

For the Table

SOUTHWEST SAMPLER

Handcrafted Salsa / Queso / Guacamole 11

TABLESIDE GUACAMOLE ^(GFA)

Avocado / Tomato / Onion

Fresh Squeezed Lime / Cilantro 10

COCONUT SHRIMP

Mango Salsa / Chutney Marmalade 11

QUESO

Melted Cheeses / Salsa Fresca 8

CRISPY SMOKED PORK TAQUITOS

Smashed Avocado / Cilantro / Queso Fresco 9

CEVICHE

Shrimp / Scallops / Spicy Tomato Salsa

Avocado / Cilantro 11

GRILLED QUESADILLAS

Carne Asada 11 / Pollo 10 / Hongos 10

GRILLED ARTICHOKE ^(GFA)

Mesquite Grilled / Drawn Butter 10

AHI TUNA TOSTADAS *

Crispy Wonton / Avocado Crema / Jalapeno

Radish / Piloncillo / Fresh Cilantro 14

Soup + Greens

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

BLACK SESAME SEARED AHI SALAD * Avocado / Mango / Cashews / Baby Greens / Wasabi Lime / Piloncillo Glaze 15

SONTERRA SALAD Grilled Chicken / Tortilla Strips / Cilantro / Honey Lime Vinaigrette / Chipotle Peanut Sauce 12

SONORAN SALAD Tempura Chicken / Avocado / Applewood Smoked Bacon / Jack Cheese / Salsa Fresca 13

HOUSE SALAD ^(GFA) Pecans / Sweet Dried Cranberries / Blue Cheese / Green Apple / Maple Vinaigrette 10

Tacos

Served with House Rice & Refried Black Beans.

CARNE ASADA

Grilled Steak / Smashed Avocado

Smoked Jalapeno Marinated Slaw / Queso Fresco 13

PESCADO BLANCO ^(GFA)

Pan Seared Halibut / Black Bean Corn Salsa

Ancho Aioli / Citrus Marinated Slaw 13

ADOBO CHICKEN ^(GFA)

Elotes / Chipotle Crema / Radish 11

SALMON ^(GFA)

Sustainable Salmon / Black Bean Corn Salsa

Ancho Aioli / Citrus Marinated Slaw 13

PUERCO

Braised Pork Belly / Chimichurri / Ancho Guajillo Aioli

Crispy Onions / Queso Fresco 12

BAJA

Tempura Fried Haddock / Marinated Repollo

Ancho Guajillo Aioli / Salsa Fresca / Queso Fresco 12

Enchiladas

Served with House Rice & Refried Black Beans.

BLUE CORN SHRIMP & LOBSTER ^(GFA)

Marinated Shrimp / Lobster

Spanish-Jack Cheese / Green Chile 14

ADOBO CHICKEN

Colorado Grown Red Bird Chicken / Cilantro Cream 12

RED CHILE SPINACH & MUSHROOM ^(GFA)

Hatch Red Chile / Crimini Mushrooms

Baby Spinach / Spanish-Jack Cheese 12

STEAK & AVOCADO

Grilled Marinated Skirt Steak / Avocado

Spanish-Jack Cheese / Fire Roasted Green Chile 14

HICKORY SMOKED PORK ^(GFA)

Fire Roasted Green Chile / Spanish-Jack Cheese 11

Specialties

FILET & ENCHILADA * ^(GFA)

Blue Corn Shrimp & Lobster Enchilada / Grilled Filet

House Rice / Green Chile / Refried Black Beans 19

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 15

BLACKENED SPICED CHICKEN ^(GFA)

Basil Pepita Pesto / Lemon Turmeric Quinoa

Avocado and Frisee Salad 14

CUMIN CRUSTED SALMON * ^(GFA)

Lemon Turmeric Quinoa / Jalapeno Parsley Puree

Sautéed Baby Spinach / Smoked Jalapeno Goat Cheese 20

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

^(GFA) **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 Jesse Gutierrez