

DINNER MENU

La SANDIA

CANTINA & TEQUILA BAR

CHEF RICHARD SANDOVAL

Growing up in Mexico, my grandmother's table and father's restaurants gave me a love and understanding of the bold flavors and complexity of Mexican cooking. Culinary school and global travel introduced me to new methods, inspiring me to prepare authentic Mexican recipes with techniques from around the world. The results are light and colorful with vibrant, contrasting flavors.

ANTOJITOS

GUACAMOLE TRADICIONAL 10.55

avocado / tomato / onion / cilantro / lime / chile serrano

✘ CHAPULINES GUACAMOLE 13.55

avocado / crispy grasshoppers / cherry tomato / cotija cheese

MOLCAJETE CHEESE DIP 10.55

hot lava stone / chipotle en adobo poblano pepper / red bell pepper

✘ CRISPY POTATOES & CHORIZO 7.95

crispy potato confit / crema / chorizo / roasted garlic

QUESO FUNDIDO 10.55

melted oaxaca and chihuahua cheese chile morita salsa / flour tortillas add chorizo or mushrooms for \$2

CANTINA NACHOS 8.55

cheese sauce / guacamole / crema fresca black bean purée / pico de gallo / jalapeño add chicken tinga or steak for \$3.50

BRAISED BEEF FLAUTAS 7.95

crispy tortilla / braised beef / salsa verde cotija cheese / black bean purée / crema

✘ SHRIMP CEVICHE 11.95

citrus poached shrimp / cucumber / cilantro avocado / tomato / pickled onion

QUESADILLAS

G CHIPOTLE CHICKEN QUESADILLA 9.55

mexican cheeses / tomato / chipotle aioli

G GRILLED STEAK QUESADILLA 10.55

mexican cheeses / rajas / tomato / chipotle aioli

SOUP & SALADS

MEXICAN TORTILLA SOUP 6.55

roasted tomato / chile pasilla / crispy tortilla panela cheese / shredded chicken

CHILE VERDE PORK STEW 9.95

slow roasted pork / green chile / flour tortilla

LA SANDIA CHOPPED SALAD 10.95

crispy bacon / roasted corn / tomato / black beans / panela / chickpeas green onion / egg / lettuce mix / avocado vinaigrette add skirt steak or grilled chicken for \$4

LA SANDIA BBQ CHICKEN SALAD 13.95

BBQ grilled chicken breast / tomato / corn panela cheese / black beans / lettuce mix crispy tortilla / cilantro ranch dressing

SHRIMP & AVOCADO SALAD 14.55

avocado stuffed with sautéed citrus adobo shrimp corn relish / cilantro pesto / chipotle aioli

LATIN LIGHT

under 500 calories

TACO PLATTER 13.95

served with pico salad, pinto beans & guacamole chicken - achiote chicken breast / lettuce wraps onion / salsa roja (482 cal)

harris ranch hanger steak - chimichurri / lettuce wraps onion / cilantro / salsa roja (395 cal)

FAJITA PLATTER 16.95

served with lettuce wraps / citrus onion & peppers pico de gallo salad / pinto beans / guacamole / crema chicken - achiote chicken breast / salsa roja (415 cal)

harris ranch hanger steak** - chimichurri / salsa roja (332 cal)

HEALTHY TRIO 13.95

two lettuce wrap fish tacos / pinto beans / jicama salad cheese / salsa verde / guacamole (326 cal)

DINNER TRIOS

G ENCHILADA / TACO / SOUP 12.55

cheese enchilada / chicken tinga taco / mexican tortilla soup

G CHILE RELLENO / ENCHILADA / QUESADILLA 14.95

stuffed anaheim pepper / jalisco shrimp enchilada chicken tinga quesadilla

✘ DESTINATION: OAXACA ✘

Our Destination menu delves into a region of Mexico that has influenced me through its food and heritage. Twice per year, my corporate chefs and I will travel to a different region to research the area's culinary heritage and celebrated foods. Upon return, we taste and test to create dishes that show the story and experience of Mexico's bold flavors. Come with me on my latest journey, Destination: Oaxaca.

CHEF ENTREES

CHICKEN ZARAPE 15.95

pan seared / bacon / panela / pico de gallo chipotle cream sauce / refried black beans / creamy white rice

G ✘ CHICKEN MOLE POBLANO 17.95

seared chicken breast / white rice / refried beans / plantains

CARNE ASADA** 18.95

grilled harris ranch hanger steak / chimichurri / charro beans sautéed chile poblano / chile morita sauce / sweet corn tamal

SKILLET PORK CARNITAS 16.5

slow roasted / corn tortillas / guacamole / pickled onion charro beans / rice / salsa verde & habanero

ACHIOTE SALMON** 18.95

grilled / mild spice-citrus marinade / chile morita salsa tomatillo-mango salsa / sweet corn tamale / charro beans

