

## FOR THE TABLE

- Ahi Tuna Tostadas** \* crispy wonton / avocado crema / jalapeno radish / piconcillo / fresh cilantro 15  
**Queso** melted cheeses / salsa fresca 8.5  
**Coconut Shrimp** mango salsa / chutney marmalade 12  
**Grilled Artichoke** *GFA* mesquite grilled / drawn butter 11  
**Tableside Guacamole** avocado / tomato / onion / fresh squeezed lime / cilantro 11  
**Grilled Quesadilla** carne asada 12 / pollo 11 / hongos 11  
**Crispy Smoked Pork Taquitos** smashed avocado / cilantro / queso fresco 9  
**Ceviche** shrimp / scallops / spicy tomato salsa / avocado / cilantro 12

## SOUP + GREENS

- Housemade Tortilla Soup** grilled chicken / fresh avocado / cilantro / tortilla strips / queso fresco 6.5  
**Black Sesame Seared Ahi Salad** \* avocado / mango / cashews / baby greens / wasabi lime / piconcillo glaze 16  
**Sonterra Salad** grilled chicken / tortilla strips / cilantro / honey lime vinaigrette / chipotle peanut sauce 13  
**Sonoran Salad** tempura chicken / avocado / applewood smoked bacon / jack cheese / salsa fresca 14  
**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 14  
**Pescado Blanco** *GFA* pan seared sea bass / black bean corn salsa / ancho aioli / citrus marinated slaw 14  
**Adobo Chicken** *GFA* elotes / chipotle crema / radish 13  
**Salmon** *GFA* sustainable salmon / black bean corn salsa / ancho aioli / citrus marinated slaw 14  
**Puerco** braised pork belly / cilantro chimichurri / ancho guajillo aioli / crispy onions / queso fresco 13  
**Baja** tempura fried haddock / marinated repollo / ancho guajillo aioli / salsa fresca / queso fresco 13

## ENCHILADAS

*Served with house rice & refried black beans.*

- Blue Corn Shrimp & Lobster** *GFA* marinated shrimp / lobster / spanish-jack cheese / fire roasted green chile 16  
**Adobo Chicken** colorado grown red bird chicken / cilantro cream 14  
**Red Chile Spinach & Mushroom** *GFA* 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** *GFA* fire roasted green chile / spanish-jack cheese 12

## SPECIALTIES

- Saffron & Herb Grilled Beef Tenderloin** \* 3-chile mezcal sauce / yucca steak fries / grilled asparagus  
 ancho demi / saffron herb butter 32  
**Blackened Spiced Chicken** *GFA* lemon turmeric quinoa / red pesto / avocado frisee salad 17  
**Filet & Enchilada** \* *GFA* blue corn shrimp & lobster enchilada / grilled filet / house rice  
 fire roasted green chile / refried black beans 21  
**Carne Asada** \* grilled marinated skirt steak / sauteed onions / cilantro chimichurri / house rice / refried black beans 18  
**Pollo Asada** grilled 9 spice free range chicken / sauteed onions / cilantro chimichurri / house rice / refried black beans 16  
**Seabass La Plancha** coconut ginger / roasted poblano-green chili risotto / lobster butter / baby arugula 27  
**Blackened Sea Scallops** poblano risotto / red pesto 28  
**Chile De Arbol Crusted N.Y. Strip** \* tempura asparagus / sonterra steak sauce / sweet tomato jam 30  
**Colorado Lamb Loin Chop** \* seared colorado lamb / fire roasted sweet plantains / tomatillo-mint relish / ancho demi 28  
**Coriander Seared Salmon** quinoa & green lentil salad / avocado mousse / sweet tomato jam 22

*Executive Chef Joshua W. Davis*

*General Manager David York*

*We take pride in preparing our food from scratch every day. Please enjoy your time with us. • Split plate charge of \$3 will apply. Gratuity may be added to parties of 6 or more or to guests requesting separate checks.*

