



STARTERS

- 🌿 RIB EYE CHILE CON QUESO - Served on a skillet with corn tortillas **15**
- CALAMARI - Deep fried squid and jalapeño with Hunan sauce **12**
- FIRECRACKER SHRIMP - Crispy shrimp tossed in a sweet and spicy glaze **11**
- CEVICHE - Citrus-marinated fish. Served with tostadas **10**
- AVOCADO EGG ROLLS - Served with a chipotle ranch **9**
- SPANISH CHORIZO AND POTATO ROLLED FLAUTAS - Served with a chipotle cream and pine nut guacamole **8**

SALADS

- HARVEST SALAD - Spinach, figs, red onion, walnuts, Maytag blue cheese and warm bacon dressing **12**
- COBB SALAD - Romaine lettuce, Applewood-smoked bacon, chicken, avocado, tomato, egg and Maytag blue cheese **12**
- CHICKEN CHOP SALAD - Chopped chicken, calabacitas, tomato, corn, tortilla strips and avocado topped with cojita cheese **12**
- 🌿 HOUSE SALAD - Mixed greens, Granny Smith apples, dried cranberries, candied pecans and Maytag blue cheese **9**
- CAESAR SALAD - Traditional Caesar dressing over romaine lettuce, Reggiano cheese and croutons **9**
- SQUID SALAD - Japanese-style squid salad in ponzu, cucumber and rice noodles **8**

DRESSINGS:

- Balsamic
- Blue Cheese
- Caesar
- Ranch
- Sesame

TOPPINGS OF YOUR CHOICE:

- Spicy tuna tartar..... 7
- Seared tuna..... 7
- Glazed salmon..... 7
- Garlic shrimp..... 7
- Grilled chicken..... 6

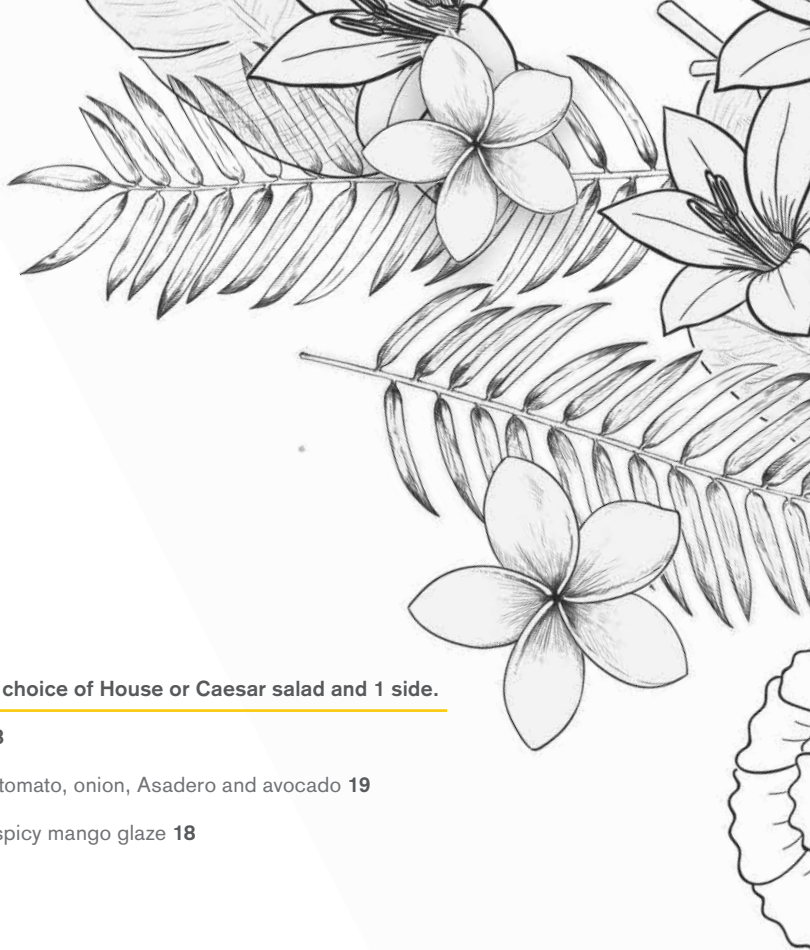
SUSHI ROLLS

- RAINBOW - Crab, salmon, tuna, yellow tail, avocado, cucumber **12**
- FLAMING DRAGON - Toreado, shrimp, crab, avocado, eel, Bacardi 151 **11**
- WILD THING - Shrimp tempura, avocado, cucumber and crab topped with eel, T.N.T., sriracha and honey wasabi sauces **10**
- ALMOND JOY - Coconut shrimp, cucumber, sweet chili mango, cream cheese, almonds **10**
- 🌿 MEXICAN - A lightly breaded blend of spicy crab, salmon, cream cheese, serrano, avocado, eel sauce, sriracha, dynamite **10**
- SPICY TUNA - Spicy tuna, cucumber **8**
- 🌿 EL PASO - Shrimp, crab, cream cheese, avocado **7**
- CALIFORNIA - Crab, cucumber, avocado, sesame seeds **6**

