bandera we choose only the highest quality rotisserie meats which we slowly cook over a hardwood fire in our custom stone oven for genuine flavor.

- Bandera-Style Roasted Chicken with Spanish rice 16
- Roasted Chicken & Low Country Barbecue Beef Rib Combo with coleslaw 21

SALADS & SANDWICHES

- Classic Caesar Salad with roasted chicken, Reggiano and cornbread croutons* 13
- Thai Steak & Noodle Salad (or with Chicken) with avocado, mango and Thai dressing 17
- Macho Salad with roasted chicken, avocado, chopped dates and goat cheese 15
- Cheeseburger fresh ground in-house on a house-made bun with roasted peanut coleslaw 15
- Blackened Fish Sandwich with roasted peanut coleslaw 15
- House-Made Veggie Burger signature recipe with melted Jack cheese 14
- Prime Rib French Dip Sandwich with mashed potatoes colcannon and au jus 19

ENTRÉES

We are proud to offer Allen Brothers hand selected Beef

- Today's Fresh Fish simply grilled with seasonal vegetable and Spanish rice MKT
- Oak Grilled Salmon with mashed potatoes 24
- Flying Tuna Platter with mixed greens, avocado, mango, and a miso vinaigrette 23
- Butternut and White Cheddar Enchiladas with Spanish rice and escabèche 18
- Hand-Selected Seasonal Vegetable Platter 14
- Barbecue Pork Ribs with coleslaw and mashed potatoes colcannon 25
- Grilled Lamb Sirloin with mashed potatoes and seasonal vegetable 28
- Steak and Enchilada Platter with escabèche 27
- Millionaire Club Center-Cut Filet with mashed potatoes colcannon and sautéed spinach 33
- Aged Prime Rib slow roasted on the bone with mashed potatoes colcannon 31

DESSERTS

- Banana Cream Pie with caramel and crushed chocolate 8
- House-Made Oreo Ice Cream Sandwiches made with crème de cocoa 8

BEER

Sierra Nevada Pale Ale, Chico 6
New Belgium Blue Paddle, Colorado 6
Negra Modelo, Mexico 6
Widmer Hefeweizen, Portland 6
Lagunitas IPA, Petaluma 6

MARGARITA

HOUSE SPECIALTY

Our signature recipe with fresh-squeezed lime juice and Sauza Hornitos Tequila

Served on the rocks 9

CLASSIC COCKTAILS

Ketel One Citroen Lemon Drop
Maker's Mark Manhattan
Bocce Ball
Pomegranate Martini
Cosmopolitan

Served up 11

SPARKLING WINE & CHAMPAGNE

J Vineyards *Cuvée 20 Brut*, Russian River 8/29
Domaine Chandon *Étoile*, Napa/Sonoma 10/36
Schramsberg *Blanc de Noirs*, California 42
Nicolas Feuillatte *Brut*, France 43

MORE WHITES

Laird Pinot Grigio, Napa Valley 8/28
Freemark Abbey Viognier, Napa 9/30
Kuentz-Bas Riesling, Alsace, France 9/30
Mönchhof Estate Riesling, Germany 10/33
Conundrum, California 11/34

SAUVIGNON BLANC

Emmolo, Napa Valley 8/28
Vinoce, Napa Valley 9/32
Pascal Jolivet Sancerre, Loire, France 10/33

CHARDONNAY

Newton, Napa/Sonoma 9/30
Trefethen, Napa Valley 10/33
Rombauer, Carneros 15/54
Franciscan *Cuvée Sauvage*, Carneros 46
Martinelli *Martinelli Road*, Russian River 48
Lewis Cellars, Sonoma 64

ZINFANDEL

C. G. Di Arie, Amador County 9/28
Seghesio, Sonoma 11/38
Elyse Korte Ranch, Napa Valley 44
Easton, Shenandoah Valley 46
Gamba, Russian River Valley 48

MERLOT

Artesa, Napa/Sonoma 9/32
Frog's Leap, Napa Valley 12/38
Hall, Napa Valley 38
Shafer, Napa Valley 58

MORE REDS

Qupé Syrah, Central Coast 9/32
Luna Sangiovese, Napa Valley 11/35
Gimenez Riili Malbec, Argentina 10/33
Orin Swift *The Prisoner*, Napa Valley 13/40
Mathis Grenache, Sonoma 38
Orin Swift *Abstract*, California 38
Holus Bolus Syrah, Santa Ynez Valley 38
Pazzo Sangiovese-Blend, Napa Valley 42

CABERNET SAUVIGNON & CABERNET BLENDS

B.R. Cohn *Silver Label*, Sonoma 9/32
Provenance *Rutherford*, Napa Valley 12/40
Obsidian Ridge, Red Hills 12/40
Revolver *The Fury* Cabernet Franc, Napa Valley 14/48
Mi Sueño *El Llano*, Napa Valley 14/53
Treana, Paso Robles 46
Ramey *Claret*, Napa Valley 49
Bennett Lane *Maximus*, Napa Valley 50
Neal Family, Napa Valley 52
Vineyard 29 *Cru*, Napa Valley 64
Silver Oak, Alexander Valley 84
Rubicon Estate *Cask*, Rutherford 90
Stewart, Napa Valley 94
Lewis Cellars *Hillstone*, Napa Valley 139

PINOT NOIR

Talbott *Logan*, Santa Lucia Highlands 9/32
Miura, Monterey 11/37
LaFond, Santa Rita Hills 12/46
EnRoute, Russian River Valley 15/54
MacRostie, Carneros 34
Evening Land, Oregon 42
Emeritus, Russian River Valley 50
Loring *Garys' Vineyard*, Monterey 58
Lioco *Chalone*, Monterey 60
Flowers *Andreen-Gale*, Sonoma Coast 74

DESSERT WINE

Honig *Late*, Napa Valley 8
Justin *Obtuse* Port, Paso Robles 8
Meyer Family Port, California 9