



**LUNCH MENU**

# APPETIZERS

## AHI SPRING ROLLS 20.99

Sushi grade Ahi\* served rare, cabbage, carrots, green onions, basil & cilantro wrapped in wonton & nori paper. Flash-fried & served on a bed of white rice with pineapple & pickled ginger.

## QUESADILLA 14.99

Red and white flour tortillas filled with cheddar and pepper jack cheese, green chiles and tomatoes. Served with salsa, sour cream and cilantro.

ADD CHICKEN OR BLACK BEANS 2.99

## RED PEPPER HUMMUS 16.99

Blended roasted red peppers, garbanzo beans, tahini and garlic. Served with choice of baked crostinis or grilled pita wedges.

## ARTICHOKE CHEESE DIP 16.99

Baked asiago and cream cheese with artichokes, garlic and scallions. Served with baked crostinis.

## HOT WINGS 19.99

Deep-fried chicken wings tossed in your choice of Traditional, Korean b.b.q. or Hellfire sauces. Celery, carrot, and jicama sticks with gorgonzola sauce.

1/2 DOZEN \$13.99

## NACHOS 17.99

Blue & white corn tortilla chips topped with diced tomatoes, olives, jalapeños, scallions, cilantro, lime, salsa, guacamole, sour cream & cheddarjack cheese.

ADD CHICKEN OR BLACK BEANS 2.99

## CALAMARI 18.99

Calamari seasoned, battered and flash-fried. Served with fire-roasted tomato sauce and a side of herbed lemon aioli.

## BEER BATTERED SHRIMP 18.99

Rock shrimp seasoned, battered and flash-fried. Served with chipotle aioli and cocktail sauce.

## SOUPS

SOUP OF THE DAY  
CUP 5.99 • BOWL 7.99

## SALADS

ADD SEASONED CHICKEN 4.99 ADD TOFU 3.99 ADD GRILLED SHRIMP 8.99 ADD SALMON\* 9.99

## HOUSE REG • 17.99 FULL • 19.99

Baby greens tossed with balsamic vinaigrette and garnished with red onions, pears, blue cheese, fire-dried pecans and Mandarin oranges.

## ORIENTAL REG • 17.99 FULL • 19.99

Baby greens and red cabbage with sesame vinaigrette & garnished with honey roasted almonds, rice noodles, Mandarin oranges, carrots and diced pimentos.

## BAJA REG • 21.99 FULL • 24.99

Grilled Wahoo served over baby greens & shredded cabbage tossed with lime chipotle vinaigrette, mango sauce, tortilla strips, red & green peppers, white onions, black beans, cilantro & Oaxaca cheese. Topped with avocado.

## CAESAR REG • 17.99 FULL • 19.99

Hearts of romaine and spiked garlic croutons tossed with spicy Caesar dressing. Garnished with artichoke hearts, asiago and cracked black pepper.

## SOUTHWESTERN REG • 17.99 FULL • 19.99

Baby greens tossed with balsamic vinaigrette. Garnished with black bean, corn & roasted pepper salsa, jicama, avocados, tomatoes, tortilla strips & cheddar jack cheese.

## AHI REG • 23.99 FULL • 26.99

Seared Sushi grade Ahi\* prepared rare with a sesame seed & black peppercorn crust. Served over baby greens, carrots, & cabbage with a light wasabi vinaigrette. Garnished with pickled ginger and wonton strips.

## PIZZA

DAILY PIZZA SPECIAL — MINI PIZZA & SIDE SALAD 14.99

## B.B.Q. CHICKEN 18.99

Grilled chicken breast, b.b.q. sauce, red onion, Roma tomato, mozzarella, scallions, cilantro & corn pepper salsa.

## PEPPERONI 17.99

Pepperoni, fire-roasted tomato sauce, mozzarella, asiago, fresh basil & oregano.

