

Quixote's

Appetizers

Catta Calamari \$15

Deep Fried Calamari tossed with Banana Peppers, Jalapeños, Bell Peppers & Garlic. Served with Lemon Aioli & Marinara.

Chicken Lettuce Cups \$13

Grilled Chicken, Water Chestnuts, Bamboo Shoots, Shiitake Mushrooms in a Five Spice Hoisin Sauce.
Served in Butter Lettuce Cups
GF

Poké Timbalé \$19

Ahi Tuna Poke tossed with Soy & Sesame, Topped with Avocado, Mango Salsa & Garnished with Won Ton Chips. Served with Sweet Chili, Siracha Aioli & Wasabi Aioli

Potstickers \$13

Deep Fried and served with cucumber salad, Sweet Chili & Ponzu

Quesadilla \$14

Choice of Chicken, Steak or Pulled Pork with Cilantro, Tomatoes, Salsa, Guacamole & Sour Cream

Garlic Edamame \$8

Edamame tossed in Garlic and Tamari
Ask your server to Make it Spicy!

Carne Asada Fries \$17

Carne Asada, Cheese, Pico, Sour Cream, Guacamole & Green Onion

Nachos \$14

Choice of Chicken or Pulled Pork. Corn Tortilla Chips, Mixed Cheese, Refried Beans, Jalapeños, Olives, Green Onions, Tomatoes, Guacamole & Sour Cream.
Substitute Steak for \$2

Crispy Brussel Sprouts \$12

Blistered Brussel Sprouts, Garlic, Parmesan, Balsamic Reduction & Lemon Aioli

Verdera Sliders & Fries \$16

Two All Beef Patty Sliders with American Cheese, Lettuce, Tomato, Pickles & Aioli. Served on a Brioche Bun

Naked Wings \$16

Choice of Sauce or Dry Rub. Buffalo, BBQ or Spicy Thai Chili Sauce. Lemon Pepper or Cajun. Served with Bleu Cheese Dressing, Celery & Carrots

Boneless OR Bone-In Wings \$16

Choice of Sweet & Spicy, Buffalo or South of the Border Sauce. Served with Bleu Cheese Dressing, Celery & Carrots

Soup & Salads

Add Chicken \$6, Salmon, Shrimp or Steak \$8 OR Make it a Wrap \$1

Albondigas Soup

Cup \$4.50 Bowl \$8

Soup of the Day

Cup \$4.50 Bowl \$8

House Salad \$7

Mixed Greens, Cherry Tomatoes, Cucumber, Red Onions, Carrots & Croutons with Balsamic Vinaigrette

V

Asian Chicken Salad \$17

Napa Cabbage, Julienne Carrots, Broccoli, Red Bell Pepper, Toasted Almonds, Mandarin Oranges, with Plum Vinaigrette served over Pan Seared Udon Noodles

Substitute Ahi \$4

Classic Wedge Salad \$10

Iceberg Lettuce, Bacon Bits, Bleu Cheese Crumbles, Red Onion & Cherry Tomatoes. Drizzled with Ranch Dressing

GF

Caesar Salad \$9

Chopped Hearts of Romaine, Shredded Parmesan, Cherry Tomatoes, Garlic Croutons & House-made Caesar Dressing

Summer Spinach Salad \$11

Spinach, Berries, Candied Walnuts & Feta with Balsamic Vinaigrette

GF

Buffalo Chicken Salad \$16

Romaine, Crispy Buffalo Chicken, Diced Tomato, Bacon Bits, Onion, Bleu Cheese Crumbles & Avocado with Buffalo Ranch Dressing

Southwest Steak Salad \$19

Mixed Green Lettuce, Marinated Steak, Corn, Diced Tomatoes, Red Onion, Bell Pepper, Avocado & Pepper jack Cheese. Tossed in a Cilantro Vinaigrette. Topped with Tortilla Strips

GF

Soup & Salad Combo \$11

Choice of Soup & Half Portion of the Caesar, Wedge or House Salad

GF

Cobb Salad \$15

Mixed Green Lettuce, Diced Chicken Breast, Bacon Bits, Diced Tomato, Avocado, Julienne Carrots, Hard Boiled Egg & Bleu Cheese Crumbles with Balsamic Vinaigrette

GF

Consuming raw or undercooked meats. Poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Tax and an 18% service charge will be automatically added to your bill.

Quixote's

Handhelds

Served with your choice of House Fries, Sweet Potato Fries, House Salad, Cole Slaw or Fresh Fruit.

Add \$1 for Onion Rings.

Gluten Free Bread Roll and/or Black Bean Patty can be substituted on any sandwich option.

