



HOURS
SUNDAY
MONDAY
TUES- SAT

10AM - 9PM
11AM - 9PM
11AM - 10PM

BRUNCH
SATURDAY
SUNDAY

11AM - 3PM
10AM - 3PM



ENTRÉES

The "Original" Cowboy Stew

Braised beef, hominy, carrots, onions and chiles in a rich hearty beef broth. Garnished with crispy sweet potato strips and served with a warmed flour tortilla.

How 'bout a fried egg on top? \$14/21

NEW Corn Husk Baked Wild Fish

This filet of the day is baked with a white wine, spiced butter and caper reduction. Served with sliced tomatoes and grilled asparagus. Ask your server for our daily fish selection. \$ MP

Pan Seared Red Trout

Served over green beans, fire roasted peppers, baby spinach and tomatoes. Topped with a piquillo pepper brown butter sauce. \$21

★ Beef Tenderloin Filet

8 oz. Filet of Beef served with a chorizo, potato and menonita cheese stuffed poblano, refried beans and roasted guajillo chile sauce. \$32

Red or Green Chicken Enchiladas

Corn tortillas with chicken, tomatillo or guajillo chile sauce, menonita cheese, onions, cilantro and sour cream served with roasted tomato rice and charro beans. \$16

Santa Cruz Pasta

Penne pasta tossed in our roasted poblano cream sauce with grilled chicken, toasted pinenuts, tomatoes, salsa fresca and panela cheese \$12/19

NEW Roasted Free Range Chicken

Half Chicken served with creamy polenta, baby carrots, zucchini and a Oaxacan chocolate chile sauce \$21

SPECIALTIES

★ Carne Asada

Grilled marinated steak served in a traditional style with charro beans, roasted tomato rice, guacamole, salsa fresca and a warm flour tortilla. \$14/22

NEW Pork Osso Bucco

Slow braised shank served with creamy polenta, roasted baby carrots, Cipollini onions, zucchini and topped with a mild hatch green chile sauce \$23

Buttermilk Chicken

All natural chicken breast lightly fried and finished in the oven with Oaxacan chile mashed sweet potatoes, asparagus spears and cracked black pepper gravy. A neighborhood favorite. \$13/20

NEW Smoked Red or Green Chile Pork Roast

Hickory smoked pork roast served with charro beans, roasted tomato rice, salsa fresca and a warmed flour tortilla and a serrano pepper. \$12/19

Only Available After 4:00 P.M.

★ Sergio's Pork Tenderloin

Oaxacan chocolate and espresso rubbed pork loin served with roasted potatoes and sautéed house vegetables. Finished with a vanilla bean serrano chile butter sauce. \$23

★ El Jefe

20 oz. Bone - in New York Strip steak served with an heirloom tomato and panela cheese caprese salad. Topped with a balsamic reduction, herb pesto and crispy tobacco onions \$39

TACOS

★ Carne Asada Tacos

Two marinated carne asada tacos with pesto mayonnaise, cabbage, salsa fresca, panela cheese and cilantro in flour tortillas. \$12

Grilled Fish Tacos

Two 5 spiced fish tacos with a chipotle lime aioli and lime marinated cabbage with salsa fresca and panela cheese in flour tortillas. Ask your server for daily fish \$ MP

SANDWICHES

★ Wood Grilled Burger

Lettuce, onion and tomato on a rustic bun. Add your choice of green chiles, bacon, cheese, grilled red chile pesto onions, mushrooms or a fried egg for \$ 1.00 each \$12

★ SBG Signature Burger

Our special blend of fresh ground chuck and chorizo with Tillamook cheddar cheese, fire-roasted green chiles and a fried egg. \$14

Grilled Vegetable Sandwich

Grilled Mexican grey squash, menonita cheese, portabello mushroom, fire roasted Anaheim chiles, asparagus, herb pesto and balsamic vinaigrette. \$12

★ Chicken Sandwich

Five spice chile rubbed all natural chicken breast, menonita cheese, smoked bacon and pesto mayonnaise. \$13

WE SUPPORT LOCAL VENDORS WHENEVER POSSIBLE.