



All Day Dining Served
Noon - 9pm

APPETIZERS

Onion Rings

Basket of Beer Batter Thick-Cut Onion Rings, Ranch Dressing \$7

Monterey Cheese Sticks

House Made Panko Crusted Monterey Jack Cheese, Balsamic Reduction, Basil Aioli
\$9

Pound of Wings

Choose between Bone-in or Boneless Wings \$13

Pick Your Sauce: Traditional Buffalo, Bourbon BBQ or Mango Habanero

SOUPS & SALADS

Authentic Mexican Posole Rojo

Slowly Simmered Pork Shoulder and Hominy
in a Rich and Savory Broth. Served with
Cabbage, Onion, Cilantro, Lemon and Corn
Tortilla Chips
Cup \$6 / Bowl \$9

Chili Con Carne

Our House Recipe with Hearty Beef, Onions
and our Savory Spices. Topped off with
Cheddar/Jack Cheese Blend and Tortilla
Chips
Cup \$6 / Bowl \$9

Soup du Jour

Cup \$6 / Bowl \$9

Avocado Cobb Salad

Mixed Greens, Diced Smoked Turkey
Breast, Pecanwood Smoked Bacon,
Blue Cheese Crumbles, Hardboiled Egg,
Avocado \$13

Garden Salad

Mixed Greens \$6
Add Chicken \$4 / Add Salmon \$5 /
Add Steak \$6

Available Dressings: Apple Cider Vinaigrette, Balsamic Vinaigrette, Blue Cheese,
Creamy Caesar, Ranch, Red Wine Vinaigrette, Sesame and Thousand Island

Signature ♦ Spicy 🌶️



ENTREES

Baby Back Ribs

Slow Smoked Pork Ribs, Coleslaw,
and Cornbread

Half-Rack \$17 / Full-Rack \$22

Country Fried Steak

Golden Fried Cube Steak, Mashed
Potatoes Served with Country Gravy and
Seasonal Vegetables \$15

Meatloaf

Cahuilla Signature American Wagyu Beef
with a Savory Brown Sauce, Mashed
Potatoes, Roasted Tomato and
Seasonal Vegetables \$15

Shrimp Scampi

Five Jumbo Shrimp Sautéed in Garlic
Sauce with Asparagus, Tomatoes and
Linguine Pasta \$16

Sesame Salmon

Scottish Salmon with a Sesame Citrus Glaze, Stir-fry Vegetables, Steamed Rice
and Fried Wontons \$17

STEAKS

All Steaks Handcut In-house and Served with Garlic Butter, Gratin Tomato
and Glazed Shallot

New York Steak

10oz Center Cut \$26

Filet Mignon

8oz Flame Grilled \$24

Ribeye

12oz Hand Cut Flame Grilled \$28

Add On - Lobster Tail \$16, Scallops or Shrimp \$5

Extras - Blue Cheese Crumbles \$3, Peppercorn Sauce \$3 or Bourbon Mushroom Sauce \$3

Sides:

Baked Potato \$4

Grilled Asparagus \$4

Ranchero Beans \$3

Macaroni & Cheese \$5

Mashed Potatoes \$4

Steamed Rice \$3

Sautéed Mushrooms \$3

Seasonal Vegetables \$4

Steak Fries \$4

Tater Tots \$4



BURGERS

All Burgers are served with Cahuilla Signature American Wagyu Beef Patty on a Brioche Bun with choice of House Chips, Steak Fries, Tater Tots or Endless French Fries
Sub: **Beyond Beef Patty** © \$1

The Burger

Lettuce, Tomato, Red Onion and Mayo \$12
Add Bacon \$2 / Add Cheese \$1
Add Chili \$2

SANDWICHES & MORE

All sandwiches served with your choice of House Chips, Steak Fries, Tater Tots or Endless French Fries

French Dip

All Natural Sliced Roast Beef on a Toasted Hoagie Roll. Served with our House Made Au Jus \$12

Beer Batter Fish Basket

Two Alaskan Cod Fillets, French Fries and Coleslaw served with House Made Tartar Sauce \$15

Grilled Meatloaf Sandwich

Cahuilla Signature American Wagyu Beef with a Savory Brown Sauce, Cheddar Cheese, Sliced Grilled Tomatoes served open faced on Sourdough Bread \$12

Chicken Tender Basket

Golden Battered Chicken Strips, French Fries served with our House Made Ranch Dressing \$12

Philly Cheese Steak

Seasoned Thinly Sliced Angus Beef, Fresh Grilled Onions, Bell Peppers and Pepper Jack Cheese \$13

Santa Fe Grilled Chicken

Grilled Chicken Breast, Anaheim Chile, Pepper Jack Cheese, Lettuce, Tomato, Red Onion and Chipotle Mayo on a Brioche Bun \$14

Rueben Sandwich

House Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing on Rye Bread \$13

Grilled Cheese Sandwich

A Classic Sandwich with your Choice of American Cheddar or Pepper Jack Cheese \$9



