

SOUTHWESTERN BRUNCH  
SATURDAY 11-3  
SUNDAY 10-3



PRIVATE DINING  
AND  
WINE CELLAR  
AVAILABLE

**A SOUTHWESTERN EXPERIENCE**

We support LOCAL farmers whenever possible



## SANDWICHES

\*\*\*ALL BURGERS ARE SERVED WITH FRESH GROUND CHUCK\*\*\*

- Wood Grilled Burger** ..... \$9  
Lettuce, onion and vine ripened tomato
- New SBG Signature Burger** ..... \$12  
Our special blend of fresh ground chuck and chorizo with Tillamook cheddar cheese, fire-roasted green chiles and a fried egg
- Green Chile Burger** ..... \$11  
Fire roasted Hatch green chiles, menonita cheese, lettuce, onion and vine- ripened tomato
- New Smoked Turkey Club** ..... \$12  
Smoked turkey breast, fire-roasted green chiles, smoked bacon and salsa mayonnaise on toasted sourdough bread
- Chicken Sandwich** ..... \$12  
Five chile rubbed all natural chicken breast, menonita cheese, smoked bacon and pesto mayonnaise
- Guacamole Burger** ..... \$12  
Guacamole, crispy bacon, Tillamook cheddar cheese, lettuce, onion and vine- ripened tomato
- Veggie Grilled Vegetable Sandwich**  
Grilled Mexican grey squash, portabello mushroom, fire roasted anaheim chiles, asparagus, jalapeno jack cheese, herb pesto and balsamic vinaigrette  
\$11



## ENTRÉES

Sm. / Reg.

- Lamb Loin** ..... \$19  
Pan seared pumpkin seed crusted loin served with black quinoa, amarynth, sautéed vegetables and pasilla chile pipian sauce
- New Pan Seared Red Trout** ..... \$18  
Served over green beans, fire roasted peppers, baby spinach and tomatoes. Topped with piquillo pepper brown butter
- Sergio's Pork Tenderloin** ..... \$18  
Oaxacan chocolate and espresso rubbed loin served with roasted potatoes and sautéed house vegetables. Finished with a vanilla bean serrano chile butter sauce
- Grilled Wild King Salmon** ..... \$24  
Red chile glazed wild filet served with roasted poblano creamed corn, roasted potatoes and spinach
- Pork Osso Bucco** ..... \$21  
Slow braised shank with hatch green chile sauce, Peruvian beans and house vegetables
- Santa Cruz Pasta** ..... \$12/16  
Penne pasta with oven roasted chicken tossed in our roasted poblano cream sauce with toasted pinenuts, tomatoes, salsa fresca and panela cheese
- Smoked Red Chile Pork Roast** ... \$12/16  
Hickory smoked pork roast served with charro beans, roasted tomato rice, salsa fresca and a warmed flour tortilla
- New North Central Chicken** ..... \$12/16  
Wood grilled red chile glazed all natural chicken breast served with roasted poblano creamed corn, green chile and cheddar mashed potatoes and grilled asparagus
- Buttermilk Chicken** ..... \$12/16  
All natural chicken breast lightly fried and finished in the oven with Oaxacan chile mashed sweet potatoes, asparagus spears and cracked black pepper gravy
- Carne Asada** ..... \$14/18  
Grilled marinated steak served in a traditional style with charro beans, roasted tomato rice, guacamole, salsa fresca and a warmed flour tortilla
- New Beef Tenderloin Filet**  
8 oz. Filet served with green chile and cheddar cheese mashed potatoes, caramelized onions and red chile pesto glazed mushrooms  
\$27

18 % gratuity on parties of six more

WE ARE ONLINE AT [SIERRABONITAGRILL.COM](http://SIERRABONITAGRILL.COM)

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