



Appetizers

☺ Fresh Guacamole

Haas avocados mashed with lime juice, chopped serranos & pico de gallo. \$7

☺ Grande Nachos

House tortilla chips layered with black or pinto beans & cheese, topped with fresh guacamole, Mexican crema & pico de gallo. \$11

Quesadilla

A blend of sharp white cheddar & jack cheese in a grande flour tortilla, served with fresh guacamole, Mexican crema & pico de gallo. \$10

Queso Fundito

Roasted mild chiles blended with white cheddar and jack cheese served hot. Perfect for dipping tortilla chips! \$9

Torta

Seared carnitas on two handmade torta buns with cheese, guacamole and pico de gallo. \$8

☺ Jalapeno Poppers stuffed with elk chorizo and cheese, wrapped in a corn tortilla and fried, served with Mexican crema \$8.50

☺ Sopa Y Ensaladas

All salads are made with organic baby greens. Add Chicken breast +\$5 Add Shrimp +\$6 to any salad.

☺ Tortilla Soup

House made chicken soup garnished with chips, avocado, chopped tomato, cheese and cilantro. \$7.50

☺ Ensalada de la Casa

Organic baby greens with jicama, queso fresco and choice of dressing. \$6.50

☺ Mixed Prairie Greens

Mixed organic greens with our ancho-balsamic vinaigrette topped with sliced red onion, candied walnuts and queso fresco. \$10.50

☺ Salt Roasted Beet Ensalada

Salt roasted beets with baby mixed greens with ancho balsamic vinaigrette dressing topped with honey goat cheese and candied walnuts. \$14.50

☺ Sockeye Salmon Ensalada

Grilled wild Coho salmon set on a bed of organic baby mixed greens with citrus ginger vinaigrette. Garnished with avocado, tomatoes and toasted pumpkin seeds. \$14.50

☺ Achiote Chicken Taco Salad

Baby mixed greens topped with smoked corn and black bean salsa, jicama, avocado with ancho balsamic vinaigrette and garnished with corn strips queso fresco, and grilled, achiote marinated chicken breast \$14.50

Tacos & Burritos

Tacos & burritos are served with rice & beans or sub an organic baby green salad for \$3.50 Add extra taco + \$4

Carnitas

Local pulled pork shoulder slow cooked in a chile-orange brandy stock, seared and served with fresh pineapple-tomatillo salsa & jalapeño crema.

☺ Tacos \$11.50 *Burrito \$14

Pollo

Pineapple habanero glazed or ancho-chile chicken topped with onion, guacamole and pico de gallo.

☺ Tacos \$11.50 *Burrito \$14

Carne Asada

Choice flank steak grilled with our house chile rub topped with onion, fresh guacamole and pico de gallo.

☺ Tacos \$13.50 *Burrito \$16

Verduras

Sautéed butternut squash, crimini mushrooms, roasted peppers, onions and chiles sprinkled with our house chile-cumin rub topped w/ Mexican crema, queso fresco & cilantro.

☺ Tacos \$11.50 Burrito \$14

Elk Chorizo

Chef's local elk chorizo sautéed with caramelized onions, crimini mushrooms & roasted sweet chiles with, baby arugula and Mexican crema.

☺ Tacos \$13 Burrito \$15

☺ Chile Shrimp Taco

Chile dusted seared shrimp topped with red cabbage, orange-avocado salsa and pineapple-cilantro coulis. \$13.50

☺ Pescado Blanco Taco

Grilled seasoned halibut topped with an avocado-orange salsa, red cabbage & chipotle crema. \$13.50

Super Burrito

A choice of local fresh carnitas, pollo, carne asada, or verduras filled with cheese, Mexican crema, guacamole, salsa, rice and black or pinto beans wrapped in a grande flour tortilla. \$17

Enchiladas

Enchiladas are served with rice & beans or sub an organic baby green salad for \$3.50

☺ Cheese Enchiladas

Our handmade corn tortillas stuffed with cheese topped with ranchero or verde sauce and baked. \$14.50

Add carne asada, pollo or carnitas + \$5

☺ Verde Enchiladas

Choice of pollo, carne asada, carnitas rolled in our corn tortillas, topped with cheese and our house verde sauce. \$19

Bison Enchiladas

Slow cooked, shredded bison rolled in handmade white corn tortillas topped with our red ancho mole sauce and cheese. \$22.50

Verduras Enchiladas

Sautéed butternut squash, mushrooms, roasted peppers, onions and mixed with cheese & rolled in our handmade corn tortillas topped with roasted poblano cream & toasted pumpkin seeds. \$17.50

