



SANDIA  
*Golf Club*



*Clubhouse  
Grill*

# ALL DAY BREAKFAST

## BREAKFAST BURRITO\* 6 Handheld 9 Smothered

Egg, hash browns, cheese and choice of sausage or bacon. Red or green? Handheld or smothered on a plate?

## INSIDE OUT BURRITO\* 9

Hash browns, cheddar cheese, bacon or sausage rolled in a flour tortilla. Topped with two eggs cooked to order and then smothered in red or green chile.

## EAGLE BREAKFAST\* GFA 9

Two eggs, hash browns, toast and sausage patties or bacon.

## SANDIA HASH\* 10

Choice of our housemade pastrami or chorizo hash topped with two eggs, served with papitas.

## HUEVOS RANCHEROS\* GFA 9

A southwestern classic! Available with red chile.

## PANCAKES AND EGGS\* 9

Whipped butter, maple syrup, strawberries and whipped cream. Served with two eggs cooked to order.

## EGGS BENEDICT\* 10

The breakfast classic! Served with hash browns.

## OATMEAL 7

Freshly made and served with brown sugar, dried cranberries, walnuts and your choice of toast.

## BREAKFAST SANDWICH\* GFA 6

2 scrambled eggs with choice of meat and american cheese between two slices of texas toast.

## 1ST TEE

### CHIPS & SALSA 4<sup>50</sup>

Freshly fried yellow, blue and red tortilla chips with our housemade salsa.

### THREE-PUTT GFA 9<sup>50</sup>

Fresh fried tortilla chips with salsa, queso and guacamole.

### NEW CRISPY CALAMARI RINGS 12

Breaded to order calamari rings served with a charred tomato sweet & sour sauce and garlic ginger aioli.

### NEW FRIED DILL PICKLE TOWER 8

Spicy house breaded dill pickle spears served with scratch made cajun tartar sauce and ranch dressing.

### NEW TWISTED SHRIMP COCKTAIL 12

Our own refreshing twist on shrimp cocktail. This one is perfect to share!

### BUNKER NACHOS\* GFA 10

Beef or chicken, beans, chile con queso, tomatoes, lettuce, jalapeños and sour cream.

### MR. GREEN CHIPS 4<sup>50</sup>

Freshly fried potato chips piled high and dusted with ranch seasoning. Served with ranch dressing.

### BLUE CORN CRUSTED WINGS

"WORTH THE WAIT" 13 *(wings take 15 minutes to cook)*

Your choice of spicy buffalo sauce or cajun dry rub. Ranch or bleu cheese dressing.

### THREESOME SLIDERS 9

House smoked pork, beef brisket and shredded chicken smothered in BBQ sauce.

### HOUSEMADE CHICKEN TAQUITOS 6

Chicken, green chile and shredded cheese hand rolled in a blue corn tortilla. Served with salsa, queso and pico de gallo.

### SMOKED CHIPOTLE CHICKEN QUESADILLA 7

House smoked chipotle chicken & shredded cheese. Served with sour cream, salsa and guacamole.

## SOUP & SALAD

### GREEN CHILE STEW 4<sup>50</sup> Cup 7 Bowl

Homemade and delicious.

### HICKORY SMOKED TOMATO BISQUE 4<sup>50</sup> Cup 7 Bowl

Our award winning original recipe!

### SOUP OF THE DAY 4<sup>50</sup> Cup 7 Bowl

Ask your server for today's offering.

### NEW GRILLED CHICKEN CURRY SALAD 12

Fresh spinach, dried cranberries, carrots, candied almonds, green apples, feta cheese, tossed in a mild curry vinaigrette and topped with a grilled chicken breast.

### SANDIA COBB SALAD\* 7<sup>75</sup> Sm 12<sup>50</sup> Lg

Crisp romaine, chicken, bacon, egg, avocado, tomatoes and bleu cheese crumbles with your choice of dressing.

### CHICKEN FAJITA SALAD 7<sup>50</sup> Sm 12 Lg

A marinated chicken breast a top a bed of mixed greens, sautéed peppers and onions, complemented with guacamole, sour cream and shredded cheese. Finished with salsa ranch dressing.

### AHI TUNA SALAD 13<sup>75</sup>

Fresh spring mix, carrots, mandarin oranges, avocado and toasted sesame seeds topped with a seared ahi tuna steak. Served with sesame ginger dressing.

### CHICKEN CAESAR SALAD GFA 7 Sm 10 Lg

Crisp romaine, creamy caesar dressing, croutons and parmesan cheese. Try it blackened!

*Substitute salmon (large only) add 5*

### FLAT IRON STEAK SALAD\* 14

A 6 ounce flat iron steak grilled to order and served over crispy romaine, heirloom tomatoes, bleu cheese crumbles, and green onions. Served with choice of dressing.

### SOUP/SALAD/SANDWICH COMBO GFA 8

Please select your choice of two: a cup of soup, a house salad or a half deli sandwich *(turkey, ham or roast beef)*.



