**Starters**

- **Chili con Queso Dip**
  A thick ‘n zippy Mexican Cheese Dip... with Chips.
  - Small $4.95
  - Bowl $7.65

- **Guacamole Dip**
  Freshly made and served in a fried Tortilla Cup. $8.65

- **Habanero Chicken Wings**
  Oven baked with our Habanero Chile marinade.
  Served with Ranch Dressing for dippin’.
  - Half-Dozen $9.95
  - Dozen $16.95

- **BBQ Baby Back Ribs** $18.50
  A heap of roasted, lip-smackin’ Ribs.

- **Ribs and Wings Combo** $17.85
  Baby Backs Ribs & Half Dozen Habanero Wings.

- **Sammie D’s Fiesta Dip** $11.25
  Layers of Refried Beans, Ground Beef, Chili con Queso, melted Jack and Cheddar ‘n topped with Pico de Gallo… served with Sour Cream ‘n Tortilla Chips.

- **“Nacho Average Nacho”** $13.50
  Layers of Tortilla Chips with Monterey Jack ‘n Cheddar Cheeses, Chili con Carne, diced Tomatoes, Jalapenos and Black Olives. Served with Sour Cream and Guacamole.
  **ADD Chicken, Ground Beef or BBQ Pulled Pork** $14.75

- **Sam’s Nachos** $10.95
  Melted Jack & Cheddar over a layer of Refried Beans with diced Tomato ‘n sliced Jalapenos… Chips on the side.
  * With sides of Guacamole & Sour Cream $13.50
  * Add Chicken, BBQ Pork or Ground Beef $14.75

- **Southwest Egg Rolls** $12.75
  Crispy Egg Rolls filled with BBQ Pulled Pork, Jack & Cheddar, Roasted Corn ‘n Black Bean Salsa and topped with crumbled Cotija Cheese and a Red Chile Glaze.

- **Boneless in Buffalo** $12.75
  Buffalo Chicken Tenders with Bleu Cheese Dressing… garnished with Celery Sticks.

- **Zapata’s Mozzarella Sticks** $9.75
  Tossed in Southwestern spices; served with Marinara sauce.

- **Double Crust Mexican Pizza** $14.75
  Two large fried Flour Tortillas layered with Mexicali Red sauce, seasoned Ground Beef, Jack & Cheddar, Black Olives and Pico de Gallo.

- **Cheese Crisp**
  - Small $4.95
  - Large $8.95

  A fried Flour Tortilla with melted Jack ‘n Cheddar Cheeses.

- **Hollerin’ Jalapeno PRETZEL** $7.75
  Jalapeno dough Pretzel stuffed with Pepper Jack Cheese. Served warm with a Honey Dijon dippin’ sauce.

- **Chili con Carne**
  Cup $5.95
  Bowl $8.95

- **Taos Green Chile**
  Cup $5.95
  Bowl $8.95

**Salads**

- **Diego Dinner Salad** $6.95
  Romaine, shredded Carrots, Red Onions, sliced Cucumber ‘n Tomatoes and Roasted Red Peppers... choice of Dressing.

- **Samuel Caesar Salad** $7.75
  Crispy Romaine Lettuce tossed with our garlicy “Homemade” Caesar Dressing, shredded Parmesan and crunchy Croutons.

- **Grilled Chicken Caesar Salad** $16.75
  Topped with grilled ‘n sliced Fajita marinated Chicken Breast. Served with warm Flour Tortillas.

**Enchiladas**

- **All Enchiladas served with Sour Cream.**

- **Monterey Jack, Cheddar ‘n Onion (Mexicali Red sauce)** $4.95

- **Pepe’s Chicken, Cilantro ‘n Pepper Jack cheese (Del Norte sauce)**

- **Bad Barts’ Seasoned Ground Beef ‘n Cheese (Chili con Queso)**

- **Pulled Pork-Caramelized Onion-Roasted Red Pepper (Green Chili)** $5.95

- **The Enchilada Plate** $16.25
  Choose two Enchiladas... with Spanish Rice & Refried Beans.

- **Dueling Enchilada ‘n Taco Plate** $16.95
  A Cheese & Onion Enchilada with a Mexicali Red topping, a Pepe Chicken Enchilada with Del Norte Chile sauce, a Corn Shell Ground Beef Taco and Spanish Rice.

- **Enchilada “Tri”** $18.25
  Choice of ANY Three Enchiladas served with Spanish Rice.

