

BANDERA

STARTERS

Dip Duo with tortilla chips 8

Grilled Jumbo Artichoke 12

limited availability

Deviled Eggs 5

Skillet Cornbread 5

Nice Little House Salad* 6

Small Caesar Salad* 6

SIDES *5 each*

Seasonal Vegetable

Cucumber Salad

Mashed Potatoes

Green Rice

Hand-Cut French Fries

Peanut Coleslaw

Enchilada à la carte 7

Whole Chicken to go 14

In the Kitchen: *Mark Polintan*

FLYING CHICKEN

FOOD TO GO: 480.425.8646

CURBSIDE SERVICE



WOOD-FIRED ROTISSERIE

At Bandera we choose only the highest quality rotisserie meats which we slowly cook over a hardwood fire in our custom stone oven for genuine flavor.

Bandera-Style Roasted Chicken with tortilla sauce and green rice 17

Roasted Chicken & Mustard Barbecue Beef Rib Combo with coleslaw 26

BURGERS & SANDWICHES

Bandera Cheeseburger with aged white cheddar and coleslaw on a house-made bun* 15

Carnitas Sandwich with braised pork, avocado & Rio Grande glaze 15

Crispy Chicken Sandwich with sliced tomato and vinaigrette slaw 14

ENTRÉES

Classic Caesar Salad with roasted chicken and cornbread croutons* 14

Macho Salad with roasted chicken, avocado, chopped almonds and goat cheese 17

Pan-Seared Ahi Tuna with firecracker sauce, mixed greens, avocado and mango* 25

Seasonal Vegetable Platter today's composed selection of fresh vegetables 15

Simply Grilled Salmon with mashed potatoes and seasonal vegetables 24

Idaho Rainbow Trout simply grilled with seasonal vegetables 24

Butternut and White Cheddar Enchilada with green rice and cucumber salad 17

Kobe-Style Tri-Tip and Enchilada Platter with cucumber salad* 28

Kobe-Style Tri-Tip and Caesar Salad* 28

Aged Prime Rib slow roasted on the bone with mashed potatoes* 31

Grilled Center-Cut Filet with seasonal vegetables* 33

Mustard Barbecue Beef Ribs with coleslaw 28

We are proud to offer Allen Brothers hand selected beef.

DESSERTS

Banana Cream Pie with caramel and crushed chocolate 8

House-Made Oreo Ice Cream Sandwiches made with crème de cocoa 8

Our recipes are prepared fresh each day. Since most items are cooked to order, Arizona State food code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of foodborne illnesses.

**These items are served raw, undercooked or cooked to order. May contain raw or undercooked ingredients.*

WHITE WINES

Schramsberg *Blanc de Noirs* Sparkling, California 46

Tendil & Lombardi *Blanc de Blancs* Champagne, France 46

Lioco Chardonnay, Sonoma Coast 10/34

Patz & Hall Chardonnay, Sonoma Coast 12/40

Au Bon Climat Chardonnay, Santa Barbara 34

Astrolabe Sauvignon Blanc, Marlborough, New Zealand 10/34

Cliff Lede Sauvignon Blanc, Napa Valley 34

Seghesio Pinot Grigio, Russian River Valley 9/30

Burgans Albariño, Rias Baixas, Spain 24

Strub *Kabinett* Riesling, Germany 30

COLD BEER

Stella Artois, Belgium *draft* 6

Sierra Nevada Pale Ale, California *draft* 6

Fat Tire, Colorado 5

Pacifico, Mazatlan 5

Amstel Light, Holland 5

Odell IPA, Colorado 5

*Please no cell phones in the dining room
18% Gratuity will be added to parties of five or more
Please notify us of any food allergies • Parties of eight or more will be divided*

*To expedite service we open all bottles of wine at the bar.
If you do not have a designated driver, please allow us to call you a cab.*

RED WINES

Ladera Cabernet Sauvignon, Napa Valley 12/40

Mi Sueño *El Llano* Cabernet Sauvignon, Napa Valley 14/48

Vineyard 29 *Cru* Cabernet Sauvignon, Napa Valley 68

Paradigm Cabernet Sauvignon, Napa Valley 76

Shafer *One Point Five* Cabernet Sauvignon, Napa Valley 82

Lewis Cellars *Hillstone* Cabernet Sauvignon, Napa Valley 125

Soter *North Valley* Pinot Noir, Willamette Valley 12/40

Penner Ash Pinot Noir, Willamette Valley 58

Alysian Pinot Noir, Russian River Valley 70

Flora Springs Merlot, Napa Valley 10/34

Switchback Ridge Merlot, Napa Valley 70

Orin Swift *Saldo* Zinfandel, California 43

Nickel & Nickel *Bonfire* Zinfandel, Dry Creek Valley 57

Matchbook Tempranillo/Syrah, California 10/34

Orin Swift *The Prisoner*, Napa Valley 14/46

LaMadrid Malbec, Mendoza, Argentina 34

MARGARITA

House Specialty 9

*Our signature recipe shaken with fresh-squeezed
lime juice and Sauza Hornitos Plata Tequila*