

# 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

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|---|--|
| <b>CHEF PONCE'S CHILI GF</b> \$13<br>Kidney Beans, Select Spices, Crema,<br>Cheddar Cheese, Red Onion, Sour<br>Cream (Bowl) | <b>CHEF'S SEASONAL SOUP</b> \$12<br>(Bowl) |
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## SALADS

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

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| <b>CAESAR</b> \$16<br>Romaine Hearts, House Made Caesar<br>Dressing, Herb Croutons,<br>Grana Padano   |
| <b>THE WEDGE GF</b> \$18<br>Baby Iceberg Lettuce, Applewood Smoked Bacon,<br>Point Reyes Blue Cheese, Cherry Tomatoes, Avocado,<br>Crispy Tortilla Strips, Blue Cheese Dressing |
| <b>SOUTHWEST CHOPPED GF, VEG</b> \$17<br>Roasted Corn, Piquillo Pepper, Queso Fresco,<br>Toasted Pepitas, Avocado, Poblano Buttermilk Dressing                                  |
| <b>STRAWBERRY FIELDS GF</b> \$15<br>Bib Lettuce, Apple, Fresh Herbs,<br>Strawberries, Fresh Mozzarella,<br>Strawberry Vinaigrette   |
| <b>ROASTED BUTTERNUT SQUASH GF</b> \$16<br>Spring Mix, Goat Cheese, Roasted Butternut<br>Squash, Cranberries, Candied Walnuts,<br>Spiced Cider Vinaigrette                      |



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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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