An 18% gratuity will be added to parties of 8 or more or parties requesting separate checks.

\*We are happy to accommodate requests for cooked to order items whenever possible. However, we are legally required by the FDA food code to inform you, consuming raw or undercooked meats, poultry, seafood and shellfish or eggs may increase your risk of food borne illness.

*Gluten-free item* **GFA** *Gluten-free options are available*

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

**Children's menu available upon request. Gluten-free hamburger buns and bread available for an additional 1<sup>00</sup>**

Add sweet potato fries, cottage cheese or coleslaw 1  
Add fresh fruit 2 Add a side salad or truffle fries 3

## FROM THE GRILL

### SMOKEHOUSE BURGER\* GFA 13<sup>75</sup>

Applewood smoked bacon, housemade onion rings, housemade pickles, cheddar cheese and BBQ sauce top our fresh 8 ounce burger.

### NM BURGER\* GFA 12<sup>75</sup>

Roasted green chile and cheddar cheese atop the classic burger with lettuce, tomato and red onion.

### AMERICAN BURGER\* GFA 11<sup>75</sup>

The classic with lettuce, tomato and red onion.

Add cheese for .75

### NEW GRILLED FLAT IRON STEAK & POTATOES\* 15

Pepper crusted 6oz. Flat Iron steak cooked to order and served with house cut steak fries and finished with mushrooms and a red wine glaze.

### ROASTED VEGETABLE & PEPPERJACK WRAP 10

A tomato basil tortilla filled with fresh marinated seasonal vegetables and pepperjack cheese.

## SMOKED GOODS

### BBQ PORK SPARE RIBS GFA 14

One pound of our house smoked pork ribs smothered with BBQ sauce and served with cole slaw, french fries and our housemade pickles.

### PULLED PORK SANDWICH GFA 10

House smoked pork smothered in BBQ sauce, pickled onions and coleslaw. Served on a fresh baked bun.

### BRISKET SANDWICH GFA 10

House smoked beef brisket smothered in BBQ sauce, pickled onions and cole slaw. Served on our own housemade green chile bread.

### PRIME RIB SANDWICH GFA 13<sup>75</sup>

House smoked prime rib with drunken onions, mushrooms and swiss cheese, served on our own housemade green chile bread. Complemented with rosemary au jus.

## LIGHTER FARE

### GRILLED FISH TACOS 645 cal. GFA 14

Grilled fresh tilapia with cabbage, avocado, jalapeño crema and pico de gallo, served in white corn tortillas. Tomatillo rice on the side.

### TURKEY BURGER 748 cal. GFA 10

Grilled turkey patty with balsamic glaze and spring mix on a whole wheat oat bun. Served with your choice of cottage cheese or fruit.

### NEW AHI TUNA ON GRIDDLE CAKES 695 cal. 12

Spice seared rare tuna on top of a fire roasted corn and scallion griddle cake with slaw, wasabi guacamole, and cajun tartar sauce, finished with a balsamic glaze.

### NEW GRILLED CHICKEN WITH QUINOA 449 cal. 11

Grilled chicken breast served over a mixture of quinoa, mushrooms, almonds and heirloom tomatoes.

Substitute salmon 529 cal. add 5

## ON THE GO

### THE BOX GFA 12

In a hurry? Grab a box! A deli sandwich (ham or turkey), a bag of chips and a candy bar and you're ready for your tee time.

### HOT DOG 6

¼ pound all beef dog grilled. Served with Mr. Green Chips.

### BRATWURST 7

Johnsonville's finest beer brat on a bed of sauerkraut. Served with Mr. Green chips.

### DELI SANDWICH GFA 8

Ham, turkey or tuna salad served on wheat bread with lettuce and tomato.

## FROM THE KITCHEN SINK

### NEW HOUSEMADE PASTRAMI SANDWICH GFA 11

Chef Darren's house cured and smoked pastrami, served hot with whole grain mustard on toasted rye bread.

### SALMON BLT 14<sup>50</sup>

A grilled salmon filet, bacon, cucumber dill remoulade, lettuce and tomato. Served on a whole wheat bun.

### THE CLUBHOUSE CUBANO 10

Pulled pork, ham, swiss cheese, pickle and mustard between 2 slices of our housemade green chile baguette. Spicy queso on the side.

### FISH & CHIPS 12

Beer battered tilapia and crispy fries, served with tartar sauce.

### ALBUQUERQUE TURKEY CROISSANT 12

Turkey, avocado, swiss cheese, lettuce, tomato, green chile and mayonnaise on a croissant.

### SANDIA CHEESE STEAK\* 11<sup>50</sup>

Chopped roast beef, drunken onions and green chile covered in spicy queso. Served on french bread.

### SEARED AHI TUNA SANDWICH GFA 12<sup>50</sup>

Served with asian slaw, avocado and spicy mayo on a brioche bun.

