

SIERRA

— Est. 2017 —

STARTERS

MINI CHILE RELLENOS <i>Grandma's green chile, diced jalapenos</i>	18
WOOD-FIRED ARTICHOKEES <i>butter and lemon caper aioli (limited availability)</i>	22
GUACAMOLE & SALSA <i>house-made tortilla chips</i>	17
KONA COAST AHI SASHIMI* <i>fresh ginger, sesame, truffle-soy, serranos, coconut rice</i>	22
CHILE CON QUESO <i>house-made tortilla chips, diced jalapenos</i>	17
AHI TUNA CRISPS* <i>guacamole, serranos, ginger, chives, truffle-soy</i>	22

SOUPS & SALADS

GRANDMA'S GREEN CHILE <i>house-made flour tortillas</i>	17
ROASTED CHICKEN TORTILLA SOUP <i>avocado, crisp tortilla strips</i>	16
THE WEDGE <i>cherry tomato, red onion, applewood bacon, blue cheese</i>	20
SIERRA HOUSE <i>mixed greens, tomato, cucumber, Reggiano, croutons, green onion, vinaigrette</i>	15
TUSCAN KALE <i>avocado, apple, candied walnut, Reggiano, cilantro, apple cider vinaigrette</i>	16
CLASSIC CAESAR <i>crisp romaine, house-made croutons, Reggiano, cracked black pepper</i>	16
<i>Add to any salad: Grilled Chicken 14 Rotisserie Chicken 20 Jumbo Gulf Shrimp* 21 Salmon* 22 Filet* 35 Halibut* 30</i>	

FROM OUR WOOD-FIRED KITCHEN

ROTISSERIE CHICKEN <i>halved chicken, mashed potatoes, au jus</i>	34
DOUBLE BONE-IN PORK CHOPS* <i>apple compote, grilled corn medley, mashed potatoes</i>	49
TEXAS RIBEYE* <i>green chile relleno, grilled serrano, charro beans</i>	68
CLASSIC CHEESEBURGER* <i>in-house ground chuck, house-made bun, cheddar, fries</i>	24
SIERRA FRENCH DIP <i>sliced prime rib, swiss cheese, creamy horseradish, au jus, fries</i>	35
PRIME NY STRIP TACOS <i>guacamole, pico, green chile, serrano, onion</i>	35
SIZZLING FAJITAS* <i>Chicken 34 / Jumbo Gulf Shrimp 38 / Prime NY Strip 58 / Mixed Grill 48 / Veggie</i>	32
PETITE FILET* <i>mashed potatoes, broccoli crowns, Reggiano cheese</i>	59
BABY BACK RIBS <i>slow cooked and finished on our wood grill, coleslaw, cornbread</i>	46
NORWEGIAN SALMON* <i>grilled corn medley, mashed potatoes, pistou</i>	46
ALASKAN HALIBUT* <i>herb butter, mashed potatoes, carrots, asparagus</i>	58

SIERRA FAVORITES

CRISPY CHILE RELLENOS <i>Grandma's green chile, spanish rice, charro beans</i>	24
SANTA FE ENCHILADAS <i>spanish rice, charro beans Cheese 24 / Chicken 32 / Prime NY Strip*</i>	44
ALASKAN HALIBUT TACOS* <i>jalapeño pickle slaw, spicy aioli, spanish rice</i>	34
SONNY'S WEST TEXAS SPAGHETTI <i>house-made Tex-Mex ragu, garlic bread</i>	28
LOUISIANA KILLER SHRIMP* <i>jumbo gulf shrimp, cajun style, coconut rice, garlic bread</i>	39
CRISPY DIABLO SANDWICH <i>butter milk fried chicken, swiss cheese, jalapeño pickle slaw, spicy aioli, fries</i>	24

A LA CARTE

French Fries 9 • Green Chile Mac n' Cheese 15 • Mashed Potatoes 9 • Grilled Asparagus 14 • Coleslaw 9
Coconut Rice 8 • Cornbread 9 • Charro Beans 8 • Grilled Corn Medley 9 • Broccoli 9 • Spanish Rice 8

SWEETS

Hot Fudge Sundae 13 • Texas Chocolate Sheet Cake 13 • San Joaquin Valley Strawberry Shortcake 13
Häagen-Dazs Ice Cream Vanilla or Coffee 9 • Malasadas 9 • Häagen-Dazs Raspberry Sorbet 9

KIDS MENU *ages 12 and under*

Grilled Chicken • Burger • Grilled Cheese • Mac n' Cheese • Quesadilla • Butter Noodles

20% gratuity added to groups of 10 or more

Split plate charge \$8

*these items are cooked to order and may be served raw or undercooked based on your specification of order or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BRINKERHOFF