BEVERAGES

Fountain Soda

Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper, Mountain Dew & Brisk Sweetened Ice Tea \$3

Stubborn Craft Soda

Classic Root Beer

Pure Cane Sugar Soda that is Rich, Smooth and Creamy with Earthy Undertones \$4

Classic Cola

Pure Cane Sugar Soda with Sweet Agave Nectar Blended into a Smooth Vanilla Flavor
\$4

Ribbonwood Blend Coffee

Enne Caffé Coffee Roasters \$3

Dole Apple Juice or

Orange Juice \$4

Hot Tea \$3

Milk \$4

Hot Chocolate \$3

Red Alert Energy Drink \$4

Fresh Brewed Ice Tea \$3

BEER

Bottled Domestic

Budweiser, Bud Light, Coors, Coors Light, MGD, Michelob Ultra & Miller Lite
Bottle \$5 / Bucket of 6 for \$25

Bottled Craft Beer

Ballast Point Sculpin Aloha, Blue Moon Belgian White & Angry Orchard Cider
Bottle \$6 / Bucket of 6 for \$30

Bottled Imported Beer

Corona, Heineken, Modelo Especial, New Castle Brown Ale & Pacifico
Bottle \$6 / Bucket of 6 for \$30

Draft Beer Domestic

Budweiser, Bud Light & Coors Light \$5

Draft Beer Craft

Cahuilla Craft Blonde Ale, Craft Brewery Book of Haze Hazy IPA, Coachella Valley
Brewing I10 Sessions IPA, Elysian Brewing Space Dust IPA, Firestone Walker 805, Golden
Road Brewing Mango Cart, La Quinta Brewing Heatwave Amber & Rincon Reservation
Road Brewery Rez Dog Hefeweizen \$6



FALL 2020 COCKTAIL LIST

Cranberry Margarita

Cuervo Tradicional Tequila shaken
with House Made Cranberry Jam, Sweet and Sour and Lime Juice \$8

Harvest Mule

Smoky, Tangy and Topped with Seasonal Fruit. Galway Bourbon Whiskey,
Ginger Beer
and Pineapple Juice \$8

Citrus Burst

Enjoy every sip of complementary citrus flavors. Galway Signature Blood
Orange Vodka, Triple Sec, Fresh Squeezed Lemon, Sweet & Sour \$7

Apple Gin Cooler

Refreshing Fall inspired full flavored cocktail with Galway Gin \$8

Espresso Martini

Wake up the senses and keep the party going with Galway Signature Coffee
Vodka, Starbucks Double Shot Espresso and Dark Chocolate Coffee Beans \$8

Mango Mule

A tangy take on the classic Moscow Mule. Galway Signature Mango Vodka,
Ginger Beer \$8

Manhattan

Americas Martini with Galway Bourbon Whiskey \$8

Old Fashioned

Suave, yet simple. This classic cocktail is as relevant today as it was when it
first captured the hearts of whiskey purist 200 years ago.
Galway Bourbon \$7

Triple C

A sophisticated classic with a modern twist. Galway Signature Blood
Orange Vodka,
Triple Sec, Cranberry and Lime Juices \$8



WINE

SPARKLING

Opera Prima Brut
Piper Sonoma Sonoma County Brut
Taittinger La Francaise Champagne Brut

GLASS BOTTLE

\$6.00 \$30.00
\$45.00
\$100.00

PINOT GRIGIO/PINOT GRIS

Seaglass Santa Barbara County Pinot Grigio 2018
Zonin Classic Friuli Pinot Grigio
Joel Gott Willamette Valley Pinot Gris 2018

GLASS BOTTLE

\$6.00 \$30.00
\$35.00
\$40.00

SAUVIGNON BLANC

Seaglass Santa Barbara County 2018
Giesen Marlborough Estate
Martin Ray Russian River 2018

GLASS BOTTLE

\$6.00 \$30.00
\$35.00
\$40.00

CHARDONNAY

Seaglass Santa Barbara County 2018
Napa Cellars Napa Valley 2017
Sonoma Cutrer Russian River Ranches 2017
Chateau Buena Vista Carneros 2017

GLASS BOTTLE

\$6.00 \$30.00
\$35.00
\$45.00
\$60.00

PINOT NOIR

Seaglass Santa Barbara County 2017
Sea Sun California 2018
Joel Gott Willamette Valley 2016

GLASS BOTTLE

\$7.00 \$35.00
\$45.00
\$60.00

MERLOT

Bogle Vineyards California
St. Francis Sonoma County 2016

GLASS BOTTLE

\$6.00 \$30.00
\$45.00

CABERNET SAUVIGNON

Seaglass Paso Robles 2017
Juggernaut Hillside California 2017
Austin Hope Paso Robles 2018
Caymus Napa Valley 2018

GLASS BOTTLE

\$7.00 \$35.00
\$45.00
\$65.00
\$130.00