- **Pepe’s Pollo Enchiladas** $16.25
  Two Enchiladas filled with grilled marinated Chicken Breast, Cilantro, Pepper Jack Cheese then topped with Del Norte Chile sauce... served with Black Beans and Spanish Rice.

**Quesadillas**

- **Large Flour Tortillas... folded, toasted ‘n served with Sour Cream.**

- **Sam’s Classic Quesadilla** $12.25
  Jack & Cheddar Cheese, Tomatoes and mild Green Chilies.

- **Cowboy Chicken ‘n Cheese Quesadilla** $15.50
  Jack & Cheddar Cheese and sliced Chicken Breast.

- **Zesty Chicken, Spinach ‘n Roasted Red Pepper** $15.95
  A Sun-Dried Tomato Tortilla with marinated sliced Chicken Breast, Jalapeno Cream Cheese, Roasted Red Peppers, Baby Spinach and Pepper Jack Cheese.

- **Cavalleria Steak Quesadilla** $17.50
  Sun-Dried Tomato Tortilla, sliced Asada marinated Steak and Jack & Cheddar Cheeses... with a side of Pico de Gallo.

- **Buffalo Chicken Quesadilla** $15.95
  Buffalo seasoned fried Chicken Tenders, diced Tomato, Jack & Cheddar... with Bleu Cheese dressing and Celery Sticks.

- **BBQ Pork Quesadilla** $15.95
  Sam’s slow roasted Smokey BBQ Pulled Pork, Tomatoes and Jack & Cheddar Cheese... with homemade Cole Slaw.

- **Chicken Fajita Quesadilla** $15.95
  Sliced Fajita Chicken Breast, Pico de Gallo, Jack & Cheddar.

**Mexican Street Corn** $4.50

A *Mexicali-style Corn-on-the-Cob that’s flame-grilled, basted with Chile Lime Crema, topped with Cotija Cheese and fresh Cilantro.*

**Burritos**

- **All served with Sour Cream.**

- **Sam’s Bean Burrito** $11.95
  Stuffed with Vegetarian Refried Beans topped with your choice of Mexicali Red, Chili con Queso, Chili con Carne, Taos Green Chile, Del Norte Chile or Veggie Red... served with Spanish Rice.

- **Beef ‘n Bean Burrito Grande Con Queso** $15.95
  Seasoned Ground Beef and Refried Beans topped with cheesy Chili con Queso ‘n diced Tomatoes. Served with Spanish Rice.

- **Chicken Burrito Verde ‘n Taco Plate** $15.95
  A 6” Flour Tortilla “rolled & stuffed” with seasoned pulled Chicken, Sour Cream and topped with Taos Green Chili; plus, a Corn Shell Ground Beef Taco, Spanish Rice and Refried Beans.

- **Old Henry’s Beefy Burrito** $15.95
  A large Sun-Dried Tomato Tortilla filled with seasoned Ground Beef, Cheese, Green Salsa, Refried Beans, and cheese.
Sam's Fajitas

"NO SIZZLE"... just "Flame-Grilled" Sliced Fajita Marinated Chicken Breast or Shoulder Tenderloin Steak, Shredded Lettuce, Black Olives, Pico de Gallo, mixed Cheeses, Spanish Rice and Sour Cream... with warm Flour Tortillas.

Chicken $18.50 Steak $20.50 Combo $19.50

Add a topping of Sauteed Peppers and Onions $2.25

Chimichangas

Served with Guacamole and Sour Cream.

Chimayo Chicken Chimichanga $16.75
A crispy Flour Tortilla rolled 'n stuffed with Red Chile marinated Chicken Breast, Roasted Corn & Black Bean Salsa, Spanish Rice, Monterey Jack & Cheddar cheeses... topped with "Smoky" Chipotle Aioli, Cotija Cheese and served with Black Beans.

Carne Asada Chimichanga $18.25
A "deep-fried" Burrito stuffed with sliced Southwest marinated Steak, Caramelized Onion, Roasted Red Pepper, Pepper Jack Cheese then topped with Chili con Queso, a ribbon of Del Norte sauce and crumbles of Cotija Cheese. Served with Spanish Rice.

Tacos

Choose: Sam's seasoned Ground Beef, Chicken or BBQ Pork
Single Corn Shell Taco $3.50 Full Order (3 Corn Shell) $9.95
Single Soft Shell Taco $4.75 Full Order (2 Soft Shell) $9.75

Carne Asada Street Tacos $16.75
A Trio of Flour Tortillas topped with grilled 'n sliced Asada marinated Shoulder Tenderloin, Chipotle Cream Cheese, shredded Cabbage, Pico de Gallo and Cotija Cheese.