Seafood Enchiladas

Halibut, scallops, and tiger shrimp seasoned & seared then rolled in our handmade corn tortillas on a bed of ranchero sauce, topped with cheese & poblano cream. \$22.50

Duck Enchiladas

Ancho chile seared duck rolled in handmade white corn tortillas topped with our peanut mole sauce, cheese, and Mexican crema 22.50

Mountain Mexican Specialties

Carne Asada

☺ Ancho chile seared hanger loin steak with a cotija polenta cake and seasonal vegetables, topped with arugula chimichurri and a roasted cotija roma tomato \$23

☺ Chile Relleno

☺ Roasted poblano pepper stuffed with cheese, dipped in a traditional egg batter, served on a bed of roasted ranchero sauce, rice & seasonal vegetables. \$18 Add seared carnitas + \$3

☺ Pumpkin Seed Seared Ahi Tuna

Ahi tuna seared rare with cotija polenta cake seasonal vegetables, pineapple-cilantro couli, and coconut crema, topped with orange-avocado salsa. \$22

Pork Tenderloin

Spiced rubbed White Marble Farms pork loin with our peanut romesco sauce, cilantro rice, and seasonal vegetables, topped with pineapple-tomatillo salsa. \$22.50

Shrimp Diablo

Chili seared little tiger shrimp and house elk chorizo in a roasted habanero cream sauce, served over cotija polenta cake and seasonal vegetables. \$22.50

☺ Sizzling Fajitas

Choice of carnitas, pollo, carne asada, seafood or verduras tossed together with roasted chilis and onions & served with guacamole, pico de gallo, Mexican crema, rice, black or pinto beans & corn or flour tortillas. \$22.50

☺ Gluten-Free 18% Gratuity May be added to parties of 8 or more
Uncooked seafood could cause possible health complications



Drink Specialties

- Margarita- House specialty! Blended or on the rocks \$7
Mango-Rita- A taste of the tropics! Mango blended with our margarita. \$7.50
Sangria- Lemons, limes & oranges marinated with red wine, pineapple juice & O.J. \$8
Belini- Sparkling wine mixed with fresh orange juice. \$7
White Grape Sangria- Juiced green grapes, green apples and mint muddled with crisp white wine \$8.50

Cervezas

Domestic

\$3.00
 PBR
 Bud Light
 Kokanee

Imports

\$4.50
 Corona
 Pacifico
 Dos Equis Lager
 Negro Modelo
 Modelo Especial
 Corona Lite
 Clausthaler NA

Micro Brews

\$4.50
 New Castle Brown Ale
 Cold Smoke Scotch Ale 16oz
 Angry Orchard Hard Cider
 O-Mission IPA
 O-Mission Pale Ale
 O-Mission Lager
 Lagunitas IPA
 Lagunitas Lill Sumpin

Draught

\$4.50
 Dos Equis Amber
 Dos Equis Lager
 Tecate
 3 rotating

Vino

• Organic Viticulture

Vintages are subject to change

Bubbles

#106	Codorniu Cava Brut, Penedes, Spain NV	\$26/\$7 gl
#103	Lucien Albriect, Cremant d'Alsace Rose, France NV	\$38
#102	Bouillot Blanc de Blanc, Cremant de Bourgogne, France NV	\$35
#104	• Duval Leroy, Brut, Champagne, France NV	\$67
#105	• Billecart Brut Reserve, Champagne, France NV	\$100

ABC- Anything But Chardonnay

#205	Commanderie de la Bargemone Rose, France 2014	\$26
#220	Arca Nova Vinho Verde, Minho, Portugal 2014	\$22/\$6gl
#201	• Brunn Gruner Veltliner, Germany 2013	\$27
#223	Dr. Loosen 'Dr. L' Riesling, Mosel, Germany 2012	\$26/\$7gl
#207	Honoro Vera Blanco, Rueda, Spain 2013	\$26
#202	• Benton-Lane, Pinot Gris, Willamette, OR 2012	\$32
#200	Bigfire Pinot Gris, McMinnville, OR 2012	\$36
#203	Shaya Verdejo, Rueda, Spain 2012	\$32/\$8.50 gl
#208	• Manos Negras Torrones, San Juan, Argentina, 2010	\$32
#209	• Cono Sur Sauvignon Blanc, Colchagua Valley, Chile 2013	\$26/\$7 gl
#204	Auntsfield Sauvignon Blanc, Marlborough, New Zealand 2013	\$35
#230	Merry Edwards Sauvignon Blanc, Sonoma, CA 2012	\$65

