

LET’S GET STARTED

PRETZEL BITES Smoked green chile queso 12

OUR WAY EDAMAME Simply seasoned and charred, grilled lemon, korean dipping sauce 9

PARMESAN CAULIFLOWER GRATIN Roasted cauliflower, woodfired shiitake mushrooms, baby arugula, parmesan cream, cheesy breadcrumbs 12

SHEETPAN NACHOS* Smoked green chile queso, pepper jack, black beans, jalapeño, pico, cotija, guacamole, mexican crema 13
Add woodfired chicken or carne asada +5

WHITE CHEDDAR SPINACH ARTICHOKE DIP
White corn tortilla chips 13

KILLER CALAMARI Calamari strips dusted in our special house recipe, horseradish cocktail and korean dipping sauce 15

FAMOUS FRIED PICKLES Hand-breaded dill pickles, aged parmesan, ranch dressing 12

LOADED HUMMUS Roasted garlic, feta, basil oil, veggies, grilled pita 13

CHARRED WOODFIRED WINGS Half-pound or full-pound of ancho-chile spiced wings, ranch or blue cheese 9 | 17

HAVARTI SHRIMP SCAMPI Marinated gulf shrimp, melted havarti, white wine garlic butter, herbed baguettes 15

PRIME RIB EGGROLLS* Our traditional slow-roasted and hand-shaved herb prime rib, melted swiss, bell peppers, onion, comeback sauce 18

HANDCRAFTED SALADS & SOUPS

Add 3 grilled shrimp 5 | Add grilled or fried chicken 7⁵⁰ | Add grilled salmon*10

HOUSE SALAD Field greens, grape tomatoes, red onion, cucumber, radish, carrots, parmesan, herbed croutons 7 | 12
Choice of ranch, honey mustard, blue cheese or balsamic vinaigrette dressing

HAIL CAESAR Hearts of romaine, kale, avocado, crispy capers, parmesan, herbed croutons, creamy anchovy dressing 7 | 12

THE WEDGE Iceberg lettuce, aged blue cheese, frizzled onion, applewood smoked bacon, grape tomatoes, blue cheese dressing, balsamic glaze 12

RASPBERRY COCONUT CHICKEN Coconut-breaded chicken tenders, field greens, artichoke heart, avocado, grape tomatoes, red onion, swiss, toasted almonds, ranch dressing, raspberry coulis 18

PANZANELLA STEAK* Woodfired tenderloin tips, romaine, kale, radicchio, grape tomatoes, peruvian pearl peppers, castelvetrano olives, green beans, aged blue cheese, rustic garlic croutons, pesto vinaigrette 22

SONORA HOUSE Ancho woodfired chicken breast, charred sweet corn, grape tomatoes, pepper jack, cotija, red onion, radish, black beans, pepitas, crisp tortillas, chipotle-honey vinaigrette, avocado-jalapeño aioli 18

CHIMICHURRI SALMON* Woodfired salmon, field greens, grape tomatoes, kalamata olives, cucumber, green beans, toasted almonds, goat cheese, balsamic vinaigrette, chimichurri 20

CLASSIC TOMATO SOUP & CHEESE FRITTER 6 | 8

PRAIRIE FIRE CHILI Ground bison, beef, and flank steak, amber beer, beans, peppers & onions, ancho chiles, pepper jack, sour cream, scallions 12

EAT YOUR TACOS

Served in warm flour tortillas with cilantro-lime rice and black beans
Add fresh guacamole or green chile queso +2⁵⁰

CHIPOTLE CHICKEN Woodfired chipotle chicken, baja slaw, pepper jack, avocado-jalapeño aioli, cotija 18

ESPECIAL FISH Modelo Especial battered white fish, baja slaw, chipotle aioli 17⁵⁰

CARNE ASADA* Marinated tri-blend, baja slaw, pepper jack, guacamole, cotija, cilantro 19

ADOBO SHRIMP Marinated woodfired shrimp, baja slaw, pepper jack, pineapple salsa, pico, adobo crema, cotija, pepitas 18⁵⁰

SIDES 5

FRENCH FRIES | SWEET POTATO FRIES
RUSTIC SLAW | GREEN BEANS | SAUTÉED VEGGIES
MASHED POTATOES & MUSHROOM GRAVY
BRUSSELS SPROUTS WITH BACON JAM

