

SHAREABLES

MINI TAMALES \$18

Spicy Red Tamales, Crema & Cilantro

QUESADILLA \$16

Asadero Chihuahua Cheese
choice of Carnitas, Chicken Tinga
or Shrimp \$4

TRES SLIDERS \$20

Choice of one:

Carnitas: House Slaw, Picked Onions
& Salsa

Smash Burger: Pickles & Special Sauce

NACHOS SUPREME \$22

House Chips, Queso, Pico de Gallo,
Guacachile & Crema

Add Protein: Carnitas +\$4,
Chicken Tinga +\$4, Shrimp +\$6

SALADS

TACO SALAD BOWL \$18

Spanish Rice, Refried Beans, Lettuce,
Pico de Gallo, Monterey, Guacamole & Crema,
served in a fried flour tortilla

Add Protein: Carnitas +\$4, Chicken Tinga +\$4,
Shrimp +\$6

STRAWBERRY & AVO

SPRING SALAD \$17

Savory Spring Mix, Strawberries, Avocado,
Red Onions, Caramelized Pecans, Goat Cheese
& Strawberry Balsamic Vinaigrette

Add Protein: Chicken +\$4,



ENTRÉES

T-BAR TACOS \$22

Choice of one:

Tinga: Corn Tortilla, Chicken Tinga,
Pickled Onions, Guacachile & Queso Fresco

Shrimp: Corn Tortilla, Battered Shrimp,
Purple Cabbage, Pickled Onions,
Fuego Sauce & Cilantro

Carnitas: Corn Tortilla, Carnitas, Pico De Gallo,
Cilantro & Queso Fresco

T-BAR TENDERS \$22

Chicken Strips served with Seasoned Fries
and your choice of sauce

Sauce Choices:

Mango Habanero
Lemon Pepper Butter
Garlic Parmesan
Buffalo
Mango Ranch

CHICKEN WINGS \$21

8 Crispy Bone-In Wings hand tossed in your
choice of sauce, served with Carrots & Celery

Sauce Choices:

Mango Habanero
Lemon Pepper Butter
Garlic Parmesan
Buffalo
Mango Ranch

MUSHROOM SWISS

BURGER \$20

Angus Beef, Mushrooms, Swiss cheese,
Caramelized Onions & House Aioli,
served with Seasoned Fries

Substitute a Garden Patty for no charge

FISH SANDWICH \$21

Beer-Battered Cod, Lettuce, Tomatoes
& House Aioli, served with Seasoned Fries

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Items with "GF" are prepared Gluten Free. Ask your server what items can be prepared Gluten Free.

Please inform your server of any allergies or special dietary needs before ordering.

All prices include tax. 20% gratuity added to parties of 6 or more.



COCKTAILS

T-BAR BLOODY MARY \$18

Tito's Handmade Vodka,
House Bloody Mary Mix

PEAK 8 MARG \$16

Espolón Blanco Tequila, Agave Nectar,
Lime Juice, Cointreau

*Make it spicy with Ancho Reyes Verde Liqueur
and a Tajín Rim +\$2*

*Make it sweet with fresh Strawberry Purée
and a Sugar Rim +\$2*

GOLD RUSH \$16

Maker's Mark Bourbon, Lemon Juice, Honey

CUCUMBER GIN PRESS \$15

Cucumber-Infused Gin, St-Germain Elderflower
Liqueur, Sprite, Soda Water, Fresh Lime,
Lemon Juice

MALFY ROSA MARTINI \$15

Malfy Gin Rosa, Lillet Rosé, Grapefruit Juice,
Rose Syrup

MOJITO \$15

Bacardi Superior Rum, Mint Leaves, Lime Juice,
Simple Syrup, Soda Water

IMPERIAL RUM \$16

Coconut Rum, Vanilla Vodka, Cointreau,
Pineapple Juice, Lime Juice

COLORADO RIVER WATER \$15

Dos Hombres Mezcal, Soda Water, Lime Juice,
Tajín Rim

PALOMA \$15

Espolón Blanco Tequila, Grapefruit Juice,
Soda Water, Agave Nectar, Salt Rim

ROTATING SLUSHY \$16

Assorted Flavors

MOCKTAILS \$10

MINT JULEP

SPARKLING CUCUMBER DAISY

BAHAMA MAMA

DRAFTS

AVALANCHE

Breck Brewery - Amber Ale

KONA BIG WAVE

Golden Ale

COORS LIGHT

Coors - American Light Lager

BLUE MOON BELGIAN WHITE

Coors - Belgian Wheat Ale

HAZY LITTLE THING IPA

Sierra Nevada - Hazy IPA

VOODOO RANGER IPA

New Belgium - Hoppy IPA

STELLA ARTOIS

Anheuser Busch - Pilsner

TWISTED TEA HARD ICED TEA

Boston Beer Co - Malt Beverage

PACIFICO CLARA

Constellation Brands - Mexican Pilsner

VOODOO RANGER

New Belgium - West Coast IPA

MOUNTAIN TIME

New Belgium - American Light Lager

PALISADE PEACH

Breck Brewery - Pale Wheat

SIPPIN' PRETTY

Odell Brewing - Fruited Sour

CANS

MICHELOB ULTRA

BUD LIGHT

MILLER LITE

COORS BANQUET

SIERRA NEVADA PALE ALE

MODELO ESPECIAL

DRY DOCK APRICOT BLONDE ALE

GUINNESS DRAUGHT

STATION 26 JUICY BANGER IPA

STATION 26 SALT & LIME MEXICAN LAGER

GUINNESS DRAUGHT

HIGH NOON VODKA SELTZER

NÜTRL VODKA SELTZER

HEINEKEN 0.0