



A SOUTHWESTERN GRILL

STARTERS

TEXAS STYLE BRISKET & SHORT RIB CHILI CON CARNE 🌾 11

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

STREET CORN 🌾 🌿 11

Char-Grilled Corn, Chili Lime Sauce, Pepitas, Cotija Cheese

SALSA TRIO 🌾 14

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

PORK CARNITAS TAQUITOS 15

Rolled in Corn Tortillas and Fried Crispy, Cilantro Cream and Salsa Verde

ROTISSERIE CHICKEN & CHORIZO FLATBREAD 14

Pesto, Goat Cheese, Roasted Peppers and Arugula

NACHOS 11

Tortilla Chips, Shredded Cheddar, Pico De Gallo, Black Beans, Sliced Jalapenos, Pickled Red Onions, Queso Blanco, and Salsa Fresca

ADD: Grilled Cilantro Chicken 7, Grilled Shrimp 8, *Grilled Steak 12, *Blackened Salmon 11

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

TUNA CRUDO 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 Flank Steak 12, *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

SPECIALTIES

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

FLAMING GRILLED CHICKEN SKEWERS 🌾 20

Chipotle and Peach Rubbed Chicken, Wilted Spinach with Tequila and Elote Corn

*BISTRO STEAK WITH RANCH FRIES 🌾 26

Flank Steak, Cilantro Butter, Ranch Fries and Chipotle Aioli

BLACKENED SHRIMP ENCHILADAS 🌾 22

Corn Tortillas filled with Roasted Poblanos and Onions, House Red Sauce, topped with Queso Fresco

NO. 10 SIZZING SKILLETS

Sauteed Onions and Peppers, Salsa, Sour Cream, Shredded Lettuce, Diced Tomato, Shredded Cheddar, Flour Tortillas

PROTEIN: Grilled Cilantro Chicken 18, Grilled Shrimp 19, *Grilled Steak 25

HAND-HELD

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

LOCAL GRASS-FED BEEF BURGER* 19

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

*FISH TACOS 18

Chili-Cured Salmon, Jicama Slaw, Grilled Pineapple Salsa, Spicy Aioli

DESSERT

CHURROS 12

Dulce De Leche Ice Cream, Coffee-Whipped Cream, Chocolate Shavings

CHOCOLATE BROWNIE 12

Vanilla Ice Cream, Pecans, Chili-Spiked Chocolate Sauce and Coffee-Whipped Cream

🌾 = 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 9
 Seasonal
 SAM ADAMS LIGHT 9
 SIERRA NEVADA SEASONAL 9
 WICKED WEED TWIST 9

COLD, CRISP, & CANNED

BUD LIGHT 6.5
 MILLER LITE 6.5
 MODELO ESPECIAL 7.5
 SIERRA NEVADA 7.5
 Pale Ale
 YUENGLING FLIGHT 6.5
 STELLA ARTOIS 7.5
 WICKED WEED 7.5
 Pernicious
 PINEHURST BREWING 6.5
 1895
 PINEHURST BREWING 6.5
 Limewheel
 CORONA PREMIER 7.5
 TRULY 7.5
 Wild Berry
 WHITE CLAW 7.5
 Black Cherry
 TWISTED TEA 7.5
 ANGRY ORCHARD CIDER 7.5
 HIGH NOON PINEAPPLE 12

BEND AN ELBOW REFRESHMENTS

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

CONFUSION 13
 1800 Silver Tequila Maestro Dobel, Fresh Lime Juice, Ginger Ale, Grape Juice

EL PEPINO 14
 Patron Silver Tequila, Cucumber, Jalapeno, Fresh Lime Juice, Mint, Agave Syrup, Tajin Rim

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

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

SOUTHWEST SOUR 14
 Illegal Mezcal, fresh Lemon Juice, Fee Brother's Orgeat, Fee Foam, Hella Smoked Chili Bitters, Red Wine Float

HIGH PLAINS MULE 14
 Maker's Mark Bourbon, Spiced Peach Syrup, Cranberry Juice, Owen's Ginger Beer

DESERT AMARO 17
 Buffalo Trace Bourbon, Fresh Lemon Juice, Amaro Montenegro, Amaretto Disaronno

CANYON PROOF 15
 Old Forester Bourbon, St. Germain, Agave Nectar, Fee Brothers Orange Bitters

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

CACTUS BLOOM 18
 High West Double Rye, Dragon Fruit Juice, Agave Nectar, Angostura Bitters, Peychaud's Bitters

HILL COUNTRY HEAVEN 18
 Hendrick's Scottish Gin, Fresh Lime Juice, Green Chartreuse Liqueur

HIGH & DRY 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

ZERO-PROOF

LIMONATA 6
 Fresh Lemon Juice, Agave Nectar, Topo-Chico

AGUA DE PEPINO 6
 Amethyst Lemon Cucumber Serrano N/A Spirit, Cucumber, Jalapeño, Fresh Lime Juice, Mint, Agave Syrup & Tajin rim

MULEBUCK 8
 Pineapple, Fresh Lime Juice, Ginger Syrup, Ginger Beer, Mint

NA BEER

SAM ADAMS JUST THE HAZE IPA 6.5
 MICHELOB ULTRA ZERO 6.5



TRAIL DUST & TANNINS

WHITE & SPARKLING

	GLASS / BOTTLE
PROSECCO, LA MARCA	11 / 46
SAUVIGNON BLANC, THREADCOUNT	14 / 50
CHARDONNAY, CAMBRIA, KATHERINE'S VINEYARD	15 / 58
CHENIN BLANC, MANTANZAS CREEK	15 / 58
PINOT GRIGIO, DAISY	12 / 42
SPARKLING ROSÉ, UNSHACKLED	14 / 52

RED

	GLASS / BOTTLE
PINOT NOIR, BÖEN	12 / 46
PINOT NOIR, J VINEYARDS	14 / 54
CABERNET, PRATI BY LOUIS MARTINI	12 / 48
RED BLEND, TAPESTRY	16 / 62
MALBEC, DISEÑO	11 / 42
ROSÉ, DAOU	11 / 42

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