

BANDERA

STARTERS

- Small Caesar Salad 5
- Nice Little House Salad 5
- Dip Duo with Tortilla Chips 8
- #1 Tuna Poke with Shrimp & Avocado 15
- Home Smoked Salmon 12
- Grilled Artichoke with Remoulade 10
- Spinach and Artichoke Dip 11
- Skillet Cornbread 6

SIDES

- Roasted Peanut Coleslaw 4
- Mashed Potatoes Colcannon 4
- Green Rice 4
- Mexican Cucumber Salad 4
- Sautéed Spinach 4
- Grilled Corn with Chili Butter 4
- Seasonal Vegetable 4
- Mac & Cheese 6
 - Walnut cornbread crumbles*
- Enchilada – à la carte 6
- Whole Chicken – To-Go 11

PLEASE NOTIFY US OF ANY FOOD ALLERGIES

NO CELL PHONES IN THE DINING ROOM

**Our Macho Vinaigrette and Caesar Dressings are 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 Green Rice 16
- Roasted Chicken & Low Country Barbecue Beef Rib Combo with Coleslaw 20

SALADS & SANDWICHES

- Classic Caesar Salad with Roasted Chicken, Reggiano and Cornbread Croutons* 12
- 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 13
- Blackened Fish Sandwich with Mexican Cucumber Salad 14
- House-Made Veggie Burger - Signature recipe with Melted Jack Cheese 12
- Prime Rib French Dip Sandwich with Mashed Potatoes Colcannon and Au Jus 17

ENTRÉES

- Today's Fresh Fish – Simply Grilled with Seasonal Vegetable and Green Rice MKT
- Barbecue Salmon with Green Rice and Mexican Cucumber Salad 23
- “Flying Tuna Platter” with mixed greens, Avocado, Mango, and a Miso Vinaigrette 22
- Chicken & Spinach Enchilada with Green Rice and Mexican Cucumber Salad 16 –*two Enchiladas add \$1*
- Hand-Selected Seasonal Vegetable Platter 12

- Barbecue Pork Ribs with Coleslaw and Mashed Potatoes Colcannon 24
- Grilled Lamb Sirloin with Mashed Potatoes and Seasonal Vegetable 24
- Steak and Enchilada Platter with Mexican Cucumber Salad 26
- Charbroiled Center-Cut Filet with Mashed Potatoes Colcannon and Sautéed Spinach 30
- Aged Prime Rib Slow Roasted on the Bone with Mashed Potatoes Colcannon 27

DESSERTS

- Banana Cream Pie with Caramel and Crushed Chocolate 7
- House-Made Oreo Ice Cream Sandwiches – *made with crème de cocoa* 7

BEER

Sierra Nevada Pale Ale, Chico 5
New Belgium Blue Paddle, Colorado 5
Negra Modelo, Mexico 5
Widmer Hefeweizen, Portland 5

MARGARITA

HOUSE SPECIALTY

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

Served on the rocks 8

CLASSIC COCKTAILS

Mojito 9
Hendrick's Crisp Martini 10
Grey Goose *Le Citron* Lemon Drop 10
Pimm's Cup 10
Maker's Manhattan 10
Elderflower Collins 10
Basil Sidecar 10
Casper 10

SPARKLING WINE & CHAMPAGNE

J Vineyards *Cuvée 20 Brut*, Russian River 8/26
Schramsberg *Blanc de Noirs*, California 10/36
Duval-Leroy *Brut*, France 50
Nicolas Feuillatte *Brut*, Epernay, France 58

SAUVIGNON BLANC

Vinoce, Napa Valley 9/28
Emmolo, Napa Valley 9/28
Pascal Jolivet Sancerre, Loire, France 10/34
Crocker & Starr, Napa Valley 42

ALL WINE AVAILABLE TO GO

WE WOULD LIKE TO SEE THAT YOU MAKE IT HOME SAFELY.

IF YOU DO NOT HAVE A DESIGNATED DRIVER, PLEASE ALLOW US TO CALL YOU A CAB.

CHARDONNAY

Clos du Val, Napa Valley 9/28
Trefethen, Napa Valley 10/33
Frank Family, Napa Valley 12/38
Franciscan *Cuvée Sauvage*, Carneros 42
Lewis Cellars, Sonoma 62
Martinelli *Martinelli Road*, Russian River 72

MORE WHITES

Kuentz-Bas Riesling, Alsace, France 10/32
Horse & Plow Pinot Gris, Anderson Valley 9/28
Conundrum, California 11/34
Venge *Bianco Spettro*, Napa Valley 11/37
Miner Family *Simpson*, Central Coast 9/28

ZINFANDEL

C. G. Di Arie, Amador County 9/28
T-Vine, Napa Valley 12/38
Easton, Shenandoah Valley 32
Elyse *Korte Ranch*, Napa Valley 42
Gamba, Russian River Valley 48

MERLOT

Artesa, Napa/Sonoma 9/27
Frog's Leap, Napa Valley 12/42
Praxis, Alexander Valley 28
Pine Ridge *Crimson Creek*, Napa Valley 40
Shafer, Napa Valley 50

MORE REDS

Orin Swift *The Prisoner*, Napa Valley 12/38
Luna Sangiovese, Napa Valley 11/30
Hulus Bolus Syrah, Santa Ynez Valley 12/38
Elyse *Rutherford* Petite Sirah, Napa Valley 12/38
Mathis Grenache, Sonoma 38
Pazzo Sangiovese-Blend, Napa Valley 42

CABERNET SAUVIGNON & CABERNET BLENDS

B.R. Cohn *Silver Label*, Sonoma 9/30
Provenance *Rutherford*, Napa Valley 12/38
Revolver *The Fury* Cabernet Franc, Napa Valley 12/38
Mi Sueño *El Llano*, Napa Valley 14/52
Frank Family, Napa Valley 15/60
Obsidian Ridge, Red Hills 34
Ramey *Claret*, Napa Valley 48
Neal Family, Napa Valley 50
Bennett Lane *Maximus*, Napa Valley 50
Peju *Province*, Napa Valley 58
JAX, Napa Valley 62
Vineyard 29 *Cru*, Napa Valley 62
Madrigal, Napa Valley 64
Silver Oak, Alexander Valley 82
Rubicon Estate *Cask*, Rutherford 90
Stewart, Napa Valley 92
Lewis Cellars *Hillstone*, Napa Valley 125

PINOT NOIR

Talbott *Logan*, Santa Lucia Highlands 9/30
Melville, Santa Rita Hills 10/33
Z.D., Carneros 12/42
MacRostie, Carneros 32
LaFond, Santa Rita Hills 38
Savannah Channele, Russian River 40
Joseph Swan *Saralee's*, Russian River 48
Loring *Garys' Vineyard*, Monterey 58
Lioco, Napa Valley 60
Flowers *Andreen-Gale*, Sonoma Coast 62

DESSERT WINE

Honig *Late*, Napa Valley 8
Meyer Family Port, California 9