Habanero Mango Chicken Street Tacos $15.25
A Trio of "grilled 'n sliced" Southwest marinated Chicken Breast Tacos with shredded Cabbage, Chipotle Cream Cheese and a Habanero-Mango & Red Pepper Salsa... sprinkled with crumbled Cotija Cheese.

La Joya Shrimp Tacos $15.25
Flour Tortillas filled with crunchy "flash-fried" Shrimp seasoned with Southwest spices, along with Chipotle Cream Cheese, shredded Cabbage and topped with a chunky Habanero-Mango 'n Red Pepper Salsa and crumbled Cotija Cheese... served with Spanish Rice.

Mahi-Mahi Fish Tacos $15.25
Two Soft Tortillas filled with grilled Mahi-Mahi, shredded Cabbage, Chipotle Mayonnaise and Pico de Gallo... drizzled with Cucumber Wasabi and served with Spanish Rice.

Mexican Combos

All served with Sour Cream.

Southwest Sampler $19.25
A quarter rack of BBQ Baby Back Ribs, a seasoned Ground Beef Corn Shell Taco, Pepe's Chicken Enchilada with Taos Green Chili, Black Beans and Spanish Rice.

El Grande Combo $18.50
A big platter with a seasoned Ground Beef 'n Bean Burrito Con Queso, a Pepe's Chicken Enchilada Verde, a Corn Shell Ground Beef Taco, Spanish Rice and a side of Guacamole.

Quesadilla 'n Taco Combo $18.95
An 8" Flour Tortilla with Fajita Chicken Breast, Jack & Cheddar Cheese and diced Tomato, "folded 'n toasted"... a Corn Shell Ground Beef Taco, Spanish Rice and a side of Guacamole.

Sandra Frisco - "Vegetarian Offering" $16.95
A Black Bean Burrito with Chili con Queso, a Cheese 'n Onion Enchilada with Del Norte Sauce, and a Guacamole Salad Cup... served with Spanish Rice.

Sam's Burgers & Samwiches

Gringo Burger $13.65
An 8 oz. Ground Beef patty "flame-grilled" to order with Lettuce, sliced Tomato 'n Red Onion... served with fries.

Cheese Burger $14.95

BBQ Bacon Cheese Burger $15.75

The "Outlaw" Burger $16.95
Brioche Roll with Chipotle Mayonnaise, zippy Habanero Jack Cheese, Bacon. Caramelized Onions 'n Roasted Red Peppers... with Sweet Potato Fries and Cole Slaw.

"Mucho" Chicken Tenders $13.50
Crispy Chicken Tenders and Sam's Potato Fries served with your choice of sauce 'n sour cream.

Colorado Chicken Roll-up $13.95
A "flame grilled 'n sliced" Asada Chile battered Chicken Breast, Jalapeno Cream Cheese, Bacon, Romaine, sliced Avocado 'n Tomato... "rolled & wrapped" into a Sun-Dried Tomato Tortilla and served with Sam's Fries.

Aunt Pearl's Chicken SAMwich $14.75
Brioche Roll topped with Chipotle Mayonnaise, a "flame grilled" Chicken Breast, zippy melted Habanero Jack Cheese, onion, Bacon strips and sliced Avocados... topped with Chipotle Aioli, Cotija Cheese and served with Spanish Rice.

BBQ Baby Back Ribs

"FULL RACK" of Sam's award winning, slow roasted, finger lickin' Ribs, served with Corn Bread Loaf, creamy Cole Slaw and Sweet Potato Fries. $26.95

From The Grill

Twin Asada Chicken Kabobs $18.50
"Flame-grilled" Asada Chile marinated Chicken Breast, skewered with Sweet Peppers & Onions and served over Spanish Rice with steamed Broccoli con Queso and garnished with Roasted Corn 'n Black Bean Salsa.

Chicken Kabob 'n Baby Backs $22.50
A grilled Asada Chile marinated Chicken Kabob with Sweet Peppers 'n Onions alongside a "half" rack of BBQ Baby Back Ribs, Sweet Potato Fries and creamy Cole Slaw.

Laredo Asada Steak $20.50
A 10 oz. "flame grilled 'n sliced" Shoulder Tenderloin Steak seasoned in our Asada Chile marinade, topped with crumbled Cotija Cheese... served with Sweet Potato Fries, Broccoli con Queso and garnished with Roasted Corn 'n Black Bean Salsa.