



A SOUTHWESTERN GRILL

STARTERS

TEXAS STYLE BRISKET AND SHORT RIB CHILI CON CARNE 10/15

Grass-Fed Local Beef, Kidney Beans, Tomato and Chilies, topped with Sour Cream, Cheddar and Chopped Red Onions

HERITAGE PORK GREEN CHILI 10/15

Roasted Hatch Chilies, Tomatillos, Potatoes, Crumbled Queso Fresco and warm Buttered Flour Tortillas

SALSA TRIO 14

Cilantro-Tomatillo, Chiptole Tomato Salsa and Bacon-Spiked Guacamole served with Fresh Tortilla Chips

FRESH GUACAMOLE 12

Crushed Avocado, Lime, Cilantro, Red Onion and Sea Salt served with Fresh Tortilla Chips.

ADD Chopped Bacon \$1

SHRIMP “COCTEL” 15

Cut Jumbo Shrimp, Chopped Tomatoes, Tomato Juice, Pickled Onion, Avocado, Cucumber, Lime Juice and Tortilla Strips

SKILLET CHEDDAR CORNBREAD 11

Whipped Agave Butter and Pepper Jam

BACON-WRAPPED, GRILLED STUFFED JALAPEÑOS 12

Asiago and Cream Cheese Filling, and Chipotle Drizzle

TEXAS HILL COUNTRY QUAIL KNOTS 18

Five Grilled Quail Lollipops with Ancho Chili and Garlic Rub, Jicama Slaw and Chimichurri

ROTISSERIE CHICKEN AND CHORIZO FLATBREAD 14

Pesto, Goat Cheese, Roasted Peppers and Arugula

TUNA FRESCO TOSTADA* 19

Citrus and Soy-Marinated Raw Tuna, Cucumber, Avocado, Garlic Aioli, Crispy Onions and Corn Tostada

SALADS

ADD Grilled Cilantro Chicken 7, Grilled Shrimp 8, Grilled Skirt Steak 11, Blackened Salmon 11

TACO SALAD 15

Large Crispy Tortilla Shell Filled with Chopped Lettuce, Tomato, Cheese, Black Bean Relish, Grilled Corn, Pickled Onions, Cotija Cheese, Avocado & Chipotle-Blue Cheese Dressing

GRAIN BOWL & SALMON SALAD 22

Farro, Kale and Quinoa, Roasted Chickpeas, Tomatoes, Jicama, Cucumber, Chili-Cured Salmon, Feta Cheese, and Honey Rosemary Dressing

ABERDEEN CHICKEN SALAD 19

Mixed Greens, Chopped Chicken, House Mayo, Grapes, Pecans, Celery, Red Onion, Blackberries, Queso Fresco, Pepitas and Grilled Flatbread

DRESSINGS

Blackberry-Balsamic Vinaigrette, Smoky Ranch, Chiptole Blue Cheese and Honey Rosemary

HAND-HELD

SERVED with your choice of Ranch French Fries, Creamy Coleslaw, Fruit Sampler or Ranch Kettle Chips

LOCAL GRASS-FED BEEF BURGER* 19

Nueske's Slab Bacon, Local Cheddar, Lettuce, Tomato, Crispy Onions on a Potato Bun and Roasted Red Pepper Aioli

BISON SLIDERS* 22

Asheville Bison Patties, BBQ sauce, Jack Cheese, Crispy Onions on Soft Brioche Buns

SANDMINES CHICKEN QUESADILLA 18

Chipotle and Peach Rub, Bacon, Roasted Peppers, Tequila Onions, and Jack Cheese on a Griddle Tortilla Wrap, served with House Salsa, Cilantro Cream and Guacamole

SMOKED BRISKET TACOS 17

Barbacoa Style Chopped Beef Brisket, Jicama-Slaw, Cotija Cheese, Avocado, Onion, Cilantro, House Red Sauce on Flour Tortillas

PORTOBELLO TACOS 15

Grilled Mushroom Caps, Jicama-Slaw, Avocado, Cotija Cheese, Onion, Cilantro and House Red Sauce on Flour Tortillas

SPECIALTIES

SERVED with your choice of Cilantro Rice, Ranch French Fries, Creamy Coleslaw, Fruit Sampler or Ranch kettle Chips

STUFFED POBLANO PEPPER 19

Roasted Poblano Pepper filled with Quinoa, Chorizo, Chicken and Queso Fresco, topped with a Smoky Tomato Sauce.

FLAMING GRILLED CHICKEN PINCHOS 20

Chipotle and Peach Rubbed Chicken Skewer, Wilted Spinach and Elote Corn

CARNE ASADA “STEAK FRITES” 26

Skirt Steak, Cilantro Butter, Ranch Fries and Chipotle Aioli

SANDMINES TAMALES 22

CHOICE OF Shrimp or Pork, House Red Sauce or Green Chili, Pico De Gallo, Cilantro Cream, Queso Fresco and Cheddar



= Gluten Free;



=Vegetarian.

