

LUNCH

BAR ANNIE

& Long Tall Table

COMMUNITY DISHES

Guacamole & Salsa \$10

Black Bean Dip w/ Spanish Chorizo Chiles & Goat Cheese \$12

Chile Con Queso 'Beyond Tx-Mex' w/ Charred Chiles \$10

SMALL SOUPS & SALADS

Bar Room Soups: Tortilla / Wild Mushroom / Chilled Corn Vichyssoise \$9

Bar Room Salad: Caesar / Mixed Greens / Iceberg w/ Blue Cheese \$9

BURGERS & SANDWICHES

RDG Burger *[USDA Prime]* w/ Artisan Cheese & Handmade Fries \$ 16

Handmade Gulf Shrimp Burger w/ Spicy Tartar Sauce \$20

Bar Room Chicken Sandwich w/ Bacon & Avocado & Lemon Mayonnaise \$15

Grilled NY Steak Sandwich *[USDA Prime]* w/ Steak Sauce & Caramelized Onions \$22

TRADITIONS

Mimi's Open Face Shrimp Tacos w/ Black Beans & Crema Fresca \$18

Crispy Rolled Chicken Tacos w/ Cheese & Chiles + Avocado & Greens \$16

Slow Cooked Beef Rib Enchiladas w/ Handmade Enchilada Sauce \$18

SALADS

Fried Chicken Salad w/ Blue Cheese & Green Apple Salad w/ Pecans \$15

Seared Yellow Tail Salad w/ Sesame & Ginger Dressing \$18

Wood Grilled Steak Salad w/ Mushrooms & Smoked Cheddar Dressing \$20

BAR ROOM PLATES

Market Fish

Fried Shrimp w/ Green Apple Tartar Sauce & Cole Slaw \$16

Split Grilled Chicken Breast w/ Caribbean Fig Jerk Marinade \$18

Slow Grilled Pork w/ Cheese Enchiladas & Salsa Mexicana \$16

Wood Grilled Skirt Steak w/ Creamy Avocado & Tomatillo Salsa \$20

Steak & Fries: NY Steak *[7 oz USDA Prime]* & Handmade Fries w/ RDG Steak Sauce \$22

BAR ANNIE: LUNCH HOUR \$19

Bar Room Soup

or

Bar Room Salad

RDG Burger w/ Handmade Fries

or

RDG Chef Salad

w/ Chicken Avocado Serrano Chiles & Parmesan

or

Bar Annie Taco Salad

w/ Red Chile Beef & Avocado Dressing

Rich Chocolate Cookie

or

Vanilla Sugar Cookie

SERVICE TEAM: MIMI DEL GRANDE / PACO CALZA / JOSE PEREZ / DENISSE OSORIO **KITCHEN TEAM:** ROBERT DEL GRANDE / CLINT DAVIS / ELLIOTT KELLY / BEN BAZE

18% Gratuity for Parties of 6 or More / City Ordinance – No Smoking / Please Notify Manager of Any Food Allergies