SIERRA

— Est. 2017 —

STARTERS

MINI CHILE RELLENOS *Grandma's green chile, diced jalapenos* 18

WOOD-FIRED ARTICHOKES *butter and lemon caper aioli (limited availability)* 22

GUACAMOLE & SALSA *house-made tortilla chips* 17

KONA COAST AHI SASHIMI* *fresh ginger, sesame, truffle-soy, serranos, coconut rice* 22

CHILE CON QUESO *house-made tortilla chips, diced jalapenos* 17

AHI TUNA CRISPS* *guacamole, serranos, ginger, chives, truffle-soy* 22

SOUPS & SALADS

GRANDMA'S GREEN CHILE *house-made flour tortillas* 17

ROASTED CHICKEN TORTILLA SOUP *avocado, crisp tortilla strips* 16

THE WEDGE *cherry tomato, red onion, applewood bacon, blue cheese* 20

SIERRA HOUSE *mixed greens, tomato, cucumber, Reggiano, croutons, green onion, vinaigrette* 15

TUSCAN KALE *avocado, apple, candied walnut, Reggiano, cilantro, apple cider vinaigrette* 16

CLASSIC CAESAR *crisp romaine, house-made croutons, Reggiano, cracked black pepper* 16

Add to any salad: Grilled Chicken 14 Rotisserie Chicken 20 Jumbo Gulf Shrimp* 21 Salmon* 22 Filet* 35 Halibut* 30

FROM OUR WOOD-FIRED KITCHEN

ROTISSERIE CHICKEN *halved chicken, mashed potatoes, au jus* 34

DOUBLE BONE-IN PORK CHOPS* *apple compote, grilled corn medley, mashed potatoes* 49

TEXAS RIBEYE* *green chile relleno, grilled serrano, charro beans* 68

CLASSIC CHEESEBURGER* *in-house ground chuck , house-made bun, cheddar, fries* 24

SIERRA FRENCH DIP *sliced prime rib, swiss cheese, creamy horseradish, au jus, fries* 35

PRIME NY STRIP TACOS *guacamole, pico, green chile, serrano, onion* 35

SIZZLING FAJITAS* *Chicken* 34 */ Jumbo Gulf Shrimp* 38 */ Prime NY Strip* 58 */ Veggie* 32

PETITE FILET* *mashed potatoes, broccoli crowns, Reggiano cheese* 59

BABY BACK RIBS *slow cooked and finished on our wood grill, coleslaw, cornbread* 46

NORWEGIAN SALMON* *grilled corn medley, mashed potatoes, pistou* 46

ALASKAN HALIBUT* *herb butter, mashed potatoes, carrots, asparagus* 58

SIERRA FAVORITES

CRISPY CHILE RELLENOS *Grandma's green chile, spanish rice, charro beans* 24

SANTA FE ENCHILADAS *spanish rice, charro beans Cheese* 24 */ Chicken* 32 */ Prime NY Strip** 44

ALASKAN HALIBUT TACOS* *jalapeño pickle slaw, spicy aioli, spanish rice* 34

SONNY'S WEST TEXAS SPAGHETTI *house-made Tex-Mex ragu, garlic bread* 28

LOUISIANA KILLER SHRIMP* *jumbo gulf shrimp, cajun style, coconut rice, garlic bread* 39

CRISPY DIABLO SANDWICH *buttermilk fried chicken, swiss cheese, jalapeño pickle slaw, spicy aioli, fries* 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

SIERRA

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SPARKLING

Jeio Prosecco, *Venetto, 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, *Champagne, FR*	140
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

Benton Lane, *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 Italitan 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