

**Noon - 9pm**

**APPETIZERS**

**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

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

**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 Tortillas  
Cup \$6 / Bowl \$9

**Soup du Jour**  
Cup \$6 / Bowl \$9

**Garden Salad**  
Mixed Greens, Tomato,  
Croutons, Cucumber \$6  
Add Chicken \$4 / Add Salmon  
\$5 / Add Steak \$6

**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

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

**SANDWICHES & MORE**

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

**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

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

**Chicken Tender Basket**  
Four Chicken Strips, French Fries  
served with our House Made Ranch  
Dressing \$12

**Beer Batter Fish Basket**  
Two Alaskan Cod Fillets, French  
Fries and Coleslaw served with  
House Made Tartar Sauce \$15

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

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

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

**ENTREES**

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

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

**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

**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

**Baby Back Ribs**  
Slow Smoked Pork Ribs, Coleslaw,  
and Cornbread  
Half-Rack \$17 / Full-Rack \$22

**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

**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

**Hot Tea \$3**

**Hot Chocolate \$3**

**Fresh Brewed Ice Tea \$3**

**Dole Apple Juice or  
Orange Juice \$4**

**Milk \$4**

**Red Alert Energy Drink \$4**

**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

**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

**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

**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