

BANDERA

STARTERS

- Iron Skillet Cornbread 8
- Dip Duo with tortilla chips 13
- House-Smoked Salmon 17
- #1 Tuna Poke with shrimp & macadamia 20
- Nice Little House Salad 8
- Caesar Salad* Reggiano & cornbread croutons 8
- 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. We'll serve them whenever available. AQ

SIDES 8 EACH

- French Fries
- Coleslaw
- Broccoli
- Braised Red Cabbage
- Seasonal Vegetable Selection
- Cucumber Salad
- Pomme Purée



FLYING CHICKEN

FOOD TO GO: 949.673.3524

Whole Rotisserie Chicken 20

Culinary Manager: Jon Kim

*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 31

SALADS & SANDWICHES

- The Macho Salad with roasted chicken, avocado, chopped dates and goat cheese 22
 - Emerald Kale & Roasted Chicken Salad fresh herbs, roasted peanut vinaigrette, Reggiano 20
 - Cheeseburger fresh-ground chuck, served all the way, with melted cheddar 19
 - Famous French Dip Sandwich thinly sliced prime rib on a toasted French roll 21
 - Crispy Chicken Sandwich buttermilk fried chicken, baby Swiss, spicy slaw 18
 - Rotisserie Lamb Sandwich roasted peppers & arugula on our house-made baguette 20
- Burgers & Sandwiches are served with your choice of French fries or coleslaw

ENTRÉES

- Butternut and White Cheddar Enchilada with cucumber salad 18
- Tri-Tip and Enchilada Platter with cucumber salad 36
- 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
- Barbecue Beef Back Ribs served with French fries and coleslaw 32
- Aged Prime Rib slow-roasted on the bone, with pomme purée and something green 39
- The Hawaiian rib-eye steak with pineapple-soy-ginger marinade, served with French fries 39
- USDA Prime Center-Cut Filet with pomme purée and something green 45

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!