

LUNCH MENU



Appetizers

| | | | | | |
|---|------------------------------|---|-----------------------------|--|----------------------------|
| BLACKENED CHICKEN QUESADILLA Salsa, sour cream & fresh guacamole | 14 ^{GFR} | 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 ^{GF H} | 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 | SHRIMP CEVICHE STUFFED AVOCADO [⌘] Fresh shrimp ceviche served in halved avocados, corn tortilla crisps, cilantro, lime | 19 ^{GF H} | BOTANAS Chips, queso, chorizo, black beans, green chilis, tomato, green olives, avocado, sour cream with side of salsa | 15.5 ^{GF} |
| WHIPPED RICOTTA & PALISADE PEACH FOCACCIA [⌘] house made focaccia bread topped with whipped ricotta, Palisade peaches, prosciutto, hot honey | 16.5 ^{GFR H} | CHICKEN TENDERS OR FRIED SHRIMP & FRIES <i>Buffalo, Nashville Hot, BBQ , Ranch, Bleu Cheese or Lemon Caper Remoulade</i> | 16.5 ^{GF H} | TOGARASHI SEARED TUNA #1 sushi-grade Ahi tuna, seaweed salad, Napa cabbage, wasabi, pickled ginger, ponzu, scallion | 29* ^{GF H} |
| ONION RINGS Served with roasted garlic & herb aioli | 12 | | | TRUFFLE, SWEET POTATO, OR FRENCH FRIES | 12 |

Soups & Salads

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| COTTAGE CHEESE & PALISADE PEACHES [⌘] | 11 ^{GF H} | CASSIDY’S CAESAR Baby romaine, Parmesan, crouton, house Caesar dressing, roasted Roma tomatoes, crispy poblano strips <i>Add pickled anchovies +2</i> | 14/18 ^{GFR} | HOUSE GREENS SALAD [⌘] <i>Red Wine Vinaigrette, Ranch, Blue Cheese or Poppyseed Dressing</i> Spring greens, Parmigiano Reggiano cheese, crispy ancient grains | 9/14 ^{GF H} |
| COLE SLAW | 7 | | | | |
| SOUP DU JOUR | 7/11 | | | | |
| CRISPY CHICKEN SALAD Romaine, iceberg, mixed greens, hand breaded fried chicken breast sliced, jack & cheddar, Roma tomato, avocado, bacon, red onion, herbed buttermilk dressing | 15/19 ^{GFR} | BERRY BLUE SALAD [⌘] Mixed greens, rocket, crumbled blue cheese, strawberries, blueberries, pickled red onion, candied pecans, poppyseed dressing. | 14/18 ^{GF H} | WEDGE SALAD Iceberg, herb buttermilk ranch dressing, Maytag bleu cheese crumbles, Roma tomato, applewood smoked bacon, crispy onion | 15/19 ^{GFR} |
| CHICKEN OR TUNA SALAD Mixed greens, ancient grains, Parmesan, red wine vinaigrette <i>Make it a sandwich or wrap: whole wheat, lettuce, tomato, pickled red onion</i> <i>Add side +3</i> | 15/19 ^{GF H} | CHICKEN TORTILLA SOUP [⌘] House chicken tortilla soup, topped with, cilantro, sour cream, corn tortilla crisps & avocado | 13 ^{GF H} | GREEK CHICKEN BOWL [⌘] Chilled kalamata olive couscous, roasted red pepper, arugula, feta, roasted tomato hummus, grilled chicken breast, balsamic vinaigrette | 19 ^{GF H} |
| ADD TO ANY SALAD | | | | | |
| | | GRILLED OR CRISPY CHICKEN BREAST | 7 | (5) JUMBO SHRIMP | 14 |
| | | ORGANIC SCOTTISH SALMON | 21* | SEARED TUNA | 18* |
| | | | | 8OZ FLAT IRON STEAK | 21* |

Handhelds & Entrées

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| STEAK SANDWICH Sliced 8oz flat iron steak, Amarosa roll, provolone, sautéed mushroom, caramelized onion, house steak sauce, lettuce and tomato | 36* ^{GFR} | COCONUT CURRY SALMON [⌘] Jasmine rice, grilled baby bok choy, blistered tomatoes, scallions, mint, basil, toasted coconut | 39* ^{GF H} | GOURMET GRILLED CHEESE Parmesan crusted white bread with brie, white cheddar and American, bacon, tomato | 15.5 ^{GFR} |
| HOT HAM, BRIE, & ROCKET Toasted baguette with tomato, WDA and hot honey | 15.5 ^{GFR H} | CRISPY CHICKEN BREAST SANDWICH Hand breaded chicken breast, toasted brioche bun, lettuce, tomato, onion, pickle, mayonnaise <i>Original/American</i> <i>Buffalo/Bleu Cheese</i> <i>Nashville Hot/Pepper Jack</i> <i>Ham/Swiss</i> <i>BBQ/Cheddar</i> | 16.5 | TURKEY CLUB Three pieces of grilled white bread, turkey breast, pepper jack, bacon, iceberg lettuce, tomato, avocado, Worcestershire & Dijon Aioli | 16.5 ^{GFR} |
| BLTA Grilled roasted garlic bread, bacon, iceberg lettuce, tomato, avocado, mayonnaise | 16 ^{GFR} | | | JAMES RANCH NEW YORK STRIP Grass-fed & finished local James Ranch NY Strip, sautéed mushrooms, truffle fries, seasonal vegetables | 48* ^{GFR H} |

LUNCH MENU



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 +1

One Taco 8
Two Tacos 14

COD CHICKEN FLAT IRON STEAK +4 SHRIMP* +2
Grilled or Blackened Grilled or Blackened Grilled or Blackened Grilled or Blackened

Burgers

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

FRENCH BURGER 19 GFR OLD FASHIONED JAMES 19 GFR ORGANIC SCOTTISH 19.5 GFR
Brie, Gruyère, caramelized onion, RANCH SMASH SALMON BURGER
truffle honey Two ¼ lb. ground beef patties
House salmon patty, seared and
MUSHROOM, 19 GFR onions, two slices of American topped with feta, arugula, lemon
ONION & SWISS cheese, pickles, mustard and ketchup
Sautéed mushroom and onions, caper remoulade
Swiss cheese

Build Your Own Burger

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

BEEF BURGER OR 16 CHEESE +1.5 ADD ONS +1.5 EACH
CHICKEN PATTY
½ lb. angus beef patty or grilled Choice of cheese: Sautéed mushrooms,
chicken patty American, white cheddar, 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 Mustard, Ketchup, Onion, Relish, Jalapeno, Cheese
bacon, green chili, pico de gallo, ½ lb. all beef Hebrew National hot dog,
caramelized onion, mustard, mayo, poppy seed bun.
Oaxaca cheese