

BANDERA

STARTERS

Iron Skillet Cornbread 10

Dip Duo with tortilla chips 12

House-Smoked Salmon 17

#1 Tuna Poke with shrimp & macadamia 20

Nice Little House Salad 8

Kale Salad with roasted peanut vinaigrette 8

Grilled Artichokes *gone for the season!*

We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. They are typically available spring through summer.

SIDES 7 EACH

Hand-Cut French Fries

Ding's Coleslaw

Broccoli

Braised Red Cabbage

Seasonal Vegetable Selection

Cucumber Salad

Pomme Purée



FLYING CHICKEN

FOOD TO GO: 949.673.3524

Whole Rotisserie Chicken 19

Culinary Manager: Mark Polintan

**Our Caesar Dressing @ Margaritas are made with farm fresh raw eggs*

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.

Bandera-Style Roasted Chicken with apricot glaze and pomme purée (limited) 26

Rotisserie Chicken and Barbecue Rib Combo coleslaw and tomatoes with goat cheese 30

SALADS & SANDWICHES

The Macho Salad with roasted chicken, avocado, chopped dates and goat cheese 20

Caesar Salad with Roasted Chicken crisp romaine, reggiano and cornbread croutons* 18

Emerald Kale & Roasted Chicken Salad fresh herbs, roasted peanut vinaigrette 19

Cheeseburger fresh-ground in-house, served all the way, with hand-cut fries 18

Famous Prime Rib French Dip Sandwich with pomme purée 21

Crispy Chicken Sandwich buttermilk fried chicken, baby swiss, spicy slaw, with fries 17

Rotisserie Lamb Sandwich roasted peppers & arugula, served with coleslaw (Thurs-Sat) 19

ENTRÉES

Butternut and White Cheddar Enchilada with cucumber salad 17

Tri-Tip and Enchilada Platter with cucumber salad 35

Ahi Tuna with Shiitake Ponzu seared rare, served with coleslaw and vine-ripe tomatoes 29

Seattle-Style Barbecue Salmon grilled, served with cucumber salad and pomme purée 30

Slow-Roasted Pork Chop with Pommery mustard sauce, braised red cabbage, pomme purée 32

Barbecue Beef Back Ribs served with french fries and coleslaw 31

USDA Prime Center-Cut Filet with pomme purée and something green 44

Campfire Rib-Eye hardwood grilled, served with thick sliced tomatoes and blue cheese 39

DESSERTS

Banana Cream Pie with homemade caramel and chocolate 12

House-Made Oreo Ice Cream Sandwiches made with crème de cocoa 12

We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared "medium well" or above. We are concerned for your well-being, if you have allergies please alert us, as not all ingredients are listed. We hope you enjoy your time with us. Bon Appétit!