

# BANDERA

## STARTERS

Dip Duo with tortilla chips 8

Deviled Eggs 6

Skillet Cornbread 8

House-Smoked Salmon\* 13

Small Caesar Salad\* 8

Nice Little House Salad 8

Grilled Artichokes *limited availability!*

*We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available, spring through summer. AQ*

## SIDES 6 each

Seasonal Vegetable

Mashed Potatoes

Hand-Cut French Fries

Cucumber Salad

Emerald Kale Salad

Roasted Peppers with goat cheese

Enchilada à la carte 11

Whole Chicken to go 18

Culinary Manager: Alejandro Villagran

FLYING CHICKEN

FOOD TO GO: 480.425.8646

CURBSIDE SERVICE



## WOOD-FIRED ROTISSERIE

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

Macho Salad roasted chicken, mixed greens, avocado, toasted almonds, dates, goat cheese 17

Emerald Kale & Roasted Chicken Salad tossed in peanut vinaigrette with fresh herbs 16

Rotisserie Chicken slow roasted, served with mole amarillo and green rice *(limited availability)* 20

Rotisserie Chicken & Rib Combo served with coleslaw and vine-ripened tomatoes 28

## BURGERS & SANDWICHES

Bandera Cheeseburger\* fresh ground with aged white cheddar on a house-made bun 16

Carnitas Sandwich slow roasted pork, coleslaw and Monterey jack cheese 17

French Dip au Jus\* thinly sliced roasted prime rib on a house-made French roll *(limited)* 19

## HOUSE SPECIALTIES

Seattle-Style BBQ Salmon\* with cucumber salad 28

Bangers & Mash grilled sausages with deli style mustard, mashed potatoes, braised red cabbage 20

Butternut & White Cheddar Enchilada served with cucumber salad *(add a sunny-side egg +1)* 17

Wild Mushroom Meatloaf served with mashed potatoes and seasonal vegetable *(limited)* 21

Snake River Farms Tri-Tip and Enchilada Platter\* with cucumber salad 34

Aged & Seasoned Prime Rib\* with seasonal vegetable and mashed potatoes *(limited)* 35

Carolina-Style BBQ Beef Ribs slow cooked with creamy coleslaw and mashed potatoes 28

Campfire Rib-Eye\* hardwood grilled, with our own Worcestershire and vine-ripened tomatoes 38

## DESSERTS

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

Banana Cream Pie with caramel and crushed chocolate 8

*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 are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!*