The Catta Verdera Angus Burger \$17

½ Pound Angus Patty with Applewood Smoked Bacon, Onion Ring, Lettuce, Tomato & House-made Dijon Aioli on a Brioche bun.
Substitute a Black Bean Patty or Turkey Patty
Add a fried egg or Avocado for \$2

Catta Club \$15

Smoked Turkey, Swiss cheese, Guacamole, Applewood Smoked Bacon, Lettuce & Tomatoes with Dijon Aioli on Wheat Bread.

Hot Pastrami \$15

Thin Sliced Pastrami, Swiss Cheese & Dijon Aioli on Rye bread.
Make it a "Fireball"
Add Pepperjack Cheese, Jalapeños & Sriracha Aioli.

BBQ Pork \$15

BBQ Pulled Pork with Crispy Onion Strings & Cheddar on Ciabatta Bread

Veggie \$12

Avocado, Tomato, Spinach, Sliced Mushrooms, Red Onion & Sprouts on a GF Brioche Bun or in a Tortilla Wrap.

Catta BLT \$14

Applewood Smoked Bacon, Tomato, Lettuce & Dijon Aioli on Toasted White Bread.
Add Avocado for \$2

GF V

Blackened Chicken \$16

Blackened Chicken Breast, Green Chili Peppers, Onions, Pepper Jack Cheese, Lettuce, Tomato & Cilantro Aioli on Ciabatta Bread.

Buffalo Chicken \$19

Crispy Chicken Breast on a Brioche Bun, smothered in Buffalo Sauce, Lettuce, Tomato, Pickle with Chipotle Aioli

English Dip \$15

Roasted & Thinly Sliced Prime Rib Caramelized Onions & Muenster Cheese on Ciabatta Bread with Au Jus & Creamy Horseradish.

Deli Sandwich or Wrap \$12

Choice of Bread or Tortilla, Turkey, Ham, Corned Beef or Tuna Salad.
Veggie Selections ~
Lettuce, Tomato, Onion, Pickle
Cheese Selections~
Cheddar, Swiss, Pepper Jack, American
Add Bacon \$3
Add Avocado for \$2

Tacos \$17

Choice of Soft or Crispy Tortillas with choice of Mahi Mahi, Marinated Steak, Chicken or Vegetarian. Topped with Queso Fresco, Pico, & Avocado.
Served with Sour Cream & Salsa.

Ahi Steak \$19

Seared Ahi Steak, Tomato, Onion, Daikon Sprouts & Wasabi Aioli on a Brioche Bun

GF

Soup & Sandwich Combo \$12

Choice of Soup & half Deli, Club or Veggie Sandwich.

Entrées

Fish & Chips

3 Piece \$15 or 2 Piece \$14
Beer Battered Cod, French Fries & Cole Slaw

Cali Fresh Bowl \$17

Chicken or Steak, Julienne Carrots, Black Beans, Corn, Broccoli, Bell Pepper over Brown Rice with a Sweet Soy Sauce or Salsa

Poké Bowl \$18

Marinated Poké served over Jasmine Rice with Sauteed Shiitake Mushrooms, Julienne Carrots, Onion, Soy Sauce, Sesame Oil, Garlic, Jalapeños with Sriracha Aioli

GF

Add Avocado for \$2

Substitute Shrimp or Salmon for \$4

GF
Add Avocado for \$2

Build Your Own Mac & Cheese \$14

Choice of 3 Veggies Tossed with Creamy American Cheese
Tomatoes, Jalapenos, Mushrooms, Olives, Onions, Bell Peppers, Broccoli, Asparagus, Sundried Tomatoes & Corn
Additional Toppings
\$2 for Bacon or Diced Ham, \$6 Chicken
.25¢ for Each Additional Vegetable

Pizza \$20

Personal Pizza \$12

Gluten Free pizza crust can be substituted for any Personal Pizza option.

Margarita ~ House-made Marinara with Fresh Mozzarella, Fresh Tomatoes, & Basil

Sicilian ~ House-made Marinara with Mozzarella, Pepperoni, Italian sausage & crispy Bacon

Combination ~ House-made Marinara, Mozzarella, Pepperoni, Italian Sausage, Bacon, Olives, Mushrooms & Bell Peppers

BBQ Chicken ~ BBQ Sauce with Mozzarella, Grilled Chicken, Red Onion, Bacon Bits & Cilantro

Personal Gluten Free Pizza ~ House-made Marinara with Mozzarella, Artichoke Hearts, Red Bell Peppers, Black Olives, Mushrooms & Spinach on a Gluten Free Cauliflower Pizza Crust. V

Additional Toppings ~ .50¢ Meat, .25¢ Vegetables

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