DRINKS

- | | | |
|---|--|---|
| <ul style="list-style-type: none"> Iced tea 2 Hot tea selection 3 French press coffee 5 San Pellegrino sparkling water 5 ea. Fiji water 500mL 3 ea. 1L 5 ea. | <ul style="list-style-type: none"> Fountain drinks 2.5 • Coca cola • Diet Coke • Dr. Pepper • Sprite | <ul style="list-style-type: none"> Flavored lemonade 3.5 • Cactus pear • Kiwi and blueberry • Strawberry Flavored tea 3 • Peach • Blueberry • Coconut |
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🌿 Customer favorites



HOUSE SPECIALTIES Served with your choice of House or Caesar salad and 1 side.

- GRILLED RIB EYE - 14oz. with yuzu cilantro butter **28**
- SMOTHERED CHICKEN - Green chile, mushrooms, tomato, onion, Asadero and avocado **19**
- RED PEPPER CRUSTED TUNA - Sashimi style with spicy mango glaze **18**
- GLAZED SALMON - Brushed with a ginger glaze **18**
- RIB EYE TACOS - With all the traditional toppings **15**
- GRILLED SHRIMP TACOS AL PASTOR - Grilled pineapple and salsa **15**
- FISH TACOS - Fresh haddock, lightly fried with all the traditional toppings **13**

PASTAS Served with your choice of House or Caesar salad

- PUNTAS DE FILETE AND FETTUCCINE - Corn and Reggiano cheese in a green chile roasted garlic cream sauce **16**
- SPINACH CARBONARA - Grilled chicken and fettuccine, Applewood-smoked bacon, mushrooms, sun-dried tomatoes, pine nuts and spinach in a cream sauce **15**
- CHICKEN PICCATA - Grilled chicken and fettuccine in a lemon-parsley-caper sauce **15**
- MAC N' CHEESE² - A hearty portion with grilled chicken, Applewood-smoked bacon and truffle oil **15**
- PASTA PRIMAVERA - Zucchini, squash, tomato, spinach, asparagus and fettuccine in a light white wine butter sauce **12** (shrimp) **16** (grilled chicken) **15**

BURGERS All burgers are made from an 8oz. homemade patty, grilled and served on freshly baked bread. Served with your choice of 1 side.

- J-TOWN BURGER - Hot dog, bacon, ham, American Cheese, Asadero Cheese, avocado, lettuce, tomatoes and red onion **16**
- 511 WESTERN BURGER - Swiss and American cheese, ham, BBQ and topped with an over easy egg and Tabasco onion strings **15**
- BACON CHEESEBURGER - American cheese, Applewood-smoked bacon and BBQ onions **12**
- MUSHROOM AND SWISS BURGER - Roasted wild mushrooms, Swiss and herb mayo **12**
- CALIFORNIA BURGER - Swiss, avocado and cucumber **12**
- GREEN CHILE BURGER - Roasted green chile and Asadero cheese **12**
- TOREADO BURGER - Ham, Asadero cheese, jalapeños toreados and chipotle mayo **12**
- ALL AMERICAN CHEESE BURGER - American cheese, lettuce, tomato and red onion **10**

SANDWICHES Served with your choice of 1 side.

- SEARED TUNA - Sashimi style, spicy mango glaze and Asian slaw **15**
- THE CLUB - Grilled chicken breast and ham on triple sourdough **15**
- ORGANIC VEGGIE - Zucchini, yellow squash, asparagus, avocado, lettuce, tomato and red onion **12**
- BLUE RIBBON CHICKEN - Grilled chicken breast, ham, Applewood-smoked bacon and Swiss **12**
- CHICKEN SALAD BLT - Applewood-smoked bacon, lettuce, tomato and homemade chicken salad **11**
- CRISPY CHICKEN - Panko-crusting with a sweet and spicy mango glaze **11** add buffalo +1

SIDES **6**

- French fries
- Sweet potato fries
- Calabacitas
- Mac and cheese
- Side salad
- Toasted sesame slaw
- Chef mashed potatoes
- Seasonal veggies
- Cream of green chile soup

SWEETS **7**

- Strawberry cheesecake
- Tres leches
- Churros
- Barely baked cookie

Customer favorites

Please notify us of any food allergies.
Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.

