



THE PATIO & GRILLE

at Las Gendras



Light Fare & Appetizer's

BAVARIAN PRETZEL \$13
Jumbo Warm Salted Pretzel
Beer Mustard, Cheese Sauce

BIRRIA QUESADILLAS \$22
Oaxaca Cheese, Corn Tortillas, Braised
Beef, Consome, Cilantro, Onions, Limes

CARNE ASADA TACOS \$16
Flour Tortilla, Marinated Steak
Cilantro, Onions, Guacamole, Limes

PORK FRITTER DEVEILED EGGS \$12
Sweet Soy & Ginger Filling
Pork Fritter Topping

ARTISAN BRUSCHETTA VEG \$14
Grilled Artisan Bread, Peppercorn Feta
Heirloom Cherry Tomatoes, EVOO
Basil, 10 Year Aged Balsamic

SESAME CHICKEN LETTUCE \$18
WRAPS
Pan Seared Chicken, Asian Marinade
Romaine, Crispy Rice Noodles, Toasted
Peanuts Sesame Seeds, Siracha

PORK BITES \$16
Breaded Pork Loin Nuggets, Sweet
Soy & Ginger Sauce

SHRIMP COCKTAIL GF \$21
Jumbo Shrimp, Signature Cocktail
Sauce, Avocado Puree, Lemon

LAS SENDAS WINGS \$18
One Pound of Our Classic Wings
Sauces: Spicy BBQ - Hot - Medium - Mild
Dry Rubs: Ponce - Truffle - Jakes

CRISPY BRUSSEL SPROUTS VEG \$13
Mesquite Miso Honey, Pickled Radish
Toasted Peanuts, Crispy Rice Noodle

DOC'S NACHOS GF \$18
Corn Tortillas, Cheddar Jack Cheese
Queso, Cowboy Pico De Gallo, Pickled
Jalapenos, House Crema, Salsa &
Guacamole
Add: Chicken \$6 -Prime Rib \$8

ARTISAN MEAT & CHEESE
SELECTION
Prosciutto Di Parma, Truffle Salami Tuscan
Salami, Burrata, Point Reyes Blue, Smoked
Gouda
Mesquite Honey, Mustard, Crostini, Fruit
Pick 3 - \$22, Pick 4 - \$28, Pick 5 - \$34

Salads

ARIZONA CITRUS SALAD GF, VEG \$16
Heritage Blend, Grape Fruit, Orange, Black
Berries, Feta Cheese, Candied Walnuts
Citrus Prickly Pear Vin

CAESAR \$16
Romaine Hearts, House Made Caesar
Dressing, Herb Croutons, Grana Padano

THE WEDGE GF \$18
Baby Iceberg Lettuce, Applewood
Smoked Bacon, Point Reyes Blue Cheese
Cherry Tomatoes, Avocado, Crispy Tortilla
Strips, Blue Cheese Dressing

SOUTHWEST CHOPPED GF, VEG \$19
Roasted Corn, Piquillo Pepper, Queso
Fresco, Toasted Pepitas, Avocado
Poblano Buttermilk Dressing

Add Protein

Chicken Breast \$9 - Salmon* \$14 - Shrimp \$14 - Steak* \$15

Handhelds

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

CHICKEN SANDWICH \$20
Pepperjack, Bacon, Lettuce, Tomato
Chipotle Aioli, Ranch, Brioche Bun

BISON MEATLOAF SUB \$21
Hoagie Roll, Bison Meatloaf, Roasted Red
Pepper Sauce, Bacon, Crispy Tobacco Onions

SMOKED TURKEY CLUB \$19
Sourdough, Smoked Turkey, Avocado
Spread, Chipotle Aioli, Tomato, Bacon

SMOKED PULLED PORK \$19
Smoked Pulled Pork, BBQ Sauce, Pickle Chips
Coleslaw, Crispy Onions, Jalapeno Focaccia Bun

PRIME DIP \$22
Hoagie Roll, Smoked Shaved Prime, Provolone
Creamy Horseradish, Grilled Onions, Ajus

LAS SENDAS BURGER* \$21
8oz Angus Patty, LTO, Thousand Island Dressing
Pickle Spear, Aged Cheddar, Brioche Bun
Make it Vegan/Vegetarian with a Beyond Patty +\$2

UNDER THE SEA BURGER \$23
Breaded Shrimp Patty, Tomatoes, Pickle, Poblano
Pepper, Chipotle Aioli, Lettuce, Avocado, Pepperjack

Flat bread

BUTCHERS BLOCK \$22
Crushed San Marzano Tomatoes
Fresh Mozzarella, Truffle Salami, Prosciutto
Di Parma, Pepperoni, Arugula

HAWAIIAN \$22
House Made Marinara, Fresh Mozzarella
Smoked Ham, Fresh Pineapple

