



ARIZONA'S

Tex-Mex COOKING

STARTERS

CHOPPED SALAD - VV

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

CAESAR SALAD

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

BLACK BEAN SOUP - V

Black beans, cumin crema, queso fresco, tomato

SHRIMP COCKTAIL

Poached shrimp, red onion, cilantro, lime, ketchup, jalapeño, tostones

GUACAMOLE

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

PULLED PORK TAQUITO

Pico de gallo, crème fraîche, guacamole

TAJÍN AHI TUNA TOSTADA

Rare-seared ahi tuna, shaved jalapeños, cilantro, chipotle crema

KIDS

BABY BACK RIBS

Coleslaw, Corn

SALSA MAC & CHEESE - V

CHEESE QUESADILLA - V

BBQ CHICKEN DRUMSTICK

French fries

ENTREES

BOURBON BABY BACK RIBS

Bourbon glaze, grilled corn on the cob

HONEY-CHIPOTLE GRILLED T-BONE STEAK

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

MEXICAN BOWL

Spiced pulled pork, black beans, candied sweet potato, Mexican rice, kale chips, corn salsa, smoked chili crema, crisp tortilla chips

MAHI MAHI A LA VERACRUZANA

Braised mahi mahi, Mexican rice, grilled rapini

LENTIL CHILI BOWL - VV

Tender braised lentils, tomato, chili, onion, corn, avocado, crisp 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

DESSERT

CHOCOLATE-CHILE MOUSSE - VV

FLAN DE CAFE

MANGO LIME TART

V - VEGETARIAN VV - 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.