

BANDERA

STARTERS

Iron Skillet Cornbread 8

Dip Duo with tortilla chips 10

House-Smoked Salmon 16

#1 Tuna Poke with shrimp & macadamia 19

Nice Little House Salad 7

Kale Salad with roasted peanut vinaigrette 7

Grilled Artichokes *limited availability!*

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. AQ

SIDES

Hand-Cut French Fries 7

Ding's Coleslaw 6

Broccoli 6

Seasonal Vegetable Selection 6

Cucumber Salad 6

Pommes Purée 6



FLYING CHICKEN

FOOD TO GO: 949.673.3524

Whole Rotisserie Chicken 18

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.

Macho Salad with roasted chicken, avocado, chopped dates and goat cheese 19

Caesar Salad with Roasted Chicken crisp romaine, reggiano and cornbread croutons* 16

Kale Salad with Roasted Chicken emerald kale, fresh herbs, roasted peanut vinaigrette 19

Bandera-Style Roasted Chicken with apricot glaze and pommes purée *(limited)* 25

Rotisserie Chicken and Barbecue Rib Combo coleslaw and tomatoes with goat cheese 29

SANDWICHES

Cheeseburger fresh-ground in-house, served all the way, with hand-cut fries 17

Famous Prime Rib French Dip Sandwich with pommes purée 20

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

Rotisserie Lamb Sandwich roasted peppers & arugula, served with coleslaw *(Thurs–Sat)* 18

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 28

Seattle-Style Barbecue Salmon grilled, served with cucumber salad and pommes purée 29

Barbecue Beef Back Ribs served with french fries and coleslaw 29

USDA Prime Center-Cut Filet with pommes purée and something green 43

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!