## THAI CHICKEN 18.99

Grilled chicken breast, Thai peanut sauce, mozzarella, red onions, bell peppers, carrots, ginger, cilantro & scallions.

## ROASTED VEGGIE FLAT BREAD 17.99

Oven baked flat bread with roasted red onions, bell peppers, herbs and asiago. Served with roasted Roma tomatoes & goat cheese.

## VEGETABLE 17.99

Pesto, eggplant, Roma tomatoes, mushrooms, red onions, bell peppers, mozzarella, asiago & fresh basil.

## FOUR CHEESE 16.99

Cheddarjack, mozzarella, asiago, fresh basil & fire-roasted tomato sauce.

## SHRIMP MARGHERITA 19.99

Grilled shrimp, Roma tomatoes, mozzarella, fire roasted tomato sauce. Garnished with asiago and fresh basil. Served with a lemon wedge.

## GREEK 18.99

Sausage, fire-roasted tomato sauce, feta, mozzarella, tomatoes, kalamata olives & oregano.

# PASTA

ADD CHICKEN 4.99 • ADD SALMON 9.99 • ADD SHRIMP 8.99 • SUB SHRIMP 4.99

## TEQUILA LIME CHICKEN 20.99

Sautéed chicken, red onions, red bell peppers, jalapeño, garlic, celery, tequila-ginger-lime sauce, scallions, cilantro & cashews. Served over your choice of linguine or jasmine rice.

## POBLANO STEAK 23.99

Grilled Steak\*, roasted corn, red peppers tossed with linguine in a rich Oaxaca cheese alfredo. Topped with cilantro, Oaxaca and black bean salsa.

## BAKED RAVIOLI 21.99

Baked spinach ricotta raviolis over fresh spinach, house marinara and alfredo. Topped with bread crumbs, honeyed balsamic and garnished with pesto oil.

## THAI CHICKEN 20.99

Sautéed chicken, carrots, red onions, zucchini, yellow squash, garlic, tossed in a **spicy** Thai peanut sauce with scallions, bean sprouts & cilantro. Served over linguine or jasmine rice.

## SHRIMP CURRY 25.99

Shrimp, snow peas, carrots, red onions and red peppers. Tossed with jumbo noodles in a **spicy** red curry sauce. Toasted coconut & green onions.

AVAILABLE VEGAN WITH YELLOW CURRY

## CAJUN CHICKEN ALFREDO 21.99

Sautéed chicken breast, red onion and garlic tossed in a **spicy** cajun alfredo sauce with fettuccine.

# LUNCH ENTREES

## ENCHILADA COMBO 19.99

Chicken and cheese enchiladas smothered with salsa verde and mole. Topped with sour cream and guacamole. Served with black beans and Spanish rice.

## VEGGIE STIR FRY 18.99

Fresh green beans, carrots, broccoli, red peppers, baby corn, onion, celery, bean sprouts and tofu sautéed in a light teriyaki sauce served over jasmine rice.

AVAILABLE SZECHWAN STYLE

## CHILE VERDE BURRITO 19.99

**Spicy** chile verde, tender pork and rice wrapped in a flour tortilla smothered in cheddar & jack cheeses. Topped with sour cream. Served with black beans and Spanish rice.

## FISH AND CHIPS 28.99

Fresh Alaskan Halibut cut daily and flash-fried in a Hefeweisen beer batter. Served with fries, dill tartar sauce and lemon wedges.

## SMOTHERED BLACK BEAN BURRITO 18.99

Black beans, roasted bell peppers, onions, cilantro & scallions, smothered in cheddarjack cheese. Topped with guacamole, sour cream & salsa.

WITH CHICKEN 20.99

## WAHOO FISH TACOS 21.99

Grilled Wahoo\*, cabbage, baja salsa, lime chipotle sauce and Oaxaca cheese wrapped in corn and flour tortillas. Served with white rice & black beans.

