

# DINNER MENU

## Snacks & Shareables

Cast Iron Hatch Chile Queso <sup>GF</sup> roasted green chilies, cotija, warm tortilla chips	14
Smoked Brisket Nachos <sup>GF</sup> house tortilla chips, smoked brisket, queso, charred corn, pico de gallo <i>add guacamole +3</i>	22
Crispy Calamari fresno chilies, lime, chipotle aioli	20
Caballeros Chicken Wings <sup>GF</sup> buffalo, honey chipotle, lemon pepper, or mesquite bbq	19
Steakhouse Sliders* three mini burgers, cheddar, caramelized onion, brioche	19

## Soups & Salads

*add-on proteins available*  
*chicken +6 | salmon +10 | shrimp +11 | steak +13*

Sonoran Chopped Salad <sup>GF</sup> romaine, local greens, roasted corn, black beans, avocado, cherry tomato, pepitas, cotija tortilla crisps, cilantro lime vinaigrette	15
Steakhouse Wedge <sup>GF</sup> iceberg, bacon, tomato, onion straws, blue cheese dressing	14
Grilled Chicken Cobb Salad <sup>GF</sup> romaine, grilled chicken, bacon, avocado, hard-boiled egg, cheddar, ranch	20
Strawberry Snap Pea Salad <sup>GF</sup> arugula, spring mix, strawberries, sugar snap peas, fennel, pistachio goat cheese, champagne vinaigrette	16
Arizona Beef Chili <sup>GF</sup> braised beef chili, cheddar, sour cream, cornbread crumble	12
Chef's Seasonal Soup house-crafted soup prepared daily	12

## Burgers, Sandwiches & House Favorites

Caballeros Ranch Burger* ½ lb grilled beef, cheddar, bacon jam, lettuce, tomato served with choice of house fries or ranch slaw	21
Green Chili Burger* ½ lb grilled beef, pepper jack cheese, roasted hatch chili, avocado, chipotle aioli served with choice of house fries or ranch slaw	22
Southwest Chicken Sandwich grilled chicken, pepper jack cheese, avocado, roasted corn relish served with choice of house fries or ranch slaw	18
Buttermilk Fried Chicken Tenders house fries, ranch & honey mustard	15
Salmon Tacos <sup>GF</sup> pineapple salsa, red cabbage, cotija, serrano crema	21

## Ranch Plates

Braised Lions Mane Mushrooms broccolini, crispy potato, roasted seasonal vegetables, smoked chili reduction	28
Grilled Hanger Steak <sup>GF*</sup> cowboy butter, roasted fingerlings, broccolini	38
Pan Seared Salmon <sup>GF*</sup> sweet corn succotash, blistered tomato, citrus beurre blanc	36
Smoked Chicken Enchiladas <sup>GF</sup> cilantro rice, refried black beans, cilantro crema, cotija	25
Sonoran Wagyu Meatloaf mesquite smoked wagyu & chorizo meatloaf, goat cheese polenta, pickled mushroom charred asparagus, crispy leeks, bone marrow chili butter	28
Red Chile Braised Short Rib roasted root vegetables, smoked gouda farro	36
Fried Pork Chop apple-chili chutney, shaved fennel, roasted sweet potatoes	32
Feature of the Day today's ranch delicacy	mkt

18% gratuity will be added to all checks

\*May be served raw or under-cooked Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. <sup>GF</sup> Gluten-free  
Please inform your server if you have food allergies or restrictions