



DINNER

MONDAY • THURSDAY

SOUP OF THE DAY 8

CHEF'S SEASONAL SALAD 9

HOUSE SALAD 7 GF V

Mixed greens, english cucumber, rainbow carrot, heirloom cherry tomatoes, slivered red onion.
Your choice of housemade dressings: ranch, italian, blue cheese, balsamic vinaigrette, honey mustard, or 1000 island.

THE CARILLO BURGER 24

Wagyu-blend half pound patty, tomato confit, fresh arugula, creamy goat cheese, chive aioli, brioche bun served with kennebec steak fries.
(Gluten-free bun available)

THE KIVA BURGER 21 V

Portobello mushroom patty, roasted fresno aioli, fresh spinach, caramelized onion, sundried tomatoes, swiss cheese served with kennebec steak fries.
(Gluten-free bun available)

DRY-AGED NEW YORK STRIP 48 GF

Handcut local beef, chipotle-spiced twice-baked pomme puree, cowboy butter, grilled broccolini.

SERRANO PESTO ATLANTIC SALMON 46 GF

Shallot butter parsnip puree, espelette-glazed rainbow petite carrots.

HONEY HABANERO CHICKEN BREAST 32 GF

Nopales white cheddar pomme puree, espelette-glazed rainbow petite carrots.

SONORAN SHORT RIB CAVATAPPI 28 V

Quajillo-braised short rib, heirloom tomatoes, spring onion, roasted corn, cilantro, cotija, chipotle cream sauce, micro cilantro finish.

SIGNATURE VEGAN ALFREDO 26 V

Orecchiette pasta, nutritional yeast cashew alfredo, braised broccolini, salted cashew crumble.



TANQUE VERDE
EST RANCH® 1868

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.
Dishes may be made gluten-free or dairy-free. Please ask server for examples. GRATUITY IS NOT INCLUDED IN PRICE.



DINNER

TUESDAY • FRIDAY • SUNDAY

SOUP OF THE DAY 8

CHEF'S SEASONAL SALAD 9

HOUSE SALAD 7 GF V

Mixed greens, english cucumber, rainbow carrot, heirloom cherry tomatoes, slivered red onion.
Your choice of housemade dressings: ranch, italian, blue cheese, balsamic vinaigrette, honey mustard, or 1000 island.

THE CARILLO BURGER 24

Wagyu-blend half pound patty, tomato confit, fresh arugula, creamy goat cheese, chive aioli, brioche bun served with kennebec steak fries.
(Gluten-free bun available)

THE KIVA BURGER 21 V

Portobello mushroom patty, roasted fresno aioli, fresh spinach, caramelized onion, sundried tomatoes, swiss cheese served with kennebec steak fries.
(Gluten-free bun available)

DRY-AGED FILET MIGNON 52 GF

Handcut local beef, moody blue smoked blue cheese mornay, grilled asparagus, parmesan potato au gratin.

VERA CRUZ CHILEAN SEABASS 48 GF

Roasted garlic celeriac root puree, shallot-braised haricot verts.

COFFEE-RUBBED FRENCHED PORK CHOP 40 GF

Roasted peach fresno chutney, goat cheese sweet potato mash, espelette-glazed rainbow petite carrots.

SONORAN POBLANO & PORK BELLY BUCATINI 28

Roasted poblano cream sauce, crispy pork belly, jalapeño cornbread crumb finish, shaved manchego.

MESQUITE-BATTERED CHILE RELLENO 26 V

Black bean, roasted corn, cheddar jack, cilantro, mesquite flour batter.
Served with cilantro black beans & house-made tortilla chips.



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DRINKS

Non-alcoholic 2.50

Coca Cola | Sprite | Root Beer | Diet Coke | Iced Tea | Lemonade

Prickly Pear Margarita 10

House margarita with fresh prickly pear syrup. Served with a salt rim and lime.

Raspberry Mojito 9

Bacardi rum, mint, liquid alchemist raspberry, lime juice, club soda.

Apple Old Fashioned 10

Four Roses bourbon, liquid alchemist apple spice, Angostura bitters, topped with an apple slice.

Margarita Flight 16

Choose three flavors: Prickly Pear, Mango & Jalepeño, Strawberry, Blood Orange, White Peach, The Classic.

Full-size Margaritas are available for \$10.

Blood Orange Spritzer 10

Blood Orange, Sauvignon Blanc, Club Soda, and Lime

Beer

Michelob Ultra | Coors Light | Bud Light | Miller Light | XX Lager
Corona | Budweiser | Lagunitas IPA | XX Amber | Angry Orchard Cider
Barrio Blonde (local) | Barrio Citrazona IPA (local)

Featured Wine Special

Ask your server about today's wine special.



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WINE

WHITE WINE

Echo Bay Savignon Blanc 9 36
Marlborough, New Zealand
Honeysuckle, Citrus, Kafir Lime

Bollini Pinot Grigio 9 36
Alto Adige, Italy
Pear, Light Mineral Notes

Sycamore Lane Chardonnay 7 28
California
Light Bodied, Tropical Fruits, Pineapple

Seven Daughters Moscato 8 30
Italy
Floral, Peach, Honey Notes

Campo Viejo Rosé 12 48
California
Dry with Light Red Fruit & Citrus

RED WINE

Underwood Pinot Noir 9 36
Oregon
Cherry, Spice, Black Currant

J.Lohr Merlot 10 40
Santa Barbara, California
Black Cherry, Milk Chocolate, Vanilla

Conundrum Red Blend 12 48
California
Silky Flavors of Cherry & Baking Chocolate

Sycamore Lane Cabernet Sauvignon 7 28
California
Fresh Red Cherry & Sweet Vanilla

BUBBLES

Villa Sandi Prosecco 10 40
Veneto, Italy
Golden Apples, Acacia, Honeysuckle, Citrus



RESERVE LIST

Domaine Carneros Brut 100
Napa Valley, California
White Flower, Citrus Peel, Apple Pie

Ely Chardonnay 55
Sonoma Coast, California
Lemon Curd, Orange Blossom, Honey

St. Francis Merlot 50
Sonoma Country, California
Plum, Dried Currant, Peppercorn

Michael David Rapture Cabernet Sauvignon 95
Lodi, California
Bing Cherry, Caramel, Graphite

Justin Cabernet Sauvignon 100
Paso Robles, California
Dark Ruby Red, Oaky, Strong Spice Notes

Jordan Cabernet Sauvignon 150
Alexander Valley, California
Ripe Cherries, Cassis, Long Finish

