

## For the Table

### SOUTHWEST SAMPLER

Handcrafted Salsa / Queso / Guacamole 9

### TABLESIDE GUACAMOLE <sup>GF</sup>

Avocado / Tomato / Onion  
Fresh Squeezed Lime / Cilantro 9

### COCONUT SHRIMP

Mango Salsa / Chutney Marmalade 9

### QUESO

Melted Cheeses / Salsa Fresca 7

### CEVICHE

Shrimp / Scallops / Spicy Tomato Salsa  
Avocado / Cilantro 10

### CRISPY SMOKED PORK TAQUITOS

Smashed Avocado / Coriander Bourbon & Orange Glaze  
Cilantro / Queso Fresco 7

### GRILLED QUESADILLAS

Carne Asada 10 / Pollo 9 / Hongos 9

### GRILLED ARTICHOKE <sup>GF</sup>

Mesquite Grilled / Drawn Butter 9

## Soup & Greens

**HOUSEMADE TORTILLA SOUP** Grilled Chicken / Fresh Avocado / Cilantro / Tortilla Strips / Queso Fresco 6

**SONTERRA SALAD** Grilled Chicken / Tortilla Strips / Cilantro / Honey Lime Vinaigrette / Chipotle Peanut Sauce 10

**SONORAN SALAD** Tempura Chicken / Avocado / Applewood Smoked Bacon / Jack Cheese / Salsa Fresca 10

**HOUSE SALAD <sup>GF</sup>** Pecans / Sweet Dried Cranberries / Blue Cheese / Green Apple / Maple Vinaigrette 9

## Specialties

*Please Note Our Chef Recommended Wine Pairings.*

### FILET & ENCHILADA <sup>GF</sup>

Blue Corn Shrimp & Lobster Enchilada / Grilled Filet  
House Rice / Green Chile / Refried Black Beans 20

### CARNE ASADA

Grilled Marinated Skirt Steak / Caramelized Onions  
Chimichurri / House Rice / Refried Black Beans 16

### POLLO ASADA

Grilled 9 Spice Free Range Chicken / Caramelized Onions  
Chimichurri / House Rice / Refried Black Beans 14

### ACHIOTE SEARED SALMON <sup>GF</sup>

Chipotle Brown Sugar Spaghetti Squash  
Kale Pumpkin Seed Pesto / Hi Plains Dairy Chèvre 21  
*Artazuri Garnacha, Navarra*

### CHIMAYO SEARED DIVER SCALLOPS <sup>GF</sup>

Roasted Sweet Corn Risotto  
Ancho Tomatillo Chili Sauce / Braised Kale 24  
*Oyster Bay Sauvignon Blanc, New Zealand*

### PAN SEARED WILD DORADO <sup>GF</sup>

Smoky Black Lentil Ragout / Carrot Ginger Puree  
Citrus Braised Kale 22  
*Cesari Pinot Grigio, Italy*

### CORIANDER CRUSTED COLORADO LAMB T-BONE <sup>GF</sup>

Adobo Cream / Chipotle Brown Sugar Spaghetti Squash  
Ancho Demi / Pickled Cabbage 26  
*Andeluna Malbec, Argentina*

### DRY AGED ACHIOTE NY STRIP

Roasted Fingerlings / Ancho Demi / Asparagus Puree 24  
*La Crema Pinot Noir, California*

### GORGONZOLA AVOCADO BEEF TENDERLOIN

Roasted Rainbow Fingerlings / Ancho Demi  
Braised Greens / Gorgonzola Avocado Butter 25  
*Concha Y Toro Gran Reserva, Chile*

### "FRESH BACON" MOLE VERDE

Braised Callicrate Farms Pork Belly  
Cilantro Lime Basmati / Chicharones / Frisee 16  
*Kendall Jackson Chardonnay, California*

### GRILLED CORIANDER BOURBON & ORANGE GLAZED BACK RIBS

Roasted Fingerlings / Braised Greens  
Crispy Cayenne Onions 22  
*Red Guitar, Tempranillo Garnacha, Spain*

### MOLE CHICKEN

Mole Verde / Cilantro Lime Basmati / Chicharones / Frisee 14  
*Kendall Jackson Chardonnay, California*

## Tacos

*Served with House Rice & Refried Black Beans. Please Note Our Chef Recommended Beer Pairings.*

**CARNE ASADA** Grilled Steak / Smashed Avocado / Smoked Jalapeno Marinated Slaw / Queso Fresco 13 *Negra Modelo*

**PESCADO BLANCO <sup>GF</sup>** Pan Seared Pacific Mahi / Black Bean Corn Salsa / Ancho Aioli / Citrus Marinated Slaw 14 *Dos XX Lager*

**ADOBO CHICKEN <sup>GF</sup>** Ginger Carrot Slaw / Kale Pumpkin Seed Pesto / Queso Fresco 13 *Strang Bow*

**SALMON <sup>GF</sup>** Sustainable Salmon / Black Bean Corn Salsa / Ancho Aioli / Citrus Marinated Slaw 13 *Dos XX Lager*

**PUERCO** Braised Pork Belly / Chimichurri / Ancho Guajillo Aioli / Crispy Onions / Queso Fresco 12 *Fat Tire*

**BAJA** Tempura Fried Haddock / Marinated Repollo / Ancho Guajillo Aioli / Salsa Fresca / Queso Fresco 12 *Corona Extra*

## Enchiladas

*Served with House Rice & Refried Black Beans.*

**BLUE CORN SHRIMP & LOBSTER <sup>GF</sup>** Marinated Shrimp / Lobster / Spanish-Jack Cheese / Green Chile 16

**ADOBO CHICKEN** Colorado Grown Red Bird Chicken / Cilantro Cream 13

**RED CHILE SPINACH & MUSHROOM <sup>GF</sup>** Hatch Red Chile / Crimini Mushrooms / Baby Spinach / Spanish-Jack Cheese 13

**STEAK & AVOCADO** Grilled Marinated Skirt Steak / Avocado / Spanish-Jack Cheese / Fire Roasted Green Chile 15

**HICKORY SMOKED PORK <sup>GF</sup>** Fire Roasted Green Chile / Spanish-Jack Cheese 13

**Allergies: Please let your server know of any potential allergies before ordering.**

<sup>GF</sup> **Gluten-free options available.** Please notify your server if you'd like to have a gluten-free entrée prepared. At Sonterra, we are not a strictly gluten-free kitchen. While we make every effort to ensure our gluten-free menu meets gluten-free standards, we cannot guarantee this as airborne contaminants may exist. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gratuity may be added to parties of six or more or to guests requesting separate checks. Split plate charge of \$3 will apply.

Executive Chef Joshua W. Davis

Managing Partner Matthew Sharb