*Some items will have limited availability, and we respectfully cannot guarantee steaks prepared medium well or above. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed.*

*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.*

## MARGARITAS

### Signature Strawberry Jalapeno

*Voted Best Margarita by AOL Travel*

infused tequila with fresh jalapeno peppers  
real strawberry puree / house margarita mix  
7 / 34

### Sonterra Cadillac

herradura tequila / fresh lime juice  
simple syrup / gran gala / triple sec 8 / 38

### Perfect Patron

patron silver tequila / house margarita mix  
patron citronge orange liqueur 8 / 37

### Peach Mango

herradura tequila / mango puree  
peach schnapps / signature margarita mix 8 / 37

### Handshaken

sauza hornitos reposado tequila / fresh lime juice  
housemade simple syrup / gran gala  
triple sec 10 / 40

### Raspberry

herradura reposado tequila / fresh lime juice  
raspberry liqueur 8 / 36

### Skinny

el jimador silver tequila / triple sec  
agave / gran gala 8

### Conrad

corzo silver tequila / cointreau noir / lime juice 11

## COCKTAILS

### Signature Stoli Doli

fresh pineapple vodka / infused in house for 3 weeks 9

### Cucumber Blossom

cucumber water / lime juice / elderflower liqueur  
finlandia vodka / simple syrup 8

### Vanilla Lavender

vanilla vodka / lavender syrup  
lemon juice / simple syrup 8

### Orange Dreamsicle

vanilla vodka / orange crush soda  
whipped cream / simple syrup 8

### Bourbon & Berries

makers mark / blackberry puree  
lemon juice / cranberry juice 8

### Grapefruit & Rosemary Gimlet

tanqueray / lime juice / grapefruit juice  
rosemary simple syrup / rosemary sprig 8

### Blueberry Mojito

fresh blueberries and mint leaves / blueberry puree  
bacardi rum / blue curacao / club soda 8

## WINES BY THE GLASS

### Sparkling

**Freixenet Cordon Negro Brut** / catalonia, spain (split) 7

**Bouvet Rose Excellence** / loire, france 8

**Bricco Riella Moscato d'Asti** / piedmont, italy 9

### White

**Nobilo Sauvignon Blanc** / marlborough, new zealand 11

**Ruffino Pinot Grigio** / friuli, italy 8

**North by Northwest Riesling** / columbia valley, usa 8

**Raeburn Chardonnay** / russian river valley, usa 12

### Rosé

**Rodney Strong Rosé** / russian river valley, usa 12

### Red

**Meiomi Pinot Noir** / california, usa 13

**Mas Buscados Tempranillo** / petit verdot, castilla spain 8

**Genesis Merlot** / columbia valley, usa 12

**Piattelli Malbec** / lujan de cuyo, argentina 10

**Austerity Cabernet** / paso robles, usa 9

## BEER

### Craft, Domestic & Imports Available

Ask your server for selections. 4.5 - 9

## OUR STORY

The philosophy at Sonterra is simple. We source locally, whenever possible, from small producers to offer fresh, chemical-free, delicious produce. Our beef is raised in pastures. We serve fish from sustainable and wild populations that are not endangered. Our farmers are not only our purveyors; they're our friends. A big thanks to our local suppliers: Barista Espresso, Schmidt Apiaries, Raquelita's Tortillas, Haystack Mountain Goat Dairy, Polidori Sausage Company, Savory Spice Shop, Mauro Brothers Farm, Arkansas Valley Organic Growers, Red Bird Farms & Colorado Tortilla Company.

We understand that the success of our business depends on the health of the environment. We are always working to decrease waste through recycling and composting, saving water and energy in all operations and working to always be better stewards of all natural resources while doing our part to help protect the environment. Thank you for joining us in this journey and for dining with us at Sonterra.

### STRAWS

We are committed to reducing the use and waste of disposable straws. Each day the US consumes enough straws to wrap around the Earth's circumference 2.5 times. Straws will be available only upon request.