



APPETIZERS & HALF-POUND BURGERS

APPETIZERS

TORRITOS

\$16

Six bacon-wrapped Caribbean chile güeritos, stuffed with cheese or shrimp (+\$5), served with lemon soy sauce.

COUNTRY FRIED BACON WITH GRAVY

\$16

Five crispy thick-cut strips with rich, creamy Southern-style gravy.

PANCHO VILLA

\$19

Five bacon-wrapped fried shrimp, served hanging on a line with jalapeño cream sauce.

BACON WRAPPED ASPARAGUS

\$15

Four bacon-wrapped asparagus bundles topped with balsamic glaze.

POTATO SKINS

\$13

Russet potato skins with crispy bacon, cheddar cheese and sour cream.

GADSDEN POPPERS

\$18

Red bell pepper wedges filled with chipotle-lemon goat and cream cheese, wrapped in bacon.

SMELTER NACHOS

Jalapeño, cheese, guacamole, pico de gallo and sour cream.
Plain \$16 • Chicken \$20

WINGS (8)

\$17

Buffalo • Lemon Pepper • Sweet Chili • BBQ • Nashville Hot •
Mango Habanero • Garlic Parmesan • Golden BBQ

CRAB RANGOON EGG ROLLS

\$12

Three egg rolls filled with crab, cream cheese, green onions and savory spices.

1/2 LB BURGERS

HOUSE FRIES • UPGRADE: SWEET POTATO, CURLY OR ONION RINGS

GADSDEN PURCHASE

\$20

House-made patty, lettuce, tomato, mayo, cheddar, grilled onion, bacon and green chile.

SADDLE AND SPUR

\$20

Tangy BBQ sauce, crunchy onion straws, melted cheddar and crispy bacon.

BACON FETA SUNDRIED TOMATO

\$20

Crispy bacon, creamy feta and sun-dried tomatoes.

MUSHROOM SWISS

\$20

Grilled mushrooms and onions, lettuce, tomato, mayo and Swiss cheese.

GUACAMOLE JALAPEÑO

\$20

Lettuce, tomato, guacamole and jalapeño toreado peppers pickled in soy sauce.

TERIYAKI GRILLED PINEAPPLE

\$20

Beef patty, grilled purple onion and pineapple with Swiss and sweet teriyaki sauce.

DOUBLE TROUBLE

\$22

Two half-pound patties with bacon, American and cheddar cheese, lettuce, tomato and mayo.

ANIMAL BURGER

\$22

Two half-pound patties, lettuce, tomato, American cheddar, grilled onion and animal sauce.

BUFFALO CHICKEN

\$18

Breaded buffalo chicken, pickles, ranch, lettuce, tomato and cheddar.

GRILLED CHICKEN PESTO

\$18

Chicken breast with basil pesto and Swiss on lettuce and tomato.

ROASTED TURKEY SANDWICH

\$17

Wheat bread, chipotle mayo, spinach, tomato, red onion, bacon and guacamole.



ENTRÉES & SALADS

ENTRÉES

RIBEYE STEAK **\$41**

A 14 oz premium steak served with baked potato and deep-fried Brussels sprouts with balsamic reduction and bacon.

PASTEL AZTECA (PASTEL ESPAÑOL) **\$18**

Mexican casserole layered with corn tortillas, chicken, poblano peppers, salsa, crema and cheese. Served with rice and beans.

WILD NORWEGIAN SALMON **\$29**

Salmon with lemon cream sauce, cumin rice, Brussels sprouts with balsamic reduction and bacon, and baked potato.

THIN BREADED CHICKEN BREAST **\$18**

Two lightly breaded chicken breasts with baked potato and Brussels sprouts with balsamic glaze and bacon.

FETTUCCHINE CHICKEN ALFREDO **\$20**

Fettuccine in creamy Alfredo sauce with Parmesan. Add fire-grilled chicken +\$4.

CHIPOTLE CREAM CAVATAPPI PASTA **\$20**

Cavatappi with house chipotle cream sauce, sweet bell peppers and baguette. Chicken \$24 • Shrimp \$28

PESTO PORTOBELLO MUSHROOM **\$19**

Two portobello mushrooms stuffed with pesto, Swiss and Parmesan. Served with bacon-free Brussels sprouts. Vegetarian.

SEAFOOD & SALADS

BEER BATTER COD **\$19**

Beer-battered 10 oz cod filet with golden fries, house tartar sauce and coleslaw.

SHRIMP AND CHIPS **\$17**

Beer-battered XL shrimp with golden fries and house tartar sauce.

BREADED FISH OR SHRIMP TACOS **\$19**

Three corn-tortilla tacos with pico de gallo and refreshing cabbage slaw.

