



## SANDWICHES

CHOICE OF FRIES OR SPRING GREEN SALAD

### Otero Burger\*

1/2 lb choice Angus beef, caramelized onions, *Tillamook* cheddar, dill pickles, lettuce, tomato, Hatch chile mayo, brioche bun 21  
Add bacon 3  
Add chile 2

### Shaved Prime Rib Sandwich

Caramelized onions, giardiniera, horseradish, havarti and mustard seed aioli 21

### Tuna Melt

*Tillamook* Cheddar, tomato, grilled sourdough 17

### Ranch Club

Slow-roasted turkey breast, smoked ham, applewood smoked bacon, *Jarlsberg* Swiss, guacamole, butter leaf lettuce, tomato, toasted wheat bread 18

### Corned Beef Reuben

*Jarlsberg* Swiss, sauerkraut, Thousand Island dressing, caraway rye 19

### Chicken Salad Croissant Sandwich

Grapes, almonds, red onions, celery, and butterleaf lettuce 18

## DOS SILOS CLASSICS

W/ PINTO BEANS, SPANISH RICE, PICO DE GALO, ESCABECHE, & CHILI TOREADOS

### Chile Verde Carnitas GF

Slow-cooked pork w/ Hatch green chilies, and flour tortillas 19

### Chile Relleno de Queso

*Tillamook* cheddar, manchego, queso fresco, roasted Anaheim chile salsa 20

### Fried Fish Tacos

Cabbage, mango salsa, sriracha crema, corn tortillas 18

## VEGETARIAN

CHOICE OF FRIES OR SPRING GREEN SALAD

### Beyond Meat Burger

*Tillamook* Cheddar, red onion, avocado, lettuce, tomato, red pepper mayo 19

## HOUSE SPECIALTIES

### Top Sirloin 6 oz.

Roasted Yukon gold potatoes, broccolini, port wine demi-glace 32

### Pork Schnitzel

Warm German potato salad, haricot verts, lemon caper butter sauce 20  
Add fried egg 2

Split plate charge \$5

A 20% gratuity is automatically added to groups of 6 or greater

Please inform your server before placing your order if you have any food allergies or intolerances.  
V = Vegan GF = Gluten Free

\*Some items may contain undercooked proteins, which may increase the chance of food-borne illness.



Watercolors by Roberta Rogers

# STABLES

## Ranch Grille



### APPETIZERS

#### Chef's Board

Finocchiona salami, proscuitto, *Barley Buzzed* cheddar, *Humboldt Fog* goat cheese, gherkin, sweet drop peppers, country olives, beer mustard, pecans, cashews, baguette 24

#### Tubac Flatbread

Finocchiona salami, pepperoni, ricotta, roasted heirloom tomatoes, garlic, EVOO, balsamic drizzle 17

#### Cabernet Wild Mushrooms GF

Jarlsberg swiss & green onion biscuits 15

#### Ahi Tuna Tostada

Fried wontons, cucumbers, mangos, edamame, escabeche, Thai chili aioli, wasabi, gari shoga 18

#### Bacon Wrapped Prawns

Pineapple-mango slaw, BBQ glaze 17

#### Fresh Fried Potato Chips GF

Sour Cream & onion dip 13

#### Freshly-Baked Baguette

Salted whipped butter 5

### SOUP & SALADS

AVAILABLE IN HALF & FULL SIZES

#### Seasonal Soup

Chef's choice with seasonal ingredients

Cup 5 Bowl 10

#### Add Protein to any salad

Grilled Chicken	7
Top Sirloin	9
5 Skillet-Seared Shrimp	10
Grilled Salmon	13

#### Caesar

Romaine, Parmesan Reggiano, croutons 12/16

Add white anchovies 3

#### Arizona Field Greens GF

Jicama, heirloom cherry tomatoes, pepitas, white balsamic vinaigrette 12/16

#### Chopped Salad GF

Iceberg lettuce, bacon, green onion, bleu cheese, hard boiled egg, creamy ranch dressing 12/16

#### Baby Arugula GF

Apples, manchego, candied pecans, tart cherries, white balsamic 12/16

#### Winter Citrus Salad GF

Baby greens, braised beets, orange, grapefruit, goat cheese, pomegranate vinaigrette 12/16

Split plate charge \$5

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