# SANDWICHES

ALL COME WITH A CHOICE OF STEAK FRIES, GREEN SALAD, PASTA SALAD OR CUP OF SOUP

## SANTA FE CHICKEN 18.99

Spiked & grilled chicken breast with chipotle aioli, roasted chiles, tomato, red onion and muenster cheese on a floured sourdough or spent-grain bun.

## GREEK PITA WRAP 17.99

Seasoned chicken, Roma tomatoes, red onions, Kalamata olives, feta cheese, diced pepperoncinis and a zesty ranch sauce wrapped in a grilled pita.

## PORTABELLO JACK 17.99

Marinated & grilled portabella mushroom with sautéed red & green peppers, sautéed onions, tomato, pesto & muenster cheese on a floured sourdough or spent-grain bun.

## SMOKED TURKEY 18.99

Smoked turkey, gouda cheese, herbed aioli, Dijon-cranberry spread, red onions, tomato & lettuce on toasted sourdough or honey wheat bread.

## TUNA SALAD 18.99

White albacore tuna mixed with celery, onions, green peppers and a light spicy dressing. Topped with swiss cheese on toasted sourdough or honey wheat bread.

## ITALIAN CHICKEN SUB 18.99

Grilled chicken topped with mozzarella, roasted tomatoes, pepperoni and ranch. Served on a toasted baguette.

## LEMON PEPPER SALMON 22.99

Seared lemon pepper Coho Salmon\* with chipotle aioli, red onion & cabbage on a sourdough or spent-grain bun.

## BIG COTTONWOOD BURGER 19.99

1/3 Pound of seasoned & grilled beef\* patty with bacon, sautéed mushrooms, red onions, tomato, lettuce, cheddar, swiss, herbed aioli & b.b.q. sauce on a floured sourdough or spent-grain bun.

## PHILLY CHEESE STEAK 18.99

Grilled sirloin with sautéed red & green peppers, onion, smothered with mozzarella on a grilled sourdough baguette.

## FRENCH DIP 19.99

Slow cooked, thinly sliced roast beef\* with melted Swiss cheese on a toasted baguette. Served with au jus.

\*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, LAMB, FISH, PORK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.

## SIDES

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FRIES	7.99	STEAMED RICE	4.99
PASTA SALAD	6.99	CHIPS & SALSA	8.99
SAUTÉED VEGETABLES	8.99	CHIPS & GUACAMOLE	12.99
FRESH FRUIT	7.99 / 9.99	GUACAMOLE (2 oz)	3.99
CHILE VERDE (CUP)	8.99	ONION RINGS	16.99
CROSTINI & MARINARA	7.99	WING VEGGIES	10.99
		CELERY, CARROT, JICAMA	

## DESSERTS

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SALTED CARAMEL CHEESECAKE W/PRETZEL CRUST	12.99	OREO CREAM CAKE	13.99
TIRAMISU	13.99	BREAD PUDDING	12.99
FUDGE BROWNIE W/VANILLA BEAN ICE CREAM	12.99	CHOCOLATE PORCUPINE W/VANILLA BEAN ICE CREAM	13.99
PECAN CARROT CAKE	13.99	CRÈME BRÛLÉE	12.99
VANILLA BEAN ICE CREAM W/FRESH FRUIT OR CHOCOLATE SAUCE		8.99	

## BEVERAGES

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COKE, DIET COKE, SPRITE, ROOT BEER, DR PEPPER, LEMONADE, ICED TEA

ORANGE JUICE, GRAPEFRUIT,  
PINEAPPLE, CRANBERRY, APPLE, V8

COFFEE, HOT TEA, HOT COCOA

ESPRESSO(DBL.) • LATTE • CAPPUCINO • MOCHA • CHAI TEA

**ASK YOUR SERVER ABOUT A GROWLER TO GO**

· 20% GRATUITY WILL BE ADDED FOR GROUPS OF 10 OR MORE ·



**PORCUPINE**  

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**PUB & GRILLE**