### BLUE CORN ENCHILADAS GFA 11

Beef or chicken served on stacked blue corn tortillas, smothered with cheese and your choice of chile. Served with beans and rice (gluten-free with green chile).

### THE CLASSIC CLUB 12<sup>50</sup>

Turkey, ham, bacon, american and swiss cheese, lettuce, tomatoes and mayo stacked on toasted wheat bread.

### CLUBHOUSE REUBEN 11

Pastrami, sauerkraut, swiss cheese and 1,000 Island dressing on grilled marbled rye bread.

### SMOKED GOUDA GRILLED CHEESE & SMOKED

### TOMATO BISQUE 9

Housemade green chile bread surrounding melted smoked gouda, complimented with a cup of our award winning smoked tomato bisque.

## STICK TO THE RIBS

### NEW GUINNESS BANGERS AND MASH 12

Guinness marinated bratwurst seared to perfection, mashed potatoes, buttered green peas, smothered with a classic onion gravy.

### SOUTHWEST CHICKEN SANDWICH GFA 12<sup>75</sup>

Grilled chicken breast topped with avocado, green chile and swiss cheese.

### GREEN CHILE MAC & CHEESE WITH CHICKEN 11

Our famous green chile mac & cheese topped with a grilled chicken breast.

### MONTE CRISTO 12

Served with raspberry chipotle jam, ham, turkey, dijon mustard and swiss cheese inside texas toast, battered and fried.



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# BEER


## CRAFT DRAFT

- SANTA FE BREWING CO 7K IPA 6**  
West coast IPA with notes of grapefruit, citrus and tropical flavors.
- MARBLE BREWERY DOUBLE WHITE 6**  
Delicate and dry. Pale and hazy. Belgian inspired wheat ale.
- BOSQUE BREWING ELEPHANTS ON PARADE 6**  
American style wheat ale with raspberry and tart cherry flavors.
- FIRESTONE WALKER BREWING CO. 805 6**  
Light refreshing blonde ale. Subtle malt with a touch of hops.
- BOW & ARROW BREWING CO. SUN DAGGER 6**  
Belgian saison-farmhouse ale with a crisp, dry finish. Citrus, pepper, fruity spice.
- STEEL BENDER BREWYARD LAGER 6**  
Smooth easy drinking lager. Full of malty overtones with noble hops added for balance.

## DRAFT

- GUINNESS STOUT 7**
- STELLA ARTOIS 6<sup>50</sup>**
- BLUE MOON 5<sup>25</sup>**
- DOS XX LAGER 5<sup>25</sup>**
- COORS LIGHT 4<sup>25</sup>**
- BUD LIGHT 4<sup>25</sup>**

## BOTTLES

- FOUR PEAKS KILT LIFTER SCOTTISH ALE 6**
- ANGRY ORCHARD EASY APPLE  6**
- CORONA 5**
- FAT TIRE 5**
- DOS XX AMBER 5**
- MICHELOB ULTRA 5**
- BUD LIGHT 4<sup>50</sup>**
- BUDWEISER 4<sup>50</sup>**
- COORS LIGHT 4<sup>50</sup>**
- MILLER LITE 4<sup>50</sup>**

## CANS

- LE CUMBRE "BEER" 16 oz 7<sup>50</sup>**
- GUINNESS STOUT 7**
- BOSQUE BREWING LAGER 6**
- MARBLE BREWING DOUBLE WHITE 6**
- MARBLE BREWING IPA 6**
- BOSQUE BREWING SCOTIA 6**
- HEINEKEN 5<sup>25</sup>**
- BLUE MOON 5<sup>25</sup>**
- CORONA PREMIER 5**
- TECATE 5**
- DOS XX LAGER 5**
- MICHELOB ULTRA 5**
- BUD LIGHT LIME 4<sup>75</sup>**
- BUD LIGHT CHELADA 4<sup>75</sup>**
- BUDWEISER 4<sup>50</sup>**
- BUD LIGHT 4<sup>50</sup>**
- O'DOUL'S *Non-alcoholic* 4<sup>50</sup>**
- COORS LIGHT 4<sup>50</sup>**
- MILLER LITE 4<sup>50</sup>**

# WINE

## WHITE

- 14 HANDS CHARDONNAY 7**
- MONDAVI SAUVIGNON BLANC 7**
- MONDAVI PINOT GRIGIO 7**

## RED

- 14 HANDS CABERNET 7**
- 14 HANDS MERLOT 7**
- MONDAVI PINOT NOIR 7**

## SPARKLING & WHITE ZIN

- DOMAINE STE. MICHELLE *Bottle* 28**
- BERINGER 6<sup>75</sup>**



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**ASK ABOUT OUR MANAGER'S  
SELECT WINE LIST!**

Nestled at the base of the Sandia Mountains, Sandia Golf Club is Albuquerque's premier venue. Our panoramic views of the Sandia Mountains, sparkling waterfalls, and emerald green fairways will delight your guests while creating the picture-perfect setting for your event. Ask for details today.