



DESERT PONY TAVERN

Snacks

Cheese Crisps 12
mexican cheese blend,
pico de gallo, green chiles

Burrata 13
roasted garlic, baguette, lemon olive oil,
heirloom tomatoes, basil, balsamic

Bacon Fat Popcorn 8
caramel, sea salt

Artichoke Dip 14
jalapeños, cream cheese,
naan bread, flour tortilla chips

For The Table

Four Peaks Beer Fondue 16
soft pretzel

En La Mesa Chips 15
hand-cut tortilla chips, sonoran spices,
salsa roja, avocado, pepita seeds

Baja Quesadilla 18
oaxaca cheese, sweet peppers,
salsa roja, cumin crema,
choice of grilled shrimp,
adobo chicken or carne asada

Wings 17
dry-rubbed wings, classic buffalo,
bourbon BBQ or smoked chile

DPT Board 24
local cheeses, seasonal fruit,
honeycomb, rustic bread,
small-batch cured meats, cornichons,
whole-grain mustard, fig jam

Terrace Nachos 16
carne asada, pico de gallo, guacamole,
jack cheese, cumin crema

Poblano Hummus 14
roasted garlic, vegetables,
pumpkin seeds, naan bread

Grilled Veggie Board 18
chef's choice of grilled seasonal veggies
drizzled with balsamic & parmesan fluff

Flatbread 16
house red sauce, fresh mozzarella, basil

Sips & Greens

Soup of the Moment 8
chef's daily creation

Chicken Tortilla Soup 10
tortilla strips, lime, cilantro crema

Crimson Salad 10 sm / 14 lg
mixed greens, toy box tomatoes,
dried cherries, blue cheese,
pine nuts, red onions,
red wine vinaigrette

Native Chopped Salad 14 sm / 18 lg
achiote salmon, native grains, manchego
cheese, charred corn, dried cherries,
cherry tomatoes,
avocado dressing

Caesar Salad 12
romaine, parmesan, focaccia,
caesar dressing

Add Protein
salmon* 10 grilled chicken 8
blackened shrimp 9

Handhelds

Tavern Stack Burger* 20
american, cheddar or aged swiss, grilled onions, slab bacon, fries

Grilled Chicken Sandwich 20
avocado, bacon, lettuce, tomato,
chipotle remoulade, fries

Heritage Burger* 18
smoked cheddar, tomato, butter lettuce, red onion, challah bun
enhancements | jalapeños, fried egg*, avocado, fried onions 2 each, fries

East Coast Pastrami 19
thousand island, corned beef & pastrami, aged
swiss, sauerkraut, marbled rye, pickle, fries

Olvera Street Tacos 18
lime & cilantro cabbage, cumin crema,
pico de gallo, choice of flour or corn tortillas,
choice of blackened mahi mahi*, carne asada*,
blackened shrimp or adobe-style chicken

Southwest Chicken Wrap 18
fried chicken, pepper jack cheese, lettuce,
tomatoes & avocado ranch dressing, fries

Homestyle Chicken Tenders 15
ranch & carolina BBQ, choice of french fries or onion rings

Fried Fish Sandwich 21
garlic aioli, red wine vinaigrette slaw, pickle, malt vinegar potato chips

Fish 'n Chips 29
beer-battered, salt & vinegar french fries,
lime & chipotle remoulade, lemon

Main Plates after 5 pm

Pan-Seared King Salmon* 33
heritage grain pilaf, pancetta,
pickled onion, guajillo salsa

Prime Filet* 41
ancho chile steak sauce,
fries, smoky ketchup

Organic Half Chicken 28
chimichurri, asparagus, garlic parmesan mashed potatoes
** chicken takes 20-30 minutes to prepare**

Guajillo Braised Short Rib 32
jalapeño grits, charred brussels sprouts, baby carrots

DPT Pasta 24
angel hair, rosa sauce, parmesan
cheese, asparagus, garlic,
choice of chicken 8, shrimp 9 or salmon* 10

Sides 9

Grilled Brocolini
red fresno

French Fries

Jalapeño Grits

DPT Side Salad
buttermilk ranch

Chef's Mushrooms
garlic, white wine

Onion Rings

**Garlic Mashed
Potatoes**

Jumbo Asparagus
lemon, fennel pollen

Kids' 10

Served with french fries,
fresh grapes or house salad

Grilled Cheese
american cheese, jack
cheese, sliced pullman bread
(GF upon request)

Kid's Burger
Chicken Tenders and Fries

Mac & Cheese
fusilli pasta, cheddar

Pepperoni Pizza
mozzarella cheese, mild pepperoni

Desert Dog
all-beef, bakery bun, pickles

Dessert 9

Italian Gelato
vanilla, chocolate or strawberry,
sugar tuile, whipped cream

Tiramisu
ladyfingers, mascarpone, cocoa

Apple Crisp
vanilla gelato, caramel drizzle

Vanilla Bean Crème Brûlée
fresh berries

Chocolate Mousse Cake
chocolate ganache, raspberry coulis

*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies prior to ordering. 20% service charge will be added for parties of 8 or more.