

BANDERA

RESERVATIONS: 480.994.3524

STARTERS

- Dip Duo with Tortilla Chips 8
- Grilled Jumbo Artichoke 11
- Deviled Eggs 4
- Skillet Cornbread 5
- Nice Little House Salad* 5
- Small Caesar Salad* 5

SIDES 4 EACH

- Seasonal Vegetable
- Escabéche
- Mashed Potatoes
- Spanish Rice
- Roasted Red & Gold Peppers
- Hand-Cut French Fries
- Peanut Coleslaw
- Enchilada – à la carte 6
- Mac & Cheese 5
- Walnut cornbread crumbles*

Whole Chicken – To Go 12

FLYING CHICKEN
FOOD TO GO: 480.425.8646
CURBSIDE SERVICE



WOOD-FIRED ROTISSERIE

- Bandera-Style Roasted Chicken with Tortilla Sauce and Spanish Rice 17
- Roasted Chicken & Low Country Barbecue Beef Rib Combo with Coleslaw 24

BURGERS & SANDWICHES

- “Old Town” Cheeseburger All the Way with Melted Cheddar on a House-Made Bun* 14
- Carnitas Sandwich with Braised Pork, Avocado & Rio Grande Glaze 13
- #1 Ahi Tuna Burger with Iceberg Lettuce, Tomato & Red Onion on a House-Made Bun* 13
- Ding’s Crispy Chicken Sandwich with Swiss Cheese, Slaw and Arugula 13

ENTRÉES

- Classic Caesar Salad with Roasted Chicken and Cornbread Croutons* 12
- Macho Salad with Roasted Chicken, Avocado, Chopped Almonds and Goat Cheese 16
- “The Flying Tuna Platter” with Mixed Greens, Avocado, Mango and Miso Vinaigrette* 25
- Seasonal Hand-Selected Vegetable Platter 13
- Butternut and White Cheddar Enchilada with Spanish Rice and Escabéche 15
- Simply Grilled Salmon with Mashed Potatoes and Seasonal Vegetables 24
- Bandera-Style Grilled Fish with Seasonal Vegetables MKT
- Kobe-Style Steak and Enchilada Platter with Escabéche* 26
- Texas Hill Country Barbecue Pork Ribs with French Fries and Coleslaw 25
- Snake River Farms American-Style Kobe Tri-Tip and Caesar Salad 28
- Aged Prime Rib Slow Roasted on the Bone with Mashed Potatoes* 29
- Grilled Center-Cut Filet with Mashed Potatoes and Seasonal Vegetables* 31

DESSERTS

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

Our recipes are prepared fresh each day. Since most items are cooked to order, Arizona State food code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of foodborne illnesses.

**These items are served raw, undercooked or cooked to order. May contain raw or undercooked ingredients.*

COLD BEER 5 EACH

Stella Artois, Belgium - Draft
Sierra Nevada *Pale Ale*, California - Draft
Fat Tire, Colorado
Mothership Wit, Colorado
Pacífico, Mazatlan
Amstel Light, Holland
Odell IPA, Colorado

MARGARITA

HOUSE SPECIALTY 8

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

CLASSIC COCKTAILS

Mojito 8
Pimm's Cup 7
Hendrick's Gin & Tonic 9
Belvedere Mint Gimlet 9
Citron Lemon Drop 9
Elderflower Cocktail 9
"Old Town" Tea 7
Ginger Basil Sidecar 10

*Please — No Cell Phones in the Dining Room
18% Gratuity will be added to parties of five or more
please notify us of any food allergies
Parties of seven or more will be divided*

SPARKLING WINE

Domaine Chandon *Étoile Brut*, Napa Valley 9 / 38
Schramsberg *Blanc de Noirs*, California 10 / 42

CHARDONNAY

Heitz, Napa Valley 9 / 30
Frog's Leap, Napa Valley 10 / 34
Lioco, Carneros 11 / 35
Patz & Hall *Dutton Ranch*, Russian River Valley 40

SAUVIGNON BLANC

Provenance *Rutherford*, Napa Valley 9 / 27
Astrolabe, Marlborough, New Zealand 10 / 32
Cliff Lede, Napa Valley 28
Margerum *Sybarite*, Santa Barbara 31

MORE WHITE WINE

Seghesio Pinot Grigio, Russian River Valley 9 / 27
Tenuta Luisa Pinot Grigio, Friuli, Italy 24
County Line *Rosé*, Anderson Valley 10 / 34
Leitz *Dragonstone* Riesling, Germany 7 / 22
Burgans Albariño, Rias Baixas, Spain 8 / 24

PINOT NOIR

Truchard, Carneros 11 / 35
Bergström *Cumberland*, Oregon 13 / 41
Peay *CEP*, Sonoma Coast 40
Penner Ash, Willamette Valley 54

CABERNET SAUVIGNON & CABERNET BLENDS

Owen Roe *Sharecropper's*, Columbia Valley 11 / 35
Mi Sueño *El Llano*, Napa Valley 13 / 42
Z.D., Napa Valley 14 / 45
Vineyard 29 *Cru*, Napa Valley 68
Paradigm, Napa Valley 76
Karl Lawrence, Napa Valley 78
Shafer *One Point Five*, Napa Valley 82
Lewis Cellars *Hillstone*, Napa Valley 125

MERLOT

Flora Springs, Napa Valley 10 / 34
Palazzo *Merlot-blend*, Napa Valley 64
Switchback Ridge, Napa Valley 70

ZINFANDEL

Ridge *Three Valleys*, Sonoma County 10 / 34
Nickel & Nickel *Bonfire*, Dry Creek Valley 14 / 42
Orin Swift *SALDO*, California 38

MORE REDS

Abadia Retuerta *Rivola* (Tempranillo/Cabernet), Spain 8 / 24
Meyer Family Syrah, Mendocino County 10 / 32
Orin Swift *The Prisoner*, Napa Valley 14 / 45

DESSERT WINE

Mer Soleil *Late*, Monterey 9
Graham's Tawny Port, Duoro Valley 6

TO EXPEDITE SERVICE WE OPEN ALL BOTTLES OF WINE AT THE BAR.

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