



APPETIZERS & SALADS

CHIPS & SALSA

8

Add Queso +\$4 | Add Guacamole +\$5

PEPPERONI FLATBREAD

18

Pepperoni, Mozzarella, House Marinara

CRISPY SHRIMP

21 (Pound)
15 (Half)

Served with Bourbon Cocktail Sauce,
Chipotle Aioli, Fresh Lemons

BAKED NACHOS

14

Choice of Skirt Steak or Chicken
Sautéed with Pico de Gallo, over Baked
Tortilla Chips, Blend of Cheeses, House
Queso, Black Beans, Jalapeño Avocado
Cream, and Sliced Jalapeños

TUNA POKE

16

Ginger Vinaigrette, Sweet Soy,
Scallions, Toasted Sesame Seeds,
Avocado, Rice Wine, Persian Cucumber,
Wonton Crisps

CRISPY BABY BACK RIBS ^{GF} 16

Choice of Sauce: Buffalo, BBQ, Thai Chili,
Golden BBQ, Lemon Pepper. Served with
Corn Riblets, Chamoy, Cilantro, Queso
Fresco

CHICKEN WINGS ^{GF}

11

(6) Choice of Sauce: Classic Buffalo,
Barbecue, Thai Chili, Golden BBQ,
Lemon Pepper. Served with Celery,
Carrot Sticks, Ranch

EGGPLANT DIP

13

Creamy Puree of Roasted Eggplant, Goat
Cheese, Topped with Chili Pepper Jelly,
Focaccia Toast Points

AVOCADO CHICKEN SALAD

19

Chicken Salad, Sliced Avocado,
Strawberries, Steamed Broccoli, Honey
Vinaigrette

CLASSIC CAESAR

12

Fresh Romaine, Croutons, Parmesan Cheese,
Caesar Dressing

BEET SALAD

12

Spring Mix, Roasted Red and Golden Beets,
Mandarins, Candied Pecans, Grilled Pears,
Avocado, Goat Cheese, and Champagne
Dijon Vinaigrette

BABY ARUGULA SALAD

12

Baby Arugula, Shaved Parmesan, Toasted
Pine Nuts, Croutons, Lemon Vinaigrette

ADD PROTEIN: CHICKEN \$7, RIBEYE \$16, SALMON \$9

SOUPS

CUP 5 BOWL 8

SONTERRA CHILI

House Chili, Onions, Cheddar
Cheese, Sour Cream

SOUP DU JOUR

Tuesday - Saturday

TACOS

SHRIMP TACOS (3)

15

Sautéed Shrimp with Cilantro Cabbage,
Avocado, Salsa, Red Wine Vinaigrette,
Charred Lemon

TACOS AL CARBON (3)

15

Choice of Grilled Chicken or Beef served
with Guacamole, Pico de Gallo, Jalapeños,
Sour Cream and Tomatillo Salsa

BUILD YOUR OWN

Choose Your Protein - Two Sides - 1 Sauce

PROTEINS

5 oz. Salmon **\$26**, 5 oz. Halibut **\$31**, 5 oz. Filet **\$36**, 6 oz. Chicken Breast **\$25**

SAUCES

Chimichurri, Garlic Chili Oil with Almonds, Italian Tomato Relish, Lemon Poppy Seed
Vinaigrette, Ginger Garlic Vinaigrette

SIDES

Sautéed Whole Grains, Sautéed Corn, Roasted Baby Carrots, Steamed Broccoli, Grilled Summer
Squash, Roasted Asparagus, Sautéed Fresh Spinach, Fresh Fruit, Garden Salad

^{GF} Gluten-Free | Substitutions Available Upon Request

SONTERRA CLASSICS

Includes Choice of Side

CAPRESE SANDWICH

17

Mozzarella, Avocado, Fresh Basil,
Tomatoes, Pesto, Balsamic Reduction,
Toasted Italian Roll
Add House Bacon \$4++

GRILLED RIBEYE SANDWICH

28

Seared 8 oz. Ribeye, Provolone Cheese,
Caramelized Onions, Toasted Sourdough
Roll, Horseradish Aioli

CLASSIC CLUB

15

Smoked Ham, Turkey, Bacon, Lettuce,
Tomato, Swiss & Cheddar Cheese on
Wheat Bread

LOADED GRILLED CHEESE

15

Shaved Smoked Ham, Gruyere Cheese,
Cheddar Cheese, Jalapeño Bacon Jam,
Marble Rye

BETWEEN THE BREAD

Includes Choice of Side

SONTERRA BURGER

14.50

HOUSE DOG

10

SOFT SHELL CRAB SANDWICH

17

Soft Shell Crab, Buttered Lettuce, Vine-Ripe
Tomatoes, House Pickles, Butter-Toasted Soft Italian
Roll, House Remoulade

GRILLED PORTOBELLO SANDWICH

17

Grilled Portobello Mushrooms, Baby Arugula,
Mozzarella, Pesto, Garlic Oil, Grilled Sourdough
Bread

TURKEY AND BRIE SANDWICH

16

Mesquite-Smoked Turkey, Creamy Brie Cheese,
Arugula, Tomato, Apricot Aioli, Cracked Wheat
Bread

BUTCHER'S BLOCK

*Served with Chef's Vegetable and Starch of the Day
Available Tuesday - Saturday, beginning at 4:00 PM*

8 oz. FILET

48

12 oz. RIBEYE

42

PAN-SEARED SALMON

28

Sweet Chili Glaze

ON THE SIDE

5 | Per Side

House French Fries

House or Caesar Salad

Sweet Potato Fries

Steamed Rice

Vegetable of the Day

House Chips

Starch of the Day

Fresh Fruit

Sonterra Berries +1

SIGNATURE MEALS

JUMBO LUMP CRAB CAKE

Available Tuesday - Saturday, beginning at 4:00 PM

29

Baby Greens in Poppy Vinaigrette, House Remoulade, Charred Lemon, Pickled Mustard Seed

PORK TENDERLOIN

24

Chili Rub Pork Tenderloin, Chicken Poblano White Bean Stew, Cilantro Oil, Mozzarella Cheese

CRISPY FRIED CHICKEN BREAST

24

*White Wine Vinegar and Shallot-Brined Chicken Breast, Balsamic Tomato Relish, Roasted Onions,
Rosemary Yukon Potatoes, White Balsamic Cream*

PEACH HALIBUT

32

Pan-Seared Halibut, Grilled Peaches, Pancetta, Wilted Kale, Honey Lemon Oil

SUN-DRIED TOMATO PASTA

24

*Parmesan Crusted Chicken, Pappardelle Pasta, Spinach, Cherry Tomatoes, Sun-Dried Tomato
Pesto, Grated Parmesan Cheese*

PIPIÁN ENCHILADAS

16

*Lentil Filling, Potatoes, Tomatoes, Sweet Peppers, Pipián Guajillo Sauce, Seasoned White Rice, Grilled
Asparagus*