Forms of payment accepted are credit cards, member charges and room charges. No cash accepted.
*Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of food borne illness. Food items are prepared with equipment and products containing gluten, dairy/animal products, and nuts. Please inform your server of any allergies and ask how our dishes can be adjusted to be gluten free. All sales subject to an 18% service charge plus North Carolina sales tax.



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DUST CUTTERS ON DRAFT

- MICHELOB ULTRA 7
- PINEHURST BREWING 8
Pivoted IPA
- PINEHURST BREWING 9
Seasonal
- SAM ADAMS LIGHT 9
- YUENGLING FLIGHT 7
- MODELO NEGRA 9

COLD, CRISP, & CANNED

- BUD LIGHT 6
 - COORS LIGHT 6
 - SIERRA NEVADA 8
Seasonal
 - YUENGLING 6
 - STELLA ARTOIS 8
- WICKED WEED 8
Pernicious
 - WICKED WEED 8
Twist
 - PINEHURST BREWING 6.5
1895
 - PINEHURST BREWING 6
Limewheel
- CORONA PREMIER 8
 - TRULY 7
Wild Berry
 - WHITE CLAW 7
Black Cherry
 - TWISTED TEA 7

BEND AN ELBOW REFRESHMENTS

- HOT SUMMER NIGHT 14**
Tito's Vodka, Honey Syrup,
Fresh Lemon Juice, Limoncello,
Lemon Soda, Fresh Thyme

CONFUSION 13
1800 Silver, Lime, Ginger Ale
and Grape Juice

EL PEPINO 14
Patron Silver, Cucumber,
Jalapeno, Fresh Lime Juice, Mint,
Agave Syrup, Crushed Ice, Tajin

SUNSET SIPPER 15
Grey Goose, St Germain
Elderflower, Owen's Rio Red
Grapefruit, Club Soda, Mint

DEADMAN'S HAND 15
1792 Bourbon, Agave Nectar,
Hella Smoked Chili Bitters,
Peychaud's Bitters, Smoke

BRUSH FIRE 15
Maker's Mark, Owen's Rio Red
Grapefruit, Smoked Simple
Syrup, Sage, Crushed Ice
- RANCH WATER #21 14**
Maestro Dobel, Peach Nectar,
Lime Juice, Topo-Chico

TRAIL CUTTER 16
Jefferson's Reserve, Blueberry
Shrub, Club Soda, Blueberry,
Rosemary

HOTBOX 15
Fireball Apple, Aperol, Lemon
Juice, Ginger Beer, Ginger
Candy, Lemon Wheel

CAST IRON JULEP 15
Old Forester Bourbon, Mint,
Simple Syrup, Grilled Peaches

COWBOY COFFEE 14
Buffalo Trace Bourbon Cream,
Cold Brew Coffee, Creamer

FALL IN SOON 15
Illegal Mezcal, Domaine Canton
Ginger, Cinnamon Syrup, Lemon
Juice, Cinnamon Smoke

SEASONAL SANGRIA 15

NON ALCOHOLIC

- COCA COLA, DIET COKE, SPRITE, MR PIBB, COKE ZERO 3
- PEACH SWEET TEA 4
- SCRATCH MADE LEMONADE 4
- TOPO-CHICO SPARKLING WATER 5

NON ALCOHOLIC COCKTAILS

- LIMONATA 6**
Fresh Lemon Juice,
Agave Nectar, Topo-Chico
- EAST MEETS WEST 6**
Strawberry, Dragon Fruit,
Topo-Chico, Strawberry Sugar
- MULEBUCK 8**
Pineapple, Fresh Lime Juice,
Ginger Syrup, Ginger Beer, Mint

NON ALCOHOLIC BEER

- SAM ADAMS JUST THE HAZE IPA 8
- MICHELOB ULTRA ZERO 7



WINE

WHITE	GLASS / BOTTLE	RED	GLASS / BOTTLE
PROSECCO, LAMARCA	11 / 46	PINOT NOIR, BÖEN	12 / 46
SAUVIGNON BLANC, THREADCUNT	14 / 50	PINOT NOIR, J VINEYARDS	14 / 54
CHARDONNAY, CAMBRIA, KATHERINE'S VINEYARD	15 / 58	CABERNET, DAOU	16 / 66
CHENIN BLANC, MANTANZAS CREEK	15 / 58	CABERNET, PRATI BY LOUIS MARTINI	12 / 48
ARNEIS, CERETTO LANGHE	14 / 55	RED BLEND, TAPESTRY	16 / 62
ROSÉ, DAOU	11 / 42	MALBEC, DISEÑO	11 / 42

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