



Where the legend of the Southwest comes alive in every bite: scratch-made preserves, live-fire techniques and streamlined cook-to-order execution—all under one roof.

🔧 THE TRAIL BEGINS HERE 🔧

Choose from the below appetizers, served family-style and complemented by our housemade crispy Totopos and three signature dips.

Gold Rush Agua-Chile

Coconut-poached shrimp, green mango, smoky Agua-chili, sweet and sour citrus.

Sunset Tinga Tostada

Pulled chicken, refried pinto beans, sun-dried tomato aioli on crispy tostada.

Elote Esquites (V,VV)

Charred corn kernels, salsa Verde, Mexican tajin, crunchy tortilla crumble, cotija snow

Campfire Pumpkin Flautas (V,VV)

Roasted pumpkin stuffed & rolled tortillas, queso fresco, almond mole, fresh green crema.

Chuck Wagon Queso Dip (V,VV)

Artisan blue corn Nachos - made for Queso dipping!! *Cowboy it up with extra ration of chili con carne!!*

🔧 THE TRAIL CONTINUES... 🔧

Our reimagined OK Corral concept now presents you with two distinct dining options to choose from each served with today’s selection, always consisting of:  
**3 sides, 2 salsas & warm tortillas... all intended to fuel the journey and memories.**

“The Frontier” - Choose 3

Explore today's flavourful selections thoughtfully curated by our culinary team.

Tequila Lime Shrimp

Succulent shrimp marinated in tequila, garlic, and fresh lime, chargrilled to perfection.

Blackened Chipotle Snapper

Snapper fillets rubbed with all that Tex-Mex flavour

Sweet & Spicy Chorizo

Grilled pork sausage, with a sweet chili glaze.

Crispy Chicken Chicharrón

Golden-fried chicken bites, Mexican BBQ - at its best!

Slow-Braised Short Rib Barbacoa

Beef short ribs braised slowly, chilies and spices

“Rio Verde” The Garden Trail (V,VV)

Showcasing the top three favourites aimed at those who seek greener pastures!!

Roasted Sweet Potato & Chipotle Quesadilla

Roasted sweet potato, smoky chipotle -Chile crema, mozzarella cheese.

Cauliflower “Macha”Taco

Charred cauliflower tossed in salsa Macha, sesame, jalapeños, salsa Verde

Squash & Chickpea Estofado

Stewed pumpkin, coconut, and chickpeas, finished with sour orange crema

Today's Sides

- 1. Mexican Rice
- 2. Charred Jalapeño & Cheddar Polenta
- 3. Sweet Potato & Coconut Mash

OK C’s Salsas:

- 1. Lone Star Ranch
- 2. Spiced Pineapple

UNDER THE STARS 🔧

Sweet Moments Remembered (GF, V)

La Media Luna

Chocolate brownie, rich dulce de leche infused with warming Mexican spices.

Prairie Sweet Corn

Velvety corn flan, apple compote, lime and crunchy caramel popcorn.

Vegetarian - V    Vegan - VV    Gluten Free - GF

\*Please inform your server if you have any food allergies or special dietary requirements. Sandals’ kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.