

Sierra Vista Shrimp & Sea Bass

Broiled Baja shrimp and Sea Bass, chilled and tossed with chopped fresh Roma tomatoes, jalapenos, sweet onions, lime juice, cilantro, and oregano.

Chicken Suizas Chili Relleno

Sliced grilled chicken breast and caramelized onions stuffed into a New Mexico chili pod, lightly battered and fried served topped with a classic tomatillo and Cotija cheese sauce.

Sonora Dog

A kosher all beef hotdog wrapped in applewood smoked bacon, grilled, then stuffed into a Mexican bolillo roll and topped with frijoles burrachos (drunken beans), diced tomato, diced onion, salsa verde and cheddar jack cheese.

Casa Grande Rice Pilaf

Fragrant Basmati rice simmered with an abundance of fresh tomatoes, peppers, carrots, onion, and saffron.

Cowboy Caviar

A chilled salad of roasted corn, black beans, tomatoes, onions, avocado, lime juice, and fresh cilantro.

Stuffed Artichokes Diablo

Whole artichokes split and stuffed with a medley of fresh vegetables and grains, then topped with diablo sauce and roasted to perfection.

Sopapillas with Honey & Cinnamon

Light, airy, hollow pockets of delicious fried dough drizzled with Tupelo honey and sprinkled with cinnamon.

Mayan Chocolate Torte with Crème Café

A flourless chocolate cake with hints of cinnamon and chilies topped with fresh espresso crème anglaise.