

SOUPS & SALADS

Tortilla Soup

Our signature soup. A rich chicken broth with chilies, cilantro, chicken breast, hominy, Monterey jack cheese, roasted peppers, black beans and crisp tortilla strips.

Petite.... 5.50 Bowl.... 7.95

Soup and Salad

Combine the Tortilla Soup with a choice between caesar, house or spinach salads..... 11

GRILLED ICE WEDGE

Wedge of iceberg lettuce grilled and served with bleu cheese and southwest vinaigrette dressings. Topped with bleu cheese crumbles and spiced pecans..... 9

Station House Salad

Mixed field greens with artichoke hearts, tomatoes, goat cheese and spiced pecans perfectly matched with our southwestern vinaigrette

Petite.... 10.50 Regular.... 14.50

Warm Spinach and Chicken Salad

A grilled and smoked chicken breast is served on top of tender spinach leaves with bacon, grape tomatoes, red onion, orange slices, goat cheese and candied cashews tossed with a sweet and sour bacon vinaigrette.

Petite..... 11.50 Regular.... 15.75

TROPICAL SHRIMP SALAD

Large shrimp poached and chilled, tossed in a rice paper bowl with spring lettuce, pineapple, mango, honeydew, cantalope, red onion and poblano peppers. Served with a Cruzan rum, raspberry and coconut vinaigrette.

Petite..... 13 Regular.... 18

MOZZARELLA AND TOMATO SALAD

Fresh housemade mozzarella with heirloom tomatoes served with butter lettuce drizzled with a balsamic dressing and basil pesto.

Petite.... 9 Regular.... 14

ROASTED BEET SALAD

House roasted red and yellow beets served alongside bleu cheese crumbles and exotic greens mix with a sweet balsamic dressing.

Petite.... 9 Regular.... 14

Ahi Salad Oriental *

A chilled fillet of rare peppered ahi with baby field greens, cashews and an Asian vegetable medley with a wasabi soy vinaigrette.

Petite.... 13 Regular.... 18

Chinese Chicken Salad

Shredded chicken, tossed with an asian vegetable medley, orange segments, crispy won tons and our asian vinaigrette.

Petite.... 13 Regular.... 17

Care Filet Cobb *

Our version of the classic salad. Crumbled bacon, egg, olives, bleu cheese, avocado and pico de gallo on a bed of romaine and spring mix. The crown is tender filet mignon. Your choice of dressing. We recommend our house vinaigrette.

Petite.... 13 Regular.... 18

SANDWICHES

All full sized sandwiches (except Bahn Mi) are served with a choice of two: housemade potato chips, sweet potato fries, cole slaw, mixed greens.
All sandwiches are available Atkins Style

Tuna Melt

We make our tuna salad with Albacore tuna fillet tossed with a light mayo mix of eggs, celery and herbs.
Topped with a tomato slice and provolone cheese. Served on toasted brioche toast rounds... 11

Navajo Turkey Sandwich

We take slices of our slow roasted turkey breast, add bacon, avocado, habañoero jack cheese and lime aioli;
then serve everything inside Indian grill bread..... 12

I'M a JERK.....CHICKEN SANDWICH

Tender chicken breast marinated in an delicious jerk rub, chargrilled and served with black strap rum glazed pineapple,
roasted red onion and red pepper aioli. Served with housemade potato chips and cole slaw.... 11.50

Ho Hum Chicken

There is nothing ho hum about this sandwich. Chicken breast lightly smoked then grilled with southwestern spices, topped
with roasted peppers, pepper jack cheese, avocado, red onion, lettuce and tomato with chipotle aioli..... 12

Bahn Mi

Classic Vietnamese sandwich with thinly sliced pork, cucumber, daikon, carrots, shaved jalapeño with a flavorful Asian spread
on a fresh hoagie roll Served with Asian slaw and herbed potato chips. 11.50

Monte Cristo

We love this sandwich and wanted to share it with our friends. Turkey, ham, marscapone and swiss cheese
between slices of brioche bread dipped in egg and grilled. Served with fresh berry preserves..... 13

ULTIMATE VEGETABLE SANDWICH

The grilled, marinated vegetable sandwich that even a meat eater would love! Fire roasted yellow squash, zucchini,
white bean hummus, bean sprouts, napolitos, roasted tomatoes, roasted garlic, parmesan cheese and
sweet balsamic drizzle inside Indian grill bread. That's a mouthful to say! Wonderful!..... 11

Station Burger * *

A lean 1/2 lb. burger from Niman Ranch (we use ground tenderloin and chuck) topped with gouda cheese, pickled jalapeños,
grilled chipotle seasoned tomato, blackened onions and chef's special sauce.... 12

Diablo Burger *

Fresh natural burger from Niman Ranch, grilled and smothered with grilled onions, red and green peppers,
pepper jack cheese, pico de gallo and a tomato/tequila sauce..... 12

CHEF'S BURGER *

We top the fresh, Niman Ranch burger with bleu cheese, bacon, sherried mushrooms and tobacco onions.... 12

The RWG Burger *

RWG stands for the red, white and green burger. We use Brie and Boursin cheeses add sauteed spinach
and roasted red peppers to our half pound burger 12