Chardonnay

#302	Qupe 'Y Block', Santa Barbara, CA 2014	\$38/\$10 gl
#304	• Lioco, Sonoma County, CA 2010	\$36
#300	Calera, Central Coast, CA 2011	\$40
#303	Ojai Vineyards, Bien Nacido, Santa Maria, CA 2010	\$55
#305	Abeja, Walla Walla, WA 2013	\$60
#301	• Catena 'Alta', Mendoza, Argentina 2009	\$65
#307	• Romain Collet 1er Cru Vaillons, Chablis, France 2011	\$70
#306	• Domaine Serene 'Evenstead', Willamette, OR 2011	\$85

Pinot Noir

#400	• Root 1, Patagonia, Chile 2012	\$28
#405	Bigfire, Willamette Valley, OR 2011	\$38/10 gl
#407	Yamhill Reserve, Willamette Valley, OR 2009	\$43
#403	• Benton-Lane, Willamette Valley, OR 2010	\$50
#401	• V. Girardin Savigny-les-Beaune, Burgundy, France 2010	\$55
#404	• Merry Edwards, Russian River, CA 2012	\$69
#402	Ojai 'Bien Nacido', Santa Maria, CA 2012	\$70
#410	Domain Serene 'Yamhill Cuvee', Willamette, OR 2010	\$75
#406	Anthill Farms, 'Tina Marie Vineyard', Sonoma, CA 2013	\$80

Alternative Reds

#811	• Cono Sur Carmenere, Colchagua Valley, Chile 2013	\$26/\$7 gl
#801	• Predator Zinfandel, Lodi, CA 2013	\$25
#803	Alexander V. Vineyards 'Sin Zin', Alexander V., CA 2012	\$33
#822	• Entresuelos Tempranillo, Castilla Y Leon, Spain 2011	\$25/\$7gl
#805	Small Gully 'Robert's Shiraz', Barossa, Australia 2010	\$36
#815	Sanglier 'Kick Ranch' Syrah, Sonoma, CA 2008	\$70

Malbec

#509	• LaMadrid, Mendoza Argentina 2012	\$32/\$8 gl
#508	• Paul Hobbs 'Felino', Mendoza, Argentina 2012	\$38
#504	• Catena 'Vista Flores', Mendoza, Argentina 2012	\$43
#507	Tikal 'Amorio', Mendoza, Argentina 2008	\$60
#505	• Ontanon Gran Reserva, Rioja, Spain 2005	\$70
#510	• Tapiz 'Black Tears', Mendoza, Argentina 2007	\$85

Bold Blends

#601	Amancaya Malbec/Cab. Sauv, Mendoza, Argentina 2011	\$33
#602	Townshend 'T3', Columbia Valley, WA NV	\$35
#604	• Alvaro Palacios 'Camins Del Priorat', Priorat, Spain 2012	\$38/10gl
#603	Sleight of Hand Cellars 'Spellbinder', Columbia, WA 2011	\$38
#615	Barrel 27 'Rock & Hard Place', Paso Robles, CA 2012	\$38
#610	Chocolate Block, Franschoek, South Africa 2010	\$58
#612	• L'Ecole Perigee, Walla Walla, WA 2011	\$65
#622	Bodegas El Nido 'Clio', Jumilla, Spain 2010	\$70
#623	Betz Family Winery 'Besoleil', Columbia Valley, WA 2011	\$80
#613	Figgins Family Red, Walla Walla, WA 2010	\$115

Merlot & Cabernet

#703	• Januik Merlot, Columbia Valley, WA 2012	\$44
#711	LaMadrid Cabernet Franc, Mendoza, Argentina 2012	\$39
#722	Cougar Crest Cabernet Franc, Walla Walla, WA 2008	\$55
#704	• Tapiz Alta Cabernet Sauv, Mendoza, Argentina 2012	\$42/\$11 gl
#705	• L'Ecole #41 Cabernet Sauv, Columbia Valley, WA 2011	\$55
#706	Clos du Val Cabernet Sauv, Napa Valley, CA 2011	\$60
#701	Gramercy Cellars Cabernet Sauv, Columbia, WA 2011	\$77
#707	Joseph Phelps Cabernet Sauv, Napa Valley, CA 2011	\$95
#708	• Silver Oak Cabernet Sauv, Alexander Valley, CA 2008	\$99
#712	Doubleback Cabernet Sauv, Walla Walla, WA 2009	\$120

Bambinos

Includes a small drink \$6
 Quesadilla
 Nachos
 Bean, rice & cheese burritos
 Chicken tacos

Batidos

All of our batidos are made from frozen ripe fruit and fresh juice
 Mango/Plantain
 Papaya/Mango
 Pineapple/ plantain
 Mixed fruit