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SPARKLING

Jeio Prosecco, Veneto, IT	17/64
Veuve Clicquot Yellow Label, Champagne, FR	25/100
Veuve Clicquot Rosé Champagne, FR	30/110
Dom Perignon '15, Champagne, FR	60/290
Ruinart Brut Rosé, Champagne, FR	145
Pol Roger Brut, Champagne, FR	150
Billecart-Salmon Brut Rosé, Champagne, FR	210

CHARDONNAY

Mer Soleil 'Reserve', Santa Lucia Highlands, CA	17/75
Domaine William Fevre, Chablis, FR	21/76
Flowers, Sonoma Coast, CA	27/110
Kistler, Sonoma Coast, CA	120

INTERESTING WHITES

Jermann Pinot Grigio, Venezia, IT	19/75
Miraval Rosé, Provence, FR	20/72
Cloudy Bay, Sauvignon Blanc, Marlborough, NZ	22/95
Hubert Brochard Sancerre, Loire, FR	22/96
Illumination, Sauvignon Blanc, Napa-Sonoma, CA	25/110

CABERNET SAUVIGNON

Chateau Ste. Michelle Mimi, Columbia Valley, WA	19/75
Band of Vintners, Napa, CA	22/96
Caymus, Napa, CA	30/135
Faust, Napa, CA	140
Stags Leap 'Artemis', Napa, CA	145
Jordan, Alexander Valley, CA	150
Chateau Montelena, Napa, CA	180
Lail Vineyards 'Blueprint', Napa, CA	225
The Mascot, Napa, CA	200

PINOT NOIR

Elk Cove, Willamette Valley, OR	19/75
Flowers, Sonoma, CA	25/100
EnRoute, Russian River Valley, CA	140

INTERESTING REDS

Bodegas Care Garnacha, Aragon, SP	15/52
Piattelli 'Reserve' Malbec, Mendoza, ARG	16/56
Prisoner Red Blend, Napa, CA	29/130
Orin Swift '8 Years in the Desert' Zinfandel, Napa, CA	125
Volpaia Chianti Classico Riserva, Tuscany, IT	132
Orin Swift 'Papillon' Bordeaux Blend, Napa, CA	165
Fossacolle Brunello di Montalcino, Tuscany, IT	180
Chateau de Nalys Red Blend, Chateauneuf-du-Pape Rouge, FR	184
Gaja Ca'Marcanda Magari Red Blend, Bolgheri, IT	248
Allegrini Amarone Della Valpolicella Classico, Veneto, IT	280
Ridge Monte Bello Red Blend, Santa Cruz Mountains, CA	420

SIERRA RESERVE WINES

DOMAINE DE LA ROMANEE-CONTI

Echezeaux 2017, Grand Cru, FR	3,250
Grands Echezeaux 2019, Grand Cru, FR	3,360
Richebourg 2017, Grand Cru, FR	4,750
La Tache 2019, Grand Cru, FR	7,795
Romanee Conti 2010, Grand Cru, FR	25,100

MARGARITAS

Classic Margarita - Herradura silver tequila, Cointreau, lime, lemon, cane sugar	16
Frozen Classic Margarita - Herradura silver tequila, Cointreau, lime, lemon, cane sugar	16
The Annie Oakley - Herradura silver tequila, Cointreau, lime, agave	16
Jalapeño Margarita - Herradura silver tequila, Cointreau, jalapeño, lime, lemon, cane sugar	16
Barrel Aged Margarita - House Aged Herradura Reposado, Cointreau, lime, lemon, cane sugar	20
The Maverick (max 2 per person) - Family secret	24

FAVORITES

Paloma - Herradura silver tequila or Rosaluna mezcal, grapefruit, lime juice, agave	16
Sierra Old Fashioned - Woodford Reserve, chocolate bitters, cane sugar	18
American Manhattan - Woodford Rye, sweet vermouth, walnut bitters	18
Prickly Pear - Absolut Pear vodka, St. Germain, lemon juice	16
Sierra Negroni - Fusetti Italian bitters, Spiced Aqva Di gin, Vermut Sospeso	18
The Empress - Conniption Gin, St. Germain, fresh squeezed lemon and lime	17
Gin Lemonade - Citrus Aqva Di gin, Perrier, agave, lemon juice, fresh mint	15
Seasonal Sangria - Seasonal wine & spirit, fresh squeezed fruit	15
Featured Cocktail - a handcrafted delight	15

MOCKTAILS

Amalfi Spritz - Lyre's Italian Spritz NA, lemon juice, simple syrup, soda	14
Rosamora - Seedlip Notas de Agave NA, grapefruit juice, lime juice, agave, rosemary	15

BEERS

Draft (7) • Modelo Especial • Coors Light • Pilsner Urquell • Odell IPA
Bottles/Cans (7) • Sapporo Lager • Grolsch German Pilsner • Odell 90 Shilling Ale •
Modelo Negra • Heineken N/A