

# THE GRILLE

at Las Sendas

## APPETIZERS

### **ARTISAN BRUSCHETTA** *VEG*

**\$14**

Grilled Bread Points, Peppercorn  
Feta, Heirloom Cherry Tomatoes  
EVOO, Basil, 10 Year Aged Balsamic

### **PORK BITES**

**\$16**

Breaded Pork Loin Nuggets, Sweet  
Soy & Ginger Sauce

### **CHIPS, SALSA & GUAC** *GF*

**\$16**

Tortilla Chips, House Made Salsa  
Fresh Guacamole  
*Add Queso \$4*

### **DOC'S NACHOS** *GF*

**\$18**

Corn Tortillas, Cheddar Jack Cheese  
Queso, Cowboy Pico De Gallo, Pickled  
Jalapenos, House Crema  
Salsa & Guacamole  
*Add Chili \$4 - Chicken \$6 - Prime Rib \$8*

### **BAVARIAN PRETZEL** *VEG*

**\$13**

Jumbo Warm Salted Pretzel  
Beer Mustard, Cheese Sauce

### **PORK FRITTER DEVILED EGGS**

**\$16**

Sweet Soy & Ginger Filling  
Pork Fritter Topping

### **LAS SENDAS WINGS**

**\$18**

One Pounds of Our Classic Wings  
Sauces: Spicy BBQ - Hot - Medium - Mild  
Dry Rubs: Ponce - Truffle - Jakes

### **POT STICKERS**

**\$16**

Pork Filled Pot Stickers, Sweet Chili Sauce

### **SIDES**

**\$8**

French Fries or Sweet Potato Waffle Fries



GF - GLUTEN-FREE VEG - VEGETARIAN VEGAN- VEGAN DF - DAIRY-FREE - PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.  
\*AVAILABLE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS. PARTIES OF 6 OR MORE WILL BE CHARGE A 20% AUTOMATIC GRATUITY.

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### **AL PASTOR PRIME RIB TACOS**

**\$20**

Smoked Prime Rib, Flour Tortilla,  
Al Pastor Marinade, Diced Onions,  
Pineapple, Cilantro & Limes

### **SMOKED PRIME RIB QUESADILLA**

**\$21**

Flour Tortilla, Smoked Prime Rib,  
Oaxaca Cheese, Chipotle Aioli,  
Cilantro & Pickled Red Onions

### **BACON RANCH CHILI CHEESE FRIES**

**\$19**

French Fries, Shredded Jack Cheese,  
Chef's Chili, House Made Ranch,  
Applewood Smoked Bacon

## FLAT BREAD

### **BUTCHERS BLOCK**

**\$22**

Crushed San Marzano Tomatoes,  
Fresh Mozzarella, Truffle Salami,  
Prosciutto Di Parma, Pepperoni,  
Arugula

### **PRIME RIB**

**\$23**

Prickly Pear BBQ Sauce, Shredded Jack Cheese,  
Smoked Prime Rib, Red Onion

### **HAWAIIAN**

**\$22**

House Made Marinara, Fresh Mozzarella,  
Smoked Ham, Fresh Pineapple



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## SOUPS

### CHEF PONCE'S CHILI **GF** \$13

Kidney Beans, Select Spices, Crema,  
Cheddar Cheese, Red Onion, Sour  
Cream (Bowl)

### CHEF'S SEASONAL SOUP \$12

(Bowl)

## SALADS

*Protein Additions: Chicken Breast \$9 - Salmon\* \$14 - Shrimp \$14 - NY Steak\* \$15*

### CAESAR

Romaine Hearts, House Made Caesar  
Dressing, Herb Croutons,  
Grana Padano

\$16

### THE WEDGE **GF**

Baby Iceberg Lettuce, Applewood Smoked Bacon,  
Point Reyes Blue Cheese, Cherry Tomatoes, Avocado,  
Crispy Tortilla Strips, Blue Cheese Dressing

\$18

### SOUTHWEST CHOPPED **GF, VEG**

Roasted Corn, Piquillo Pepper, Queso Fresco,  
Toasted Pepitas, Avocado, Poblano Buttermilk Dressing

\$17

### STRAWBERRY FIELDS **GF**

Bib Lettuce, Apple, Fresh Herbs,  
Strawberries, Fresh Mozzarella,  
Strawberry Vinaigrette

\$15

### ROASTED BUTTERNUT SQUASH **GF**

Spring Mix, Goat Cheese, Roasted Butternut  
Squash, Cranberries, Candied Walnuts,  
Spiced Cider Vinaigrette

\$16



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## HANDHELDS

*Served with choice of French Fries, Sweet Potato Fries or Side Salad.  
Ask your server for Gluten Free options.*

### SMOKED TURKEY CLUB

Sourdough, Smoked Turkey, Avocado Spread,  
Chipotle Aioli, Tomato, Bacon

\$19

### SMOKED PULLED PORK

6 Hour Smoked Pulled Pork, BBQ Sauce, Pickle Chips,  
Coleslaw, Crispy Onions, Jalapeno Focaccia Bun

\$19

### PRIME DIP SLIDERS

Smoked Prime Rib, Grilled Onions, Cheddar Cheese,  
Creamy Horseradish, Pretzel Bun

\$24

### LAS SENDAS BURGER\*

8oz Angus Patty, LTO, Thousand Island Dressing, Pickle  
Spear, Aged Cheddar, Brioche Bun  
*Make it Vegan/Vegetarian with a Beyond Patty +\$2*

\$21

### THE CHUCK\*

Chuck Blend, Pepper Jack, Guacamole, Bacon-Jalapeno Jam,  
Secret Sauce, Crispy Tobacco Onion, Brioche Bun

\$22

### PB&J BURGER\*

8oz Angus Patty, Raspberry-Chipotle Jam, Peanut Butter,  
Bacon, Brioche Bun

\$21

### CHICKEN SANDWICH

Pepperjack, Bacon, Lettuce, Tomato, Chipotle Aioli, Ranch,  
Brioche Bun

\$20

## FROM OUR SMOKER

*All smoked items served with Mashed Potatoes  
& Haricot Vert*

### LAS SENDAS PRIME \$45 **GF**

English Cut 12oz Prime

### BABY BACK RIBS \$34

Prickly Pear BBQ Sauce & Crispy Onions

### CHAR SUI PORK BELLY \$36

Prickly Pear BBQ Sauce & Crispy Onions



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