✘ GARLIC SHRIMP TAMAL 19.95

sweet corn tamal / shrimp in garlic sauce hazelnut dry mole / cotija cheese

VEGGIE CHILE RELLENO 13.95

lightly egg battered chile poblano stuffed with mexican cheeses & sautéed veggies / refried black beans / chipotle sauce

✘ MEZCAL BRINED PORK 18.95

roasted pumpkin / mole poblano / pepitas cotija cheese / salsa criolla

STREET TACOS

three soft corn tortilla tacos served with mexican rice and refried black beans

CHICKEN TINGA 11.55

lettuce / pico de gallo / crema fresca

G ✘ PORK BELLY PIPIAN 15.95

charred pork belly / pipian sauce / pickled vegetables

HANGER STEAK 13.55

crispy cheese / onion & cilantro / salsa roja

BRAISED BEEF 13.95

crispy cheese / grilled scallion / salsa verde

BAJA FISH 13.55

pan seared / mexican slaw / chipotle aioli

VEGGIE 13.95

crispy cheese / mushroom / squash / corn / grilled scallion

G CRISPY SHRIMP 13.55

mexican slaw / grilled pineapple salsa / chipotle aioli

FAJITAS & ENCHILADAS

G CHICKEN FAJITA 15.95

green peppers / citrus onion / guacamole mexican rice / charro beans / flour tortilla / salsa roja

G STEAK FAJITA** 16.95

harris ranch hanger steak / green peppers / citrus onion guacamole / mexican rice / charro beans / flour tortilla / salsa roja

G COMBO FAJITA** chicken and steak 16.95

G SHRIMP FAJITA** 18.95

green peppers / citrus onion / guacamole / salsa verde mexican rice / charro beans / flour tortillas

CHICKEN DIVORCIADAS ENCHILADA 12.95

entomatada sauce / tomatillo sauce / crema fresca mexican rice / refried black beans

JALISCO SHRIMP ENCHILADA 15.95

oaxaca cheese / corn / rajas / sweet plantain cilantro rice / crema fresca

CHEESE ENCHILADA 11.95

oaxaca & chihuahua cheese / tomatillo sauce / crema onion / mexican rice / refried black beans

BRAISED BEEF ENCHILADA 13.95

entomatada sauce / crema / onion / mexican rice / refried black beans

SIDES

CREAMY COTIJA RICE 3.55

SWEET CORN TAMAL 3.95

CHARRO BEANS 3.55

SWEET PLANTAINS 3.95

MARGARITAS

DE LA CASA 7.95 | 31.95P

monte alban blanco / agave nectar fresh lime *available frozen*

TROPICAL FRUIT 8.55

monte alban blanco / agave nectar fresh lime *available frozen* (choice of strawberry, mango, passionfruit, prickly pear)

YUCATAN 8.95 | 35.95P

serrano infused blanco tequila agave nectar / fresh lime / blood orange

LA SANDIA 9.95

watermelon & cucumber infused tequila blanco / fresh watermelon / fresh lime

PEPINO 9.95

serrano infused tequila blanco agave nectar / fresh lime fresh cucumber / tajin

CADILLAC 11.95 | 44.95P

monte alban reposado / agave nectar fresh lime / grand mariner

LIME LATIN LIGHT 8.95

(under 150 calories) tequila blanco / citrus juices nectreese sugar / lime

SANDIA LATIN LIGHT 9.95

(under 150 calories) muddled fresh watermelon / tequila blanco citrus juices / nectreese sugar / lime

LATIN COCKTAILS

MICHELADA 6.95

tecate / house made sangrita / fresh lime

MOJITO TRADICIONAL 7.95

bacardi's castillo / sugar / fresh mint / lime

MANGO MOJITO 8.55

bacardi's castillo / sugar / fresh mint fresh mango / lime

RED SANGRIA 7.95 | 29.95P

red wine / brandy / fresh fruit

MEXICAN MULE 11.95

arta blanco / ginger beer / fresh lime

HOUSE INFUSED TEQUILAS

MAKE IT A MARGARITA 9.95ea

MAKE IT A TASTING any three | 21

WATERMELON / CUCUMBER 8.95

SPICY ORANGE 8.95

GRILLED PINEAPPLE 8.95

PRICKLY PEAR 8.95

SPICY SERRANO 8.95

CERVEZAS

BOTTLE 4.95

Corona Extra / Corona Light / N.A. Modelo Especial / Tecate Breckenridge Agave Wheat / Pacifico XX Lager / XX Amber Negra Modelo / Victoria

POSTRES

G CHURROS 4.95

cinnamon / sugar / cajeta abuelita chocolate sauce

G CHOCOLATE TRES LECHES 4.95

chiffon cake / house blend of three milks strawberry / whipped cream / walnut brittle

G MEXICAN DONUT 4.95

cajeta / walnut brittle / cinnamon sugar vanilla ice cream / whipped cream

ICE CREAM/ SORBET 4.95

daily selection vanilla ice cream

8340 NORTHFIELD BLVD #1690 DENVER, CO 80238

**are served undercooked - consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

G items contain gluten, please ask server for corn tortillas with fajitas for gluten allergies.