SPECIALTIES



Soup and Sandwich or Taco

You can choose a cup of tortilla soup or our soup of the day and combine it with a half of either our Tuna Melt, Turkey, Ultimate Vegetable sandwiches or one of our La Familia tacos..... 11
(to upgrade to a seafood, El Carbon or Spa-Mex Taco add 1.00)

HUEVOS RANCHEROS *

Three eggs, your style, on top of a fresh masa cake covered with alubia frijoles, pork chile verde sauce and melted cheese..... 13.50

THE GENERAL'S STACK *

We layer our grilled potatoes, breakfast sausage, Monterey jack cheese sauce and 3 eggs your style then top it with salsa verde..... 14

CHILAQUILES

The classic Sunday morning dish that Mexican wives cook for their husbands to help them feel better after a hard Saturday night. Tender pulled chicken, eggs, tomatoes, jalapeños, onions and jack cheese on marinated tortillas..... 13

Brunch Burger *

A lean 8 oz. burger from Niman Ranch, topped with bacon, firm cooked egg and cheddar cheese. Served with breakfast potatoes or housemade potato chips and fresh fruit.... 13

BUFFALO MEATLOAF

Lean ground buffalo baked with onions, garlic and peppers. Served with a tomato-mushroom fondue, Station mac & cheese and seasonal vegetables..... 15

Fit to be Thai'd Noodles

A vegetable medley of straw mushrooms, bamboo shoots, snow peas, red peppers and cilantro are stir fried with rice noodles in a light but flavorful Thai sesame sauce.

Vegetarian: 13 Add Chicken: 16 Add Beef: 17



SMOKEY CHICKEN PASTA

A boneless chicken breast smoked over mesquite and served with linguine in a southwestern alfredo with a touch of chipotle peppers..... 14.50

Chile Rellenos

Poblano chile served open face and stuffed with green chile pork, cheddar, jack, and asadero cheeses. Served with Jalapeño creme sauce, New Mexico Chile Sauce and green chile fideo.... 16

VEGETABLE CHILE RELLENO

Poblano chile served open face and stuffed with corn, black beans, napolitos, cheddar, jack, and asadero cheeses. Served with tomato serrano sauce, and green chile fideo.... 14

We use only 0 trans fat oils in our fryers A 20% gratuity will be added to parties of 8 or more.

We offer petite portions of many of our lunch choices for light diners. If you must split a plate... there is a **\$3 split plate charge**

* These foods can be cooked to temperature. The Maricopa Co. health department wants you to know that the consumption of uncooked or partially cooked foods may increase risk of food borne illness.

If you do not like spice
DO NOT order from this menu!!!



If you do not like spice
DO NOT order from this menu!!!

Chips and Salsa..... Fresh chips served with mild salsa fresca, salsa verde and habaero salsa..... 5.99

Queso Dip..... A tasty, creamy dip with tomato, chipotle chiles, jack and cheddar cheeses, sour cream, poblano and red peppers, cilantro and onions..... 9.50

Accompany the queso dip with chorizo, avocado, jalapeño chiles and pico de gallo.... 3.50

Desert Tears.....Four fresh jalapeños, blanched and stuffed: 2 with chorizo and bleu cheese and the other 2 with shrimp and spiced cheeses.... 11



Tacos

All items come with Mexican rice and a choice of refried beans, refried black beans or alubia frijoles Choose: Corn, flour or flaky masa tortillas (flaky masa add \$1.50)

Carnitas

crisped pork with lime, cilantro, onion, poblano peppers, guacamole and salsa verde.

1 Taco.....9.00 2 Tacos.... 12.99

Fish

Grilled, blackened mahi fillets with lime juice, cabbage, Pico de gallo, avocado and smoked jalapeño aioli.

1 Taco.....9.50 2 Tacos.... 13.99

Al Carbon

Seasoned steak, smoked cheddar cheese, pico de gallo and Chile colorado sauce.

1 Taco.....9.50 2 Tacos.... 13.99

Shrimp

Tender, large shrimp grilled with Sonoran spices. Topped with shredded cabbage, pico de gallo and papaya-mango aioli.

1 Taco.....9.50 2 Tacos.... 13.99

Chicken Tinga

Shredded chicken cooked in a sauce of tomatos, onions, chipotles and garlic. Topped with lettuce, Casero cheese and sour cream.

1 Taco.....9.00 2 Tacos.... 12.99



Change any of the great taco plates on the La Familia menu to "Spa" merely by letting your server know. The following taco plates are available:

	(1)	(2)
Shrimp Tacos	9.50	13.99
Ahi Tacos	9.50	13.99*
Salmon Tacos	9.50	13.99*
Chicken Tacos	9.00	12.99
Carnitas Tacos	9.00	12.99
Al Carbon	9.50	13.99



Chicken and Pork can be ordered as a Burro wrapped in a cabbage leaf and served with grilled vegetables and fruit for 14.99

* **Steak, Ahi, Salmon and Shrimp** can be ordered as a Burro wrapped in a cabbage leaf and served with grilled vegetables and fruit for 15.99



Enchiladas

All items come with green chile fideo



Whole Enchilada (1 of each).....19

Trio (any 3 of the 4 below).....16

Chicken (2).....12

MachaCa (2).....12

Pork (2).....12

Cheese (3).....12

Shrimp (2).....16

Lobster (2).....16

Crab (2) Jumbo lump.....16

Seafood Trio (1 of each).....22

Seafood Duo (choice of 2).... 16