



sandbar

MEXICAN GRILL

NORTH SCOTTSDALE

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Appetizers

Bottomless Chips and Salsa HOMEMADE TORTILLA CHIPS WITH OUR HOMEMADE SALSA. -4

Guacamole MADE FRESH DAILY. -7

Queso Dip

MELTED PEPPER JACK CHEESE, SPINACH, ROASTED RED PEPPERS AND QUESO FRESCO SERVED WITH TORTILLA CHIPS. -6

Nachos

HOMEMADE TORTILLA CHIPS, QUESO, TOMATOES, JALAPENOS, TOPPED WITH OUR THREE CHEESE BLEND SERVED WITH SALSA, SOUR CREAM, AND GUACAMOLE ON TOP. -8, add chicken, carne asada or ground beef -10

Taquitos

SHREDDED BEEF ROLLED IN CORN TORTILLAS DEEP FRIED THEN DRIZZLED WITH SOUR CREAM SERVED ON A BED OF LETTUCE WITH SALSA AND GUACAMOLE. -7

Southwest Potato Skins

DEEP FRIED GOLDEN BROWN, TOPPED WITH PEPPER JACK CHEESE, CHORIZO, AND BABY GREEN ONIONS SERVED WITH CILANTRO SOUR CREAM. -6

Mini Chimis

MADE WITH SHREDDED CHICKEN AND SERRANO CREAM CHEESE ROLLED INTO A FLOUR TORTILLA AND FRIED GOLDEN BROWN, TOPPED WITH A THREE CHEESE BLEND AND SERVED WITH GUACAMOLE AND SALSA. -7

Quesadilla

THREE CHEESE BLEND, ROASTED PEPPERS, ONIONS, TOMATOES AND CILANTRO IN A FLOUR TORTILLA SERVED WITH SOUR CREAM, SALSA AND GUACAMOLE. -8, add chicken or carne asada -10

Green Chile Sliders

MINI BURGERS WITH GREEN CHILE SALSA AND MENONITA CHEESE SERVED WITH FRIES. -7

Peel and Eat Shrimp

JUMBO SHRIMP BOILED IN OUR BLEND OF MEXICAN SPICES, CHILLED AND SERVED OVER ICE WITH COCKTAIL SAUCE AND FRESH LIMES. -1lb \$20, -1/2 lb \$12

Mexican Pizza

FRIED FLOUR TORTILLA LAYERED WITH SERRANO CREAM CHEESE, GUACAMOLE, SHREDDED CHICKEN, AND MELTED THREE CHEESE BLEND TOPPED WITH TOMATOES AND CILANTRO. -7

Wings

MARINATED WINGS AVAILABLE IN MILD, MEDIUM, HOT, OR BBQ SERVED WITH CARROTS AND CELERY AND YOUR CHOICE OF RANCH OR BLEU CHEESE. -8

Frizzled Onions

THINLY SLICED ONIONS BATTERED IN OUR SEASONED FLOUR, FRIED GOLDEN BROWN AND SERVED WITH CHIPOTLE RANCH. -5

Soup and Salads

Soup of the Day PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION. -6

Caesar Salad

FRESH CHOPPED ROMAINE, CHILE SPICED CROUTONS, TOSSED WITH CHOLULA-ANCHOVIE DRESSING TOPPED WITH QUESO FRESCO AND SERVED WITH FRESH LEMONS. -7

Smoked Chicken Salad

FRESH FIELD GREENS, CHOPPED CELERY, TOMATOES AND CUCUMBERS TOSSED IN A CREAMY SOUTHWEST DRESSING TOPPED WITH CHEDDAR CHEESE, AVOCADO AND SMOKED CHICKEN SALAD. -10

Shrimp Salad

JUMBO SHRIMP, ROMAINE, AVOCADO, TOMATO, ROASTED POBLANOS, AND GRILLED CORN TOSSED IN A CILANTRO LIME VINAIGRETTE AND GARNISHED WITH TORTILLA STRIPS. -13

Fried Chicken Salad

FRIED CHICKEN CHUNKS W/ CORN, ROASTED RED PEPPERS, AND TOMATOES TOSSED WITH CHOPPED ROMAINE W/ CHIPOTLE RANCH AND QUESO FRESCO. -10

Ahi Tuna Salad

SEARED RARE TUNA ON TOP OF MIXED GREENS TOSSED IN A PRICKLY PEAR VINAIGRETTE SERVED WITH MANGO-PINEAPPLE SALSA, CHIVES AND CILANTRO. -12

Chipotle BBQ Chicken Salad

ROMAINE, CORN, BLACK BEANS, CHIVES, AND TOMATOES TOSSED IN A BBQ RANCH TOPPED WITH AVOCADO AND A HALF BREAST OF CHIPOTLE BBQ CHICKEN. -10

* items may be served raw or undercooked and may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

Tacos

Baja Fish Tacos

BAJA STYLE, CHIPOTLE BEER BATTERED AND FRIED GOLDEN BROWN, SERVED IN FRESH FLOUR TORTILLAS WITH CABBAGE, TOMATOES, JALAPENOS AND AVOCADO AIOLI. -7

Ground Beef Tacos

SEASONED GROUND BEEF SERVED IN HARD SHELL CORN TORTILLAS TOPPED WITH LETTUCE, TOMATOES AND SHREDDED CHEESE. -5

Mahi Tacos

GRILLED MAHI IN A FLOUR TORTILLA WITH CABBAGE, PINEAPPLE-MANGO SALSA AND LIMES. -7

Chicken Tacos

CITRUS MARINATED GRILLED CHICKEN IN FLOUR TORTILLAS W/ LETTUCE, TOMATO AND SALSA. -5

Ahi Tacos

SEASONED, SEARED RARE TUNA IN FLOUR TORTILLAS WITH CABBAGE AND CHIPOTLE AIOLI. -8

Six pack of tacos CHICKEN OR BEEF. -12

Six pack of tacos BAJA OR MAHI. -18

Fajitas

****ALL FAJITAS ARE SERVED IN HOT SKILLET WITH GRILLED ONIONS AND ROASTED PEPPERS. LETTUCE, TOMATOES, THREE CHEESE BLEND, SOUR CREAM, GUACAMOLE, SALSA, FLOUR TORTILLAS, RICE AND BEANS COME ON THE SIDE.**

SHRIMP -14

CARNE ASADA -13

CHICKEN -12

Burritos & Chimichangas

ALL SERVED WITH RICE AND BEANS.