DECONSTRUCTED LOX **\$18**

Bagel with smoked salmon, cream cheese, capers, tomato and red onion; served with side salad.

STRAWBERRY SPINACH FETA SALAD **\$18**

Dried cranberries, pecans and feta with balsamic raspberry dressing. Chicken \$20 • Salmon \$25

GREEK SALAD **\$18**

Cucumber, feta and Kalamata olives. Chicken \$22 • Salmon \$25

PANCHO VILLA'S FRIEND "DON CESAR" SALAD **\$18**

Baby romaine, peppery dressing and shaved Parmesan. Chicken \$20 • Salmon \$25



INDIAN & MEXICAN SPECIALTIES

INDIAN

VEGETABLE SAMOSA \$10

Crispy turnovers filled with potatoes, baby field peas and aromatic spices.

TANDOORI CHICKEN WINGS \$17

Yogurt-marinated wings with Indian spices, grilled until crisp and juicy.

LAMB GYRO WITH FRIES \$15

Warm pita with marinated lamb, feta tzatziki, cucumber, tomato and purple onion; served with fries.

BUTTER CHICKEN \$19

Tender chicken in a rich, house-made makhani sauce.

INDIAN BUTTER SHRIMP \$25

Tender shrimp in a rich, house-made makhani sauce.

CHICKEN TIKKA MASALA \$19

Chicken and sweet bell peppers in bold, spicy tikka masala sauce.

SHRIMP TIKKA MASALA \$25

Shrimp and sweet bell peppers in bold, spicy tikka masala sauce.

GARLIC NAAN OR PLAIN \$5

Traditional naan, plain or coated with aromatic garlic and herbs.

GULAB JAMUN \$6

Warm milk dumpling with sweet honey, a classic Indian confection.

MANGO LASSI \$7

Creamy Indian yogurt smoothie spiced with cardamom.

MEXICAN

PASTEL AZTECA (PASTEL ESPAÑOL) \$18

Corn-tortilla casserole with chicken, poblano peppers, salsa, crema and cheese. Rice and beans.

BISTEC RANCHERO \$17

Pan-seared beef with potatoes, chiles, onions and tomato sauce. Tortillas and refried beans.

CHICKEN ENCHILADAS \$18

House-made red enchilada sauce, served with rice and beans.

GREEN CHILE RELLENO \$19

Two cheese-filled Anaheim chiles with house sauce, rice, beans and choice of tortillas.

FAJITAS \$25

Bell peppers, onions, guacamole, sour cream, rice, beans and tortillas. Beef or chicken • Shrimp upgrade +\$5



SIGNATURE COCKTAILS & BEER

SIGNATURE COCKTAILS

SMOKED OLD FASHIONED

Woodford Reserve bourbon, orange and aromatic bitters, simple syrup and orange rind, smoked over a single block of ice.

\$15

GADSDEN MARGARITA

Top-shelf tequila, freshly squeezed citrus and a Grand Marnier topper.

\$15

LA TOXICA

Pineapple-infused coconut rum with cranberry juice.

\$13

EL DIABLO

Tamarind-mango vodka, orange and lemon juices, peach liqueur, Chamoy and Tajín rim.

\$13

EL TOXICO

Whiskey infused with pineapple, peach and lemon juice.

\$13

BUCHONA COLADA

Buchanan's pineapple, RumChata, coconut cream, lime and fresh pineapple juice.

\$13

MARTINI

Top-shelf vodka, olive juice and vermouth, topped with colossal olives.

\$13

MANHATTAN

Rye whiskey, sweet vermouth and aromatic bitters.

\$13

CLASSIC CUBAN MOJITO

Fresh mint, lime juice, white rum, simple syrup and club soda.

\$13

BEER & SOFT DRINKS

DOMESTIC

\$4.25

805 Black Label • 805 Cerveza • Miller Lite • Michelob Ultra • Coors Light • Coors Banquet • Budweiser • Bud Light

IMPORT

\$4.75

Tecate Roja • Tecate Light • Pacifico • Negra Modelo • Dos XX Amber • Corona Extra • Bohemia Pilsner • Guinness

DRAFT

\$7

Gadsden Lager • Dragoon IPA • Barrio Blonde • Barrio Rojo • Dos XX Lager • Modelo Especial • Stella Artois

DRINKS

\$3.50

Coke • Coke Zero • Dr Pepper • Tea • Lemonade • Sprite

ASK ABOUT OUR CAFE MENU

and today's desserts

GROUPS OF 6 OR MORE INCLUDE AN AUTOMATIC 20% GRATUITY, PAID TOGETHER OR SEPARATELY

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