

BANDERA

RESERVATIONS: 480.994.3524

STARTERS

- Dip Duo with Tortilla Chips 8
- Grilled Jumbo Artichoke 10
- Chicken Meatballs 3
- 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
- Hand-Cut French Fries
- Roasted Peanut Coleslaw
- Mac & Cheese – à la carte 5
- Enchilada – à la carte 6

Whole Chicken – To Go 11

FLYING CHICKEN
FOOD TO GO: 480.425.8646
CURBSIDE SERVICE



WOOD-FIRED ROTISSERIE

- 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 and Cornbread Croutons* 11
- Macho Salad with Roasted Chicken, Avocado, Chopped Almonds and Goat Cheese* 14

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- “Old Town” Cheeseburger – *fresh ground in-house* – on a House-Made Bun* 13
 - Rotisserie Chicken Sandwich with Melted Jack Cheese and Dressed Arugula 13
 - Gulf Coast Fish Fillet Sandwich on a House-Made Bun 14

ENTRÉES

- Chicken Enchilada with Spanish Rice and Escabéche 15 *add an Enchilada \$1*
- Seasonal Hand-Selected Vegetable Platter 13
- Wild Mushroom Meatloaf with Mashed Potatoes and Seasonal Vegetable 19
- Chicken Meatballs & Spaghetti with Fresh Tomato Sauce and Broccoli 15
- Grilled Lamb Sirloin with Mashed Potatoes and Seasonal Vegetable 23

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- Seared Ahi Tuna with Citrus Ponzu and Roasted Peanut Coleslaw* 24
 - Barbecue Salmon with Spanish Rice and Escabéche 22
 - Bandera-Style Grilled Fish with Escabéche 23

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- Steak & Enchilada Platter with Escabéche* 26
 - Texas Hill Country Barbecue Pork Ribs with French Fries and Coleslaw 24
 - Aged Prime Rib Slow Roasted on the Bone with Mashed Potatoes* 25
 - Filet Seared & Sliced with Mashed Potatoes and Seasonal Vegetable* 29

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 Celebration - *Draft*
Fat Tire, Colorado
Mothership Wit, Colorado
Pacifico, Mazatlan
Newcastle Brown Ale, England
Amstel Light, Holland

MARGARITA

HOUSE SPECIALTY 7

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
Citroen Lemon Drop 9
Elderflower Cocktail 9
Organic Basil Martini 10
"Old Town" Tea 7
Ginger Basil Sidecar 10

SPARKLING WINE

Schramsberg *Blanc de Noirs*, California 9 / 38
Domaine Chandon *Étoile Brut*, Napa Valley 10 / 42
Besserat de Bellefon *Rosé*, Epernay, France 28 .375 ml

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

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.

CHARDONNAY

Lioco, Sonoma County 8 / 24
Frog's Leap, Napa Valley 11 / 34
Patz & Hall *Dutton Ranch*, Russian River Valley 12 / 40
Martinelli *Zio Tony*, Russian River 12 / 40

SAUVIGNON BLANC

Peju Province, Napa Valley 7 / 22
Provenance *Rutherford*, Napa Valley 9 / 27
Seresin, Marlborough, New Zealand 11 / 34
Cliff Lede, Napa Valley 28

MORE WHITE WINE

Tenuta Luisa Pinot Grigio, Friuli, Italy 8 / 24
Seghesio Pinot Grigio, Russian River Valley 9 / 27
Robert Sinskey *Vin Gris Rosé*, Napa Valley 9 / 28
Leitz *Dragonstone* Riesling, Germany 7 / 22
Burgans Albariño, Rias Baixas, Spain 7 / 20
Nigl Grüner Veltliner, Kremstal, Austria 9 / 28

MORE REDS

Abadia Retuerta *Rivola* (Tempranillo/Cabernet), Spain 8 / 24
Gargiulo *Aprile* Sangiovese, Oakville 11 / 35
Meyer Family Syrah, Mendocino County 10 / 32
Orin Swift *The Prisoner*, Napa Valley 12 / 40

PINOT NOIR

Summerland *Bien Nacido*, Santa Maria Valley 11 / 33
Peay *CEP*, Sonoma Coast 12 / 40
Domaine Serene, Willamette Valley 13 / 41
Four Graces, Willamette Valley 38
Failla *Keefer*, Sonoma Coast 52
Martinelli *Bella Vigna*, Russian River 58
Sea Smoke *Southing*, Santa Rita Hills 88

CABERNET SAUVIGNON & CABERNET BLENDS

Stratton Lummis, Napa Valley 9 / 29
Ladera, Napa Valley 11 / 34
Mi Sueño *El Llano*, Napa Valley 12 / 36
Z.D., Napa Valley 12 / 40
Rocket Science, Napa Valley 13 / 41
Viader *Dare* Cabernet Franc, Napa Valley 14 / 45
Seventy-Five *Amber Knolls*, Red Hills 26
Kathryn Kennedy *Lateral*, California 42
Vineyard 29 *Cru*, Napa Valley 72
Orin Swift *Papillon*, Napa Valley 74
Paradigm, Napa Valley 76
Karl Lawrence, Napa Valley 78
Shafer *One Point Five*, Napa Valley 82
Lewis Cellars *Hillstone*, Napa Valley 125

MERLOT

Robert Sinskey, Napa Valley 9 / 30
Palazzo *Merlot-blend*, Napa Valley 64

ZINFANDEL

Ridge *Three Valleys*, Sonoma County 9 / 27
Nickel & Nickel *Bonfire*, Dry Creek Valley 14 / 42

DESSERT WINE

Mer Soleil *Late*, Monterey 9
York Creek *Zinfandel Port*, Napa Valley 6