

SUNDANCE CAFE



OPEN DAILY FOR BREAKFAST 6:30 TO 11 AM; LUNCH SERVED 11 AM TO 1:30 PM

STARTERS

ROASTED KALE & WHITE BEAN SOUP GF
crisp Serrano ham, goat cheese crumbles 8.5
can be prepared vegan

SUNDANCE POSOLE GF
shredded cabbage, lime, radish 9
add three grilled tortillas 2

HOUSE-MADE GUACAMOLE
chili-spiced tortilla chips 9

HONEY-LIME CHICKEN WINGS
chipotle ranch, veggies 13

SALADS

POBLANO CAESAR GF
Romaine hearts, spiced croutons, cotija cheese,
cured tomato, poblano dressing sm 9 lg 12

**HEIRLOOM TOMATO &
ROASTED BEET CAPRESE** GF
butter lettuce, mozzarella cheese, garden
herbs, figs, balsamic glaze 11

ORGANIC SPINACH SALAD GF
julienne apples, Arizona pecans, blue cheese,
sun-dried cranberries, citrus vinaigrette 12.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF = GLUTEN-FREE AVAILABLE  PERFECT PAIRING

ON THE SIDE


FRESH FRUIT CUP GF
seasonal selections 4.5

HOUSE SALAD GF
mixed greens, jicama, radish,
chili-spiced pepitas, choice of
dressing sm 6.5 lg 9.5

COLESLAW GF
creamy, seasoned 3.5

CHILI-SPICED POTATO CHIPS
queso fresco, cilantro 4.5

TOSTADA SALAD GF
chopped greens, Mazina tortilla, grilled
chicken, queso fresco, black beans, corn,
cilantro vinaigrette 14.5

ROASTED SALMON BLT SALAD* GF  Chardonnay
butter lettuce, heirloom tomato, crisp
bacon, agave vinaigrette, Parmesan crisp 17

*Add to any salad: chicken 5 salmon or steak 7
shrimp 8*



SANDWICHES

Sandwiches are accompanied by your choice of fries, side garden salad or coleslaw; add mixed fruit 2.5

BRISKET BURGER* GF

choice of cheese, lettuce, tomato onion, brioche bun 16
add bacon 1 sautéed mushrooms 1

CILANTRO-LIME CHICKEN SANDWICH GF

bacon, green chili, Monterey Jack cheese, herb aioli 15

GRILLED VEGETABLE QUESADILLA

zucchini, roasted peppers, chipotle crema, Monterey Jack cheese 12.5

ARIZONA CHICKEN WRAP

whole wheat honey tortilla, chipotle mayo, lettuce, tomatoes, avocado, bacon, cilantro, queso fresco 14

ARIZONA BURGER* GF

guacamole, green chili, Chihuahua cheese, onion strings, torta bun 18

MAINS

THIN-CRUST PIZZA

plum tomato sauce, mozzarella, fresh basil 14
each additional topping 1

CONQUISTADOR STEAK & EGG FAJITAS* GF

grilled flank steak, onions & peppers, roasted tomato, beans, flour tortillas, fried egg, grilled jalapeño 16.5

SONORAN FISH TACOS GF

cilantro-corn cabbage slaw, tomato, baja crema, Sonoran rice 16
add avocado 1.5

CILANTRO-LIME CHICKEN & QUINOA GF Sparkler


sautéed asparagus, spinach, tomato, queso fresco, avocado, balsamic glaze, toasted pepitas 16

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¡SALUD! CHEERS!

EL BLOODY GEORGE 12
St George Green Chile
Vodka, Clamato, 
spiced to order

MIMOSA 10
Fresh-squeezed OJ,
Presto Prosecco

 Clamato contains clam broth and should not be consumed by people with shellfish allergies.

SPARKLING

glass/bottle

Roederer Estate Brut, Sparkler, Anderson Valley, NV 6/24

Grüet Sauvage Sparkler, Albuquerque, NM, 9/36

WHITE

Charles Krug Chardonnay, Napa, CA 9/36

La Spinetta Moscato, Piedmont, Italy 9/36

RED

Baileyana Pinot Noir, Edna Valley, CA 12/45

Farm Cabernet Sauvignon, Napa Valley, CA 10/38

BEVERAGES

SOFT DRINKS, ICED TEA & LEMONADE 3.5

HOT TEA & COFFEE

Royal Cup Taraza Blend coffee,
Mighty Leaf loose leaf teas 4

JUICES

orange, apple, cranberry, V8,
tomato, grapefruit, pineapple
sm 4 lg 6.5

MILK

whole, 2%, skim, almond, soy
sm 4 lg 6.5

Gratuity of 18% will be added to parties of 6 or more.