

appetizers

quesadilla		7.5
a flour tortilla stuffed with asadero cheese, tomatoes, green chilies and red onions, topped with sour cream and served with spicy black beans <i>add chicken 3</i>		
two thompson automatics		8
shredded chicken marinated in frank's original red hot sauce, wrapped in an egg roll with gorgonzola and deep-fried until crispy, served with asian slaw		
heartbreaker		9
whole roasted garlic cloves, french brie, sautéed artichoke hearts, apple slices and soft baguette		
picacho nacho		7.5
tortilla chips smothered with asadero cheese, topped with fresh multi-colored peppers, red onions, sour cream and served with a black bean purée		
hummus plate		8.5
pita bread, kalamata olives, cucumber slices, roma tomatoes, feta cheese, falafel and baba ganoush		
sonoran crab cakes		10
pan seared blue crab cakes with anaheim, red and jalapeño peppers, bread crumbs and sonoran spice, served over wilted spinach and black bean purée, topped with roasted corn relish		

soups

soup du jour or sopa de lima	cup	3.5
served with fresh bread and butter	bowl	4.5

salads

salads served with fresh bread and butter and choice of dressings: chunky bleu cheese, creamy buttermilk ranch, feta garlic, house dijon, lemon vinaigrette or blackberry balsamic vinaigrette
add a cup of soup 2

garden salad		5.5
field greens, red cabbage, sprouts, julienned carrots, cucumber slices, tomato wedges and red onions <i>half order 3</i>		
hotel salad		9
baby spinach, spiced candied pecans, fresh pear slices and gorgonzola tossed in a balsamic vinaigrette		
caesar salad		7
romaine lettuce, croutons and grated parmesan cheese tossed in a classic caesar dressing <i>add grilled chicken or anchovies 3</i> <i>add salmon, shrimp, blue crabmeat or scallops 5.</i>		
nicoise salad		13
seared sesame seed-crust ahi on field greens, with roma tomatoes, green beans, purple potatoes, asparagus and hard boiled egg		
depot salad		13
grilled beef medallions, field greens, roma tomatoes, fresh sliced mozzarella and artichoke hearts tossed in a sun-dried tomato vinaigrette and sprinkled with parmesan cheese		

entrées

ribeye au poivre	26
pan-seared, thick-cut ribeye crusted with black peppercorns and served over garlic mashed potatoes with local seasonal vegetables, topped with a bourbon demi-glâce and firecracker onions	
tournedos of beef	18
grilled medallions of beef, braised red cabbage, served with whole roasted rosemary new potatoes and a gorgonzola cream sauce	
borracho pork tenderloin	18
tequila and chipotle-marinated pork tenderloin served with a sweet potato gratin, country green beans and crowned with a red onion marmalade	
pollo chukeson	18
prickly pear-glazed roasted half chicken over potatoes lyonnaise with local seasonal vegetables	
lamb chops	18
two grilled lamb loin chops served with a ginger-sweet potato risotto, sautéed local seasonal vegetables and topped with a caramelized onion and herb compound butter	
bombas de andalusia	20
whole blue prawns, scallops, and calamari sautéed in a purée of slow-roasted garlic, olive oil, parsley and fresh lemon, served over saffron risotto with sautéed spinach and tomato	
lemon penne with shrimp	16
jumbo shrimp served over penne pasta tossed with sun-dried tomatoes, spinach and herbed goat cheese in a lemon cream sauce	
linguini lindsay	14
linguini tossed with sautéed fresh tomatoes, basil, garlic, extra virgin olive oil and topped with parmesan cheese	
poblano philabaum	16
roasted poblano pepper stuffed with calabacitas and topped with melted asadero cheese, served over spanish quinoa and smoked red pepper coulis	
the herbed shroom	14
portabella mushroom stuffed with herbed goat cheese, served over a crispy polenta cake with sautéed spinach and a spicy romesco sauce	
katmandu	13
stir-fried vegetables in a coconut banana curry, topped with coconut quinoa, banana chips and black sesame seeds	
<i>add chicken or tofu 3</i>	
<i>add shrimp, blue crabmeat, or scallops 5</i>	

a little affair

*all sandwiches are served with either french fries, cup of soup, garden salad, potato salad, fruit or asian slaw.
cheese, green chili, turkey, bacon, or avocado can be added to a burger or sandwich for an additional 75¢*

the real thing	9
grilled half-pound certified angus beef patty with lettuce, tomato and sliced red onion served on a toasted bun	
the queer steer	9
house-made veggie burger with lettuce, tomato and red onion, served on a toasted bun	
pastrami	9
thinly-sliced lean pastrami with marinated fire-roasted red peppers and provolone cheese on a soft baguette served either hot or cold	
snake bite sandwich	9
chili-rubbed chicken breast topped with melted jack cheese, lettuce, tomato and onion, served on a toasted bun	
maximilian	9
roasted turkey melt with asadero cheese, avocado and fresh roasted green chiles on a croissant	
port of call	12
half-pound certified angus beef patty topped with portabella mushroom, gorgonzola cheese and bourbon demi-glâce served on a toasted bun	
locals only	11
grilled half-pound certified angus beef patty topped with fresh roasted green chiles, melted asadero cheese on a toasted bun	
smothered brie parisian	9
oven baked brie, field greens, and fresh tomato with marinated fire-roasted red peppers and sundried tomato pesto on toasted baguette	

*18% gratuity added for parties of five or more
pima county health department advises that consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

we use free range chicken, certified Angus beef & hormone free pork