RED DOOR WOODFIRED GRILL

GLUTEN-CONSCIOUS MENU AVAILABLE UPON REQUEST

HANDHELDS

All handhelds served with french fries

THE CLASSIC* Black angus beef patty, shaved lettuce, vine ripe tomato, red onion, pickle, mayo 13⁵⁰ Add cheddar, swiss, aged blue cheese, white cheddar +1 Add smoked bacon +2

SWEET CHEESES* Black angus beef patty, swiss, cheddar, cheese fritter, smoked bacon, spicy sriracha aioli 16

SPICY BLUE* Black angus beef patty, aged blue cheese, frizzled onion, shaved lettuce, vine ripe tomato, serrano chile aioli 16

IMPOSSIBLE BURGER All-natural, plant-based burger, white cheddar, shaved lettuce, wild mushroom, pickle, sriracha aioli 16

ALABAMA BISON SMASH Two woodfired bison smash patties, double pepper jack, smoked bacon, caramelized onion, alabama white bbq sauce, toasted rosemary, thyme & black sesame bun 20

HONEY CHICKEN Woodfired chicken breast, smoked bacon, shaved lettuce, vine ripe tomato, mayo, ancho-honey glaze 17

FRIED JALAPEÑO CHICKEN Jalapeño buttermilk-soaked chicken, bread & butter pickle, rustic ranch slaw, smoked paprika aioli 16

PRIME RIB FRENCH DIP* Our traditional slow-roasted and hand-shaved herb prime rib, whiskey marinade, double swiss, caramelized onion, horseradish cream, herb au jus, herbed garlic butter toasted hoagie 22

SLICED FLANK CHIMICHURRI Woodfired flank steak, provolone, caramelized onion, chimichurri, mayo, grilled pesto butter baguette, black garlic aioli 20

HOUSE SPECIALTIES

CHICKEN ENCHILADAS Ancho marinated chicken, pepper jack, creamy salsa verde, mexican crema, pico, cilantro-lime rice, mashed black beans 18 Add fresh guacamole or green chile queso +2⁵⁰

BIG GARY’S MEATLOAF Old school meatloaf, roasted garlic mashed potatoes & mushroom gravy, pesto garlic butter roasted veggies 18

CHICKEN TENDERS Three breaded-to-order chicken tenders, rustic slaw, french fries, choice of dipping sauce 18

FISH & CHIPS Modelo Especial battered white fish, rustic slaw, house tartar sauce, french fries 20

CAJUN PASTA Woodfired gulf shrimp, andouille sausage, fettuccine, cajun cream sauce, bell peppers, onion, spinach, crispy capers 20

CHORIZO MAC & TENDERS Cellentani pasta, green chile cheese sauce, pepper jack, chorizo, scallions, herb bread crumbs, breaded-to-order chicken tenders 18

OFF THE GRILL

SALMON ROMESCO* Pikes woodfired salmon, pesto couscous and vegetable sauté, romesco sauce 23

ANCHO GLAZED HALF CHICKEN Woodfired ancho-honey half bird, roasted street corn, cilantro-lime rice, cotija 22

JULIE’S WOODFIRED CHICKEN Marinated woodfired chicken breast, roasted garlic broccolini, green beans, peruvian pearl peppers, kale, parmesan, blistered tomato relish, black garlic aioli 20

KC STRIP & FRIES* 12oz black angus dry-aged woodfired KC strip, garlic butter, french fries, herbed garlic butter baguette 34 Add 3 grilled shrimp +5

SESAME SOY FLANK STEAK* Soy-marinated woodfired flank steak, grilled shishito and shiitake sesame rice, beer-battered zucchini fries, black garlic aioli 24

OUR GRILL, YOUR CALL! Swap it for woodfired salmon or shrimp

JALAPEÑO FRIED CHICKEN THURSDAY ONLY

Marinated in jalapeño buttermilk for four days, our hand-breaded chicken is pressure fried to perfection. Served with jalapeño dipping sauce, homemade cornbread and one additional side.

- 1/2 Bird breast, thigh, leg & wing 17
- Large White two breasts & two wings 18
- Large Dark two legs & two thighs 16
- Small White breast & wing 14
- Small Dark leg & thigh 12

PROUDLY SERVING LOCALLY SOURCED PREMIUM BEEF FROM HERTZOG MEAT CO.

*Denotes items that are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils on this menu. Please let us know if you have any allergy concerns.