Famous Sandbar Chimichanga

SHREDDED CHICKEN WITH SERRANO CREAM CHEESE ROLLED IN A LARGE FLOUR TORTILLA DEEP FRIED AND TOPPED WITH A THREE CHEESE BLEND SERVED WITH GUACAMOLE, SOUR CREAM AND SALSA. -10

Grilled Steak Burrito

TENDER STEAK CUT IN STRIPS WITH ROASTED PEPPERS, ONIONS, LETTUCE AND TOMATO WRAPPED IN A FLOUR TORTILLA SERVED WITH GUACAMOLE, SOUR CREAM AND SALSA. -12

Build Your Own Burrito

YOUR CHOICE OF MACHACA BEEF OR CHICKEN WITH A THREE CHEESE BLEND ROLLED IN A LARGE FLOUR TORTILLA SERVED WITH SOUR CREAM, GUACAMOLE AND SALSA. -9

Add rice, refried beans, lettuce, tomatoes, peppers -.50 cents each

Burgers & Sandwiches

SERVED WITH SWEET POTATO AND SHOE STRING FRIES.

Grilled Steak Sandwich

GRILLED CARNE ASADA W/ REFRIED BEANS, GUACAMOLE & PICO DE GALLO ON A BOLILLO BUN -9

1/2 lb Angus Burger

IS SERVED WITH LETTUCE, TOMATO, AND ONION -9 Add cheese .75

Green Chile Burger

MADE WITH OUR FRESHLY GRILLED GREEN CHILE MIX AND TOPPED WITH MENONITA CHEESE -10

Onion Burger

1/2 LB OF ANGUS BEEF, BACON, BLEU CHEESE AND STACKED WITH FRIZZLED ONIONS -10

BBQ Burger

SMOTHERED IN OUR CHIPOTLE BBQ SAUCE WITH GRILLED ONIONS AND SMOKED GOUDA -10

Mesquite Chicken Avocado Sandwich

SMOKED AVOCADO CHICKEN SANDWICH MADE WITH OUR SMOKEY CHICKEN, SMOKED GOUDA CHEESE AND SLICED AVOCADO -10

Honey Guajillo Chicken Sandwich

WITH GRILLED PINEAPPLE AND THREE CHEESE BLEND -9

Buffalo Chicken Wrap

SLICED GRILLED CHICKEN, LETTUCE, TOMATOES AND RANCH ROLLED IN A FLOUR TORTILLA SERVED MILD, MEDIUM, HOT, OR BBQ -9

Desserts

Fried Ice Cream

HÄAGEN-DAZS VANILLA ICE CREAM ROLLED IN CORN FLAKES, DEEP FRIED GOLDEN BROWN, SMOTHERED IN BANANA RUM SAUCE AND SERVED WITH WHIPPED CREAM AND CHOCOLATE SAUCE. -8

S'more Chimis

BANANA, MARSHMALLOW, PEANUT BUTTER AND CHOCOLATE CHIPS ROLLED IN A FLOUR TORTILLA, DEEP FRIED AND SERVED WITH CARAMEL DIPPING SAUCE. -6

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Drink Menu

HAPPY HOUR

1/2 PRICE SELECT APPETIZERS

\$2.50 ANY BEER / \$1.50 OFF ALL COCKTAILS & SHOTS

MARGARITAS

House
\$5

Partida
\$9.50

Cadillac
\$10

Bottle Beer \$4

Amstel Light
Bud
Bud Light
Bud Select
Coors Light
Miller Light
Michelob Ultra
Heineken
Heineken Light
MGD
Smirnoff Ice
Guinness
Red Stripe
Sierra Nevada
Newcastle
O'Douls
Sam Adams
Sam Adams Light
Fat Tire

Mexican Bottle Beer \$4

Landshark
Corona
Corona Light
Dos Equis Lager
Dos Equis Amber
Modelo Especial
Negro Modelo
Pacífico
Tecate
Sol

Draft Beer \$4

Bud
Bud Light
Michelob Ultra
Kona
Dos Equis Lager
Dos Equis Amber
Widmer

Tequila

- Partida -
Blanco, Anejo, Reposado
- Don Julio -
Blanco, Anejo
- Patron -
Silver, Reposado, Anejo, Platinum
- Don Eduardo -
Silver, Anejo
Sauza Gold
Sauza Hornitos
Sauza Tres Generaciones
- Jose Cuervo -
1800
Asombroso
Cabo Wabo Reposado
- Corazon -
Blanco, Anejo, Reposado
- Cazadores -
Blanco, Anejo, Reposado
- Gran Centenario -
Plata, Anejo, Reposado
- Chinaco -
Blanco, Anejo

Wines

Clos Du Bois Merlot	9
Sonoma Cutrer	9
Kendall-Jackson Chardonnay	8
Delicato Cabernet	6
Delicato Merlot	6
Delicato Chardonnay	6
Delicato White Zinfandel	6
Voga Pinot Grigio	6



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