



ARIZONA'S

Tex-Mex COOKING

STARTERS

CHOPPED SALAD

Iceberg lettuce, tomatoes, cucumbers, peppers, jalapeños, coconut-lime dressing

CAESAR SALAD

Romaine hearts, croutons, anchovies, creamy avocado-lime dressing

ROASTED CHILI POTATO SOUP

Wilted greens and premium plant-based Hungry Planet® chorizo sausage

GRILLED SHRIMP

Smoked chili cocktail sauce, tostones

GUACAMOLE

Bacon, grilled scallions, jalapenos, charred pico de gallo, corn chips

PULLED PORK TAQUITO

Pico de gallo, crème fraîche, guacamole

RED CHILI TUNA TARATRE

Yellowfin tuna, Sriracha, shaved jalapeño, cilantro, chipotle crème fraîche

KIDS

BABY BACK RIBS

Coleslaw, Corn

SALSA MAC & CHEESE

GRILLED VEGETABLE OR CHEESE

QUESADILLA

BBQ CHICKEN DRUMSTICK

French fries

ENTREES

BOURBON BABY BACK RIBS

Bourbon glaze, grilled corn on the cob

HONEY-CHIPOTLE GRILLED RIBEYE STEAK

Grilled corn with paprika-lime butter, parmesan cheese, baked potato, sour cream

SOUTHWEST BUDDHA BOWL

Pulled pork, black beans, candied sweet potato, Mexican rice, kale chips, corn salsa, chipotle crème fraîche, shoestring tortilla chips

MAHI MAHI A LA VERACRUZANA

Braised mahi mahi, Mexican rice, grilled rapini

RANCH STYLE MOLE CHILI BOWL

Premium plant-based Hungry Planet® meat, tomatoes, onion, chili, beans, corn, avocado, corn chips

TEX-MEX BURGER

Tomato, pickled red onions, lettuce, jalapeños, chipotle aioli

GRILLED SHRIMP TACOS

Soft tortillas, salsa mexicana, corn salsa, guacamole, sour cream

SOUTHWESTERN FRIED CHICKEN

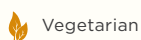
Charred corn, coleslaw, smoked paprika-honey sauce

DESSERT

CHOCOLATE-CHILE MOUSSE

FLAN DE CAF

MANGO LIME TART



Vegetarian



Balanced Lifestyle
Healthier preparations
and lower calorie
counts



Gluten Free
Please consult your server
on which dishes can be
prepared gluten free



Lactose Free
Please consult your server
on which dishes can be
prepared lactose free



Signature Dish



Vegan

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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: First Choice IGA • Island Fresh Produce • Fresh Products TCI Ltd • GK Food Service