

# BANDERA

## STARTERS

- Home-Smoked Salmon\* 12
- Featured Dip with Tortilla Chips 6
- Grilled Jumbo Artichoke 10
- Sun Deviled Eggs 4
- Skillet Cornbread 5
- Nice Little House Salad 5
- Small Caesar Salad\* 5

## SIDES

- Sautéed Spinach 4
- Roasted Red & Yellow Peppers 4
- Escabèche 4
- Glazed Carrots with Peas 4
- Broccoli 4
- Spanish Rice 4
- Mashed Potatoes 4
- Roasted Peanut Coleslaw 4
- Cornbread Sausage Stuffing 4

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Enchilada – à la carte 6

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

## WOOD-FIRED ROTISSERIE

- Bandera-Style Roasted Chicken with Spanish Rice and Side of Your Choice 16
- Sliced Leg of Lamb with Red Chile Sauce and Escabèche\* 19
- Roasted Pork with Cornbread Sausage Stuffing and Apricot Glaze 22

## SALADS & SANDWICHES

- Classic Caesar Salad with Roasted Chicken and Cornbread Croutons\* 11
  - Macho Salad with Roasted Chicken, Avocado, Chopped Dates and Goat Cheese\* 14
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- Famous Prime Rib French Dip Sandwich with Roasted Peanut Coleslaw\* 17
  - “Old Town” Cheeseburger – *fresh ground in-house* – on a House-Made Bun\* 13

## ENTRÉES

- Chicken Enchilada with Spanish Rice and Escabèche 15 – *add one Enchilada \$1*
  - Pan Roasted Portuguese Style Clams with Small Caesar Salad\* 14
  - Steak & Enchilada Platter with Escabèche\* 26
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- Seared Ahi Tuna with Citrus Ponzu and Roasted Peanut Coleslaw\* MKT
  - Bandera-Style Grilled Fish with Escabèche\* MKT
  - Barbecue Salmon with Spanish Rice and Escabèche\* 25
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- Aged Prime Rib Slow Roasted on the Bone with Mashed Potatoes\* 27
  - Filet Seared & Sliced with Mashed Potatoes and Seasonal Vegetable\* 29
  - Barbecue Beef Ribs served with Mashed Potatoes and Coleslaw 25

## DESSERTS

- Banana Cream Pie with Caramel and Crushed Chocolate 8
- House-Made Oreo Ice Cream Sandwiches – *made with crème de cocoa* 8

*\*These items are served raw or 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 food borne illnesses.*

# BANDERA

## COLD BEER

*"Featured Draft"* 6

Stella Artois - Draft 6

Fat Tire Amber Ale 5

Pacifico 5

Pilsner Urquell 5

Newcastle Brown Ale 5

## MARGARITA

### HOUSE SPECIALTY

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

*Served on the Rocks* 7

## CLASSIC COCKTAILS

Mojito 8

Pimm's No. 1 Cup 7

Hendrick's Gin & Tonic 9

Belvedere Mint Gimlet 9

Citroen Lemon Drop 9

Elderflower Martini 10

*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.*

## SPARKLING WINE

Gloria Ferrer *Royal Cuvée*, Sonoma 9 / 38

Besserat de Bellefon *Rosé*, Epernay, France 32 .375 ml

## CHARDONNAY

Mt. Eden *Wolff Vineyard*, Edna Valley 9 / 27

Saintsbury *Unfiltered*, Carneros 10 / 30

## MORE WHITE WINE

Kris Pinot Grigio, Friuli, Italy 8 / 24

Barnard Griffin Riesling, Columbia Valley, Washington 8 / 24

Nigl Grüner Veltliner, Kremstal, Austria 9 / 30

Paige 23 Sauvignon Blanc, Santa Barbara County 9 / 27

Long Meadow Ranch Sauvignon Blanc, Napa Valley 9 / 27

Tupari Sauvignon Blanc, Marlborough, New Zealand 10 / 30

## CABERNET

Seventy-Five *Amber Knolls*, Red Hills 9 / 27

Ladera, Napa Valley 12 / 38

Kathryn Kennedy *Lateral*, California 14 / 42

Mi Sueño *El Llano*, Napa Valley 16 / 48

Viader *Dare Cabernet Franc*, Napa Valley 16 / 48

## MORE RED WINE

Abadia Retuerta *Rivola* (Tempranillo/Cabernet), Spain 8 / 26

Robert Sinskey Merlot, Napa Valley 9 / 30

Orin Swift *The Prisoner*, Napa Valley 16 / 48

Summerland *Bien Nacido* Pinot Noir, Santa Maria Valley 11 / 33

Handley Pinot Noir, Anderson Valley 16 / 48

Ridge *Three Valleys* Zinfandel, Napa Valley 9 / 27

Nickel & Nickel *Bonfire* Zinfandel, Napa Valley 14 / 42

Torbreck *The Factor* Shiraz, Barossa Valley Australia 56