

APPETIZERS

Crispy Wings

Chicken wings dipped in our seasoned rice flour batter and deep fried until crisp & golden. Tossed in your choice of sweet Chipotle or Chef's chile-lime BBQ. Served with Ranch.

9

Nacho Chicken

Housemade corn chips smothered in our green chile queso, sprinkled with green onions and jalapeños, then topped with chicken cooked in our Ranchero sauce, sour cream and pico de gallo.

8

Whirlwind Quesadilla

Seasoned cheddar and jack cheeses are melted in a grilled flour tortilla with tomato, green onion, mushrooms, jalapeño, and grilled chicken. Served with sour cream and our salsa.

9

Chili Cheese Fries

Covered in our Sonoran chili, cheese, onions and jalapeños.

5

Sivlik Skewers

Beef tenderloin grilled with Chef's chile-lime BBQ glaze. Topped with pico de gallo and goat cheese.

10

Pueblo Shrimp

Bacon wrapped shrimp blackened with our Ancho-pepita crust. Served with a creamy cumin dip.

11

THE PANTRY

Strawberry Chicken Salad

Hearts of romaine tossed with our house dressing {pomegranate-balsamic vinaigrette} with roasted pepitas, fresh strawberries, and Pecorino-Romano cheese. Topped with sliced grilled chicken.

Full 10 Half 7

Caesar

Hearts of romaine tossed in our creamy Caesar dressing with foccacia croutons and Pecorino-Romano cheese.

Full 8 Half 5

Add grilled chicken 3 Add grilled king salmon 4

Grilled Salmon Maytag

Mixed greens tossed in the dressing of your choice with marinated tomatoes, roasted corn, and Maytag bleu cheese. Crowned with grilled Salmon.

11

Clubhouse

Roasted turkey breast sliced thin on toasted sourdough with mayo, Swiss cheese, lettuce, tomato, and bacon.

9

Deli

Your choice of roasted turkey, ham, cashew chicken salad, or our fresh Albacore tuna salad on the bread of your choice. Mayo, lettuce, tomato, and cheese included.

8

Half

A half deli sandwich with the Soup of the day, our Sonoran chili, or small house salad.

7

Cashew Chicken Wrap

Spring greens, sauté of vegetables, and soba noodles finished with Asian-cashew dressing. Wrapped in a whole wheat tortilla.

9

THE GRILLE

Sivlik Burger

Fire grilled to your liking with your choice of cheese. Always served with lettuce, tomato and red onion.

Served on a toasted kaiser. Sautéed onions, green chiles, and mushrooms can be added.

10

Ancho Pueblo Chicken

Marinated chicken breast encrusted with ancho chilies & pepitas. Served on Romano sourdough bread with Monterey jack cheese, tomatoes and radish sprouts.

9

Turkey Dagwood

Roasted turkey and a sauté of mushrooms, onions, green chiles, tomato, swiss & cheddar. Served on a toasted croissant.

9

Green Chile Albacore

Tuna salad made from fresh Albacore, topped with grilled green chiles.

Served on Romano sourdough with melted Swiss and cheddar cheeses.

10

Fry Bread Ranchero

Indian fry bread topped with slow-cooked Anasazi and Rattlesnake beans, topped with ground beef cooked in our Oaxaca ranchero sauce, and finished with cheese, lettuce, squash, and pico de gallo.

9

BBQ Tri-Tip

Thinly sliced tri-tip beef cooked in a tangy bbq sauce, topped with caramelized onions and cheddar cheese, on a toasted kaiser.

8

Arizona Cheese Steak

Sliced NY steak, sautéed with jalapeños and smothered with our green chile nacho queso.

Served on a toasted hoagie roll and topped with caramelized onions.

10

Spicy Beef Rubino

Sliced roast beef sautéed with jalapeños, tomato, and sweet peppers.

Served on toasted marbled rye with 1000 Island dressing and melted provolone cheese.

9

Oaxacan Beef Tacos

Ground beef cooked in our Oaxacan Ranchero Sauce, stuffed into two flour tortillas with cheddar & jack cheese and pico de gallo. Served with lettuce, sour cream, our house salsa, and corn tortilla chips.

9

Steak and Fries

Angus New York Steak fire-grilled, with golden french fries, grilled onions and a side of our sweet Chipotle sauce.

13

DESSERTS

Indian Fry Bread with Agave nectar

4

Brownie Sundae with vanilla ice cream, chocolate & caramel.

6

Churros dusted with cinnamon sugar and served with whipped cream.

5

Vanilla Ice Cream or Raspberry Sorbet

4

Groups of 8 or more are subject to a 20% minimum service charge. No more than two checks per table.
Health code regulations require us to advise you that consuming raw or undercooked meats, poultry, shellfish,
or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Additional information available upon request.

Executive Chef John C. Farley