

LUNCH MENU



Appetizers

BLACKENED CHICKEN QUESADILLA ^{GFR} Salsa, sour cream & fresh guacamole	14	ONION RINGS Served with roasted garlic & herb aioli	12	RANCHO GRANDE CHEESE STICKS Hand breaded and deep-fried ranch-flavored gouda cheese sticks served with warm marinara	13
CHICKEN WINGS <i>Buffalo, Miners, Nashville Hot or BBQ</i> Served with celery, carrot sticks & ranch or bleu cheese	18	CHIPS, SALSA & GUAC OR QUESO Zia restaurant style Nixtamal chips, served with roasted corn salad, salsa and your choice of guacamole or queso sauce	14	TOGARASHI SEARED TUNA ^{*GF H} #1 sushi-grade Ahi tuna, seaweed salad, Napa cabbage, wasabi, pickled ginger, ponzu, scallion	29
CHICKEN TENDERS OR FRIED SHRIMP & FRIES ^{GF H} <i>Buffalo, Nashville Hot, BBQ , Ranch, Bleu Cheese or Lemon Caper Remoulade</i>	16.5	BOTANAS ^{GF} Chips, queso, chorizo, black beans, green chilis, tomato, green olives, avocado, sour cream with side of salsa	15.5	TRUFFLE, SWEET POTATO, OR FRENCH FRIES	12

Soups & Salads

COLE SLAW	7	CASSIDY’S CAESAR <small>GFR</small>	14/18	HOUSE GREENS SALAD <small>GF</small>	9/14
SOUP DU JOUR	7/11	Baby romaine, Parmesan, crouton, house Caesar dressing, roasted Roma tomatoes, crispy poblano strips		<i>Red Wine Vinaigrette, Ranch, Blue Cheese or Poppyseed Dressing</i>	
FOUR CORNERS SALAD <small>GF H</small>	14/16	<i>Add pickled anchovies +2</i>		Spring greens, Parmigiano Reggiano cheese, crispy ancient grains	
Romaine, iceberg, and mixed greens topped with roasted corn, black beans, green chilis, jack & cheddar, Roma tomato, scallions, crispy tortilla strips, avocado and Southwest crema dressing		CRISPY CHICKEN SALAD <small>GFR</small>	14/18	WEDGE SALAD <small>GFR</small>	15/19
		Romaine, iceberg, mixed greens, hand breaded fried chicken breast sliced, jack & cheddar, Roma tomato, bacon, red onion, herbed buttermilk dressing		Iceberg, herb buttermilk ranch dressing, Maytag bleu cheese crumbles, Roma tomato, applewood smoked bacon, crispy onion	
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CHICKEN OR TUNA SALAD <small>GF H</small>	15/19	ADD TO ANY SALAD			
Mixed greens, ancient grains, Parmesan, red wine vinaigrette		GRILLED OR CRISPY CHICKEN BREAST	7	(3) JUMBO SHRIMP	12
<i>Make it a sandwich or wrap: whole wheat, lettuce, tomato, pickled red onion</i>		8OZ FLAT IRON STEAK*	21	SEARED TUNA*	18
<i>Add side +3</i>		<hr/>			

Handhelds & Entrées

STEAK SANDWICH ^{* GFR} Sliced 8oz flat iron steak, Amarosa roll, provolone, sautéed mushroom, caramelized onion, house steak sauce, lettuce and tomato	36	TERIYAKI GLAZED SALMON [*] Sushi rice with quinoa, grilled asparagus, dynamite slaw, crispy bean threads, scallions, pickled ginger, sesame seeds	37	FRIED GREEN TOMATO WITH TURKEY ^{GFR H} Toasted whole wheat bread, white cheddar, WDA, cucumber, pickled red onion, micro greens	14.5
HOT HAM, BRIE, & ROCKET ^{* GFR H} Toasted baguette with tomato, WDA and hot honey	14.5	CRISPY CHICKEN BREAST SANDWICH Hand breaded chicken breast, toasted brioche bun, lettuce, tomato, onion, pickle, mayonnaise	16.5	CHICKEN CLUB ^{GFR} Three pieces of grilled white bread, chilled grilled chicken breast, pepper jack, bacon, iceberg lettuce, tomato, avocado	16.5
BLTA ^{GFR} Grilled roasted garlic bread, bacon, iceberg lettuce, tomato, avocado, mayonnaise	16	<i>Original/American</i> <i>Buffalo/Bleu Cheese</i> <i>Nashville Hot/Pepper Jack</i> <i>Ham/Swiss</i> <i>BBQ/Cheddar</i>		JAMES RANCH NEW YORK STRIP ^{* GFR H} Sautéed mushrooms, truffle fries, seasonal vegetables	48

GF Gluten Free **H** Healthy Choice **GFR** Gluten Free Upon Request **N** Contains Nuts **VGR** Vegan Upon Request

**These items are served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness*
*** The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.*
Please notify staff for more information about these ingredients.



Tacos

Served on a hybrid corn & flour tortilla, topped with Oaxaca cheese, Napa cabbage, pico de gallo, cilantro, avocado
Served with roasted corn salad, lime & salsa Verde
Substitute corn tortilla or Jicama shell +1

One Taco 8
Two Tacos 14

COD CHICKEN STEAK * SHRIMP *
Grilled or Blackened Grilled or Blackened Grilled Skirt Steak Sautéed or Blackened

Burgers

½ lb. angus beef patty or grilled chicken, brioche bun, lettuce, tomato, onion and pickle & choice of side

BBQ PORK BELLY * 19	OLD FASHIONED JAMES RANCH SMASH * 19	MUSHROOM, ONION & SWISS * 19
Thick sliced pork belly, BBQ sauce, coleslaw, pickles, red onion	Two ¼ lb. ground beef patties smashed until crispy with grilled onions, two slices of American cheese, pickles, mustard and ketchup	Sautéed mushroom and onions, Swiss cheese

Build Your Own Burger

Served on a brioche bun with lettuce, tomato, onion and pickle

BEEF BURGER OR CHICKEN PATTY * 16	CHEESE +1.5	ADD ONS +1.5 EACH
½ lb. angus beef patty or grilled chicken patty	Choice of cheese: American, white cheddar, Swiss, provolone, Gruyère, feta, brie, pepper jack, yellow cheddar	Sautéed mushrooms, caramelized onion, crispy onion, bacon, green chili, truffle honey, avocado, Pico de gallo, crispy onion, jalapeño, sweet relish

Hot Dogs

Served on poppy seed bun with choice of side

SONORAN DOG 13	CHICAGO DOG 13	BUILD YOUR OWN 13
Natural casing Vienna hot dog with bacon, green chili, pico de gallo, caramelized onion, mustard, mayo, Oaxaca cheese	Natural casing Vienna hot dog with mustard, raw onion, relish, tomato, pickle spear, sport peppers, celery salt	<i>Mustard, Ketchup, Onion, Relish, Jalapeno, Cheese</i> ½ lb. all beef Hebrew National hot dog, poppy seed bun.

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