



Gluten Free Dinner Menu

****All items have a chance of coming in contact with flour/gluten in the kitchen. Any fried items containing flour/gluten are fried along with gluten free foods. There is no guarantee****

SOUPS & SALADS

House Greens or Caesar Salad 4.99

Wedge Salad Iceberg wedge with Blue cheese dressing, pinon nuts, bacon bits & tomatoes. 5.99

Orange & Jicama Chicken Our spring greens, savory grilled chicken, mango salsa, oranges, jicama and toasted pinon nuts tossed in margarita vinaigrette 10.99

Caesar Chicken Salad Achiote grilled chicken tossed with southwest caesar dressing and crisp romaine. 9.99

Substitute Mahi Mahi, Rock Shrimp or Salmon. 11.99

Sedona Salmon Southwest spiced served over baby greens, sweet pepper, carrot and mango, tossed with margarita vinaigrette. 11.99

Steak Salad Flatiron steak grilled to order, served over spring greens with our house made Dijon ranch dressing, diced egg, capers, scallions and tomato. 11.99

Chicken Tortilla Soup Topped with fried corn tortilla strips. Cup 3.99/Bowl 5.99

Posole Cup 3.99/Bowl 5.99

CANTINA FAVORITES

Chicken Enchiladas Slow roasted chicken, cheese, and spices wrapped in corn tortillas with Chimayo red sauce. Served with rice and Navajo black beans. 13.99

Fire Roasted Chili Relleno Cast iron grilled, Stuffed with jack cheese, served with Chimayo chile sauce, Navajo black beans and rice. 13.99

Stacked Carnitas Burrito Fork tender shredded pork, grilled peppers, onions and Monterey jack/Cheddar cheese blend stacked on Corn tortillas served with Navajo black beans and rice. 13.99

Grilled Vegetable Enchilada Stack Layers of Corn Tortillas, cheese, grilled vegetables, beans and rice. Topped with chimayo red chile sauce 12.99

Shrimp Tacos Seasoned rock shrimp wrapped with cilantro, jicama slaw, guacamole, queso fresco served in crispy corn tortillas with Navajo black beans and rice. 11.99

Baja Fish Tacos Seared Mahi Mahi topped with slaw, pico de gallo, queso fresco and cilantro-lime crema in corn tortillas. Served with Navajo black beans and rice 11.99

Add sour cream and guacamole to any of our Cantina Plates for only 1.49

APPETIZER

Con Queso Dip Cream cheese and Manchego cheese served with carrot & celery sticks. 6.99

Hand Mashed Guacamole Made mild or spicy as you would like it, with fresh fried chimayo corn chips. 8.99

Table Mountain Nachos Fried corn tortilla chips, pico de gallo, Navajo black beans, jalapenos, guacamole and sour cream. 8.99

Add chicken or steak for \$2.00

Bottomless Chips & Salsa Fresh fried chimayo corn chips 3.49

STEAKS, BURGERS & MORE

All of our steaks are hand selected for ideal marbling and aged for superior tenderness.

Filet Mignon With bacon wrapped asparagus, cipollini onion and pancetta demiglace, sour cream and chive smashed potatoes. 20.99

Chipotle Cherry Grilled Flat Iron Cooked to order, sliced over mashed potatoes with a chipotle cherry demi glace. 15.99

New York Strip Premium angus strip seasoned with salt, pepper and virgin olive oil, served with sour cream and chive mashed potatoes. 20.99

Sandwiches and Burgers are served over a bed of shredded lettuce topped with tomatoes and pickles. OR ~ Add a gluten free bun to any sandwich for only \$1.50

Cantina Chicken Sandwich Grilled marinated chicken breast with lettuce and tomato on a ciabatta roll with caramelized onion aioli. Your choice of side 9.99

Handcrafted Burger Charbroiled with lettuce, tomato and pickles on a grilled brioche bun. Your choice of side. 9.99

Colorado Bison Burger All natural range fed with lettuce, tomato and pickles on a grilled brioche bun. Served with your choice of side 11.99

Add your choice of cheeses, bacon, sautéed mushrooms, roasted jalapeno, Anaheim chilies or avocado to any sandwich for .79 each

WEST BY SOUTHWEST

Rocky Mountain Rainbow Trout Pan Fried, served with lime caper butter sauce and a roast corn potato cake. 16.99

Pinon Cherry Chicken Sauteed chicken breast with dried cherries, served with sour cream and chive mashed potatoes. 14.99

Mesa Pork Ribs Half slab of St. Louis cut ribs, slow cooked and finished on the grill, served with sour cream and chive mashed potatoes. 14.99

**Make it a Full slab for 17.99*