



SANDIA  
CLUBHOUSE  
GRILLE



**ALL DAY BREAKFAST**

**BREAKFAST BURRITO\*** 6 *Handheld* 8 *Smothered*  
Egg, hash browns, cheese and choice of sausage or bacon.  
Red or green? Handheld or smothered on a plate?

**INSIDE OUT BURRITO\*** 8  
Hash browns, cheddar cheese, bacon or sausage rolled in a flour tortilla and topped with two eggs cooked to order and then smothered in red or green chile.

**EAGLE BREAKFAST\*** GF 9  
Two eggs, hash browns, toast and sausage patties or bacon.

**CORNED BEEF AND HASH\*** GF 9  
Housemade corned beef hash topped with two eggs, served with toast.

**GREEN CHILE FRENCH TOAST\*** 9  
Our housemade green chile bread battered and toasted, topped with a bourbon peach pinon compote.

**HUEVOS RANCHEROS\*** GF 9  
A southwestern classic! Available with red chile.

**PANCAKES AND EGGS\*** 9  
Whipped butter, maple syrup, strawberries and whipped cream.

**EGGS BENEDICT\*** 10  
The breakfast classic! Served with hash browns.

**OATMEAL** 6  
Freshly made and served with brown sugar, dried cranberries, walnuts and your choice of toast.

**BREAKFAST SANDWICH\*** GF 6  
2 scrambled eggs with choice of meat and american cheese between two slices of toast.

**STARTERS**

**CHIPS & SALSA** GF 4<sup>50</sup>  
Freshly fried yellow, blue and red tortilla chips with our housemade salsa.

**THREE-PUTT** GF 9<sup>50</sup>  
Fresh fried tortilla chips with salsa, queso and guacamole  
*[gluten-free without queso]*

**BUNKER NACHOS\*** GF 10  
Beef or chicken, beans, chile con queso, tomatoes, lettuce, jalapeños and sour cream.

**MR. GREEN CHIPS** GF 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, green chile white BBQ sauce, maple bourbon molasses or cajun dry rub. Ranch or bleu cheese dressing.

**THREESOME SLIDERS** 9  
House smoked pork, beef brisket and shredded chicken in a chipotle mango BBQ sauce.

**BUFFALO SLIDERS** 10  
Fresh bison served on housemade green chile baguette with smoky chipotle mayo and spring mix.

**TRUFFLE FRIES** 6  
Our famous fries rolled in truffle oil and sprinkled with parmesan cheese and a garlic aioli.

**HOUSEMADE CHICKEN TAQUITOS** GF 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 and shredded cheese. Served with sour cream and salsa.

**FRIED GREEN CHILE MAC N CHEESE** 6  
Green chile macaroni and cheese rolled in panko and deep fried. Served with a tequila cream.

**TEMPURA SHRIMP SKEWERS** 10  
Tempura battered shrimp, skewered and served on a bed of asian slaw. Complimented with sweet chili and oyster sauce.

**SOUP & SALAD**

**GREEN CHILE STEW** GF 4<sup>50</sup> Cup 7 Bowl  
Homemade and delicious.

**SOUP OF THE DAY**  
Ask your server for today's offering.

**SANDIA COBB SALAD\*** GF 7<sup>75</sup> Sm 12<sup>50</sup> Lg  
Crisp romaine, chicken, bacon, egg, tomatoes and bleu cheese crumbles with your choice of dressing.

**SPINACH AND MANDARIN SALAD** GF  
6<sup>50</sup> Sm 10 Lg  
Fresh baby spinach, candied almonds, mandarin oranges and chow mein noodles, topped with a grilled chicken breast and finished with citrus vinaigrette.

**BUFFALO CHICKEN SALAD** 11<sup>50</sup>  
Crisp romaine, bleu cheese crumbles and tomatoes topped with a fried chicken breast rolled in buffalo sauce. Garnished with celery and carrots. Served with bleu cheese dressing.

**AHI TUNA SALAD** 13<sup>75</sup>  
Fresh spring mix, avocado, carrots, mandarin oranges and toasted sesame seeds topped with a seared ahi tuna steak. Served with sesame ginger dressing.

**CHICKEN CAESAR SALAD** 7 Sm 10 Lg  
Crisp romaine, creamy caesar dressing, croutons and parmesan cheese. Try it blackened!

**SHRIMP CAESAR SALAD** 8 Sm 12 Lg  
Grilled shrimp tops our caesar salad.

**FLAT IRON STEAK SALAD\*** GF 12  
A 6 oz 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** 8  
Please select your choice of two: a cup of soup, a house salad or a half deli sandwich *[turkey, ham or roast beef]*.

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



**GF** Indicates gluten-free options.  
*[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.]*

*\*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.*

Add sweet potato fries, cottage cheese or coleslaw for an additional 1<sup>00</sup>

Add fresh fruit for an additional 2<sup>00</sup>

Add a side salad or truffle fries for an additional 3<sup>00</sup>

## FROM THE GRILL

### GOURMET BURGER\* GF 11

Our fresh ground beef topped with a fried egg, crispy red onions, spring mix and finished with a balsamic glaze.

### NM BURGER\* GF 10<sup>50</sup>

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

### AMERICAN BURGER\* GF 9<sup>50</sup>

The classic with lettuce, tomato and red onion.

Add cheese for .75

### GRILLED FLAT IRON STEAK & POTATOES 14

A 6 oz pepper crusted Flat Iron steak cooked to order and served with house cut steak fries and finished with pan sauce.

### GRILLED VEGETABLE & PEPPERJACK WRAP 9

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

### GRILLED CHICKEN QUARTER 12

A chicken quarter topped with green chile white BBQ sauce and served with coleslaw and truffle fries.

## SMOKED GOODS

### PULLED PORK SANDWICH GF 9

House smoked pork smothered in our made-from-scratch chipotle mango BBQ sauce, pickled onions and coleslaw. Served on a brioche bun.

### BRISKET SANDWICH GF 10

House smoked beef brisket smothered in our made-from-scratch chipotle mango BBQ sauce, pickled onions and coleslaw. Served on our own housemade green chile bread.

### PRIME RIB SANDWICH GF 13

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

## ON THE GO

### THE BOX GF 11

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 lb 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 GF 8

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

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## THE CLUBHOUSE CUBANO 10

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

## FISH & CHIPS 12

Corona battered tilapia and crispy steak fries, served with tartar sauce.

## SOUTHWEST TURKEY CROISSANT 11

Turkey, swiss cheese, guacamole, lettuce, tomato and mayonnaise on a croissant.

## SANDIA CHEESE STEAK\* GF 11

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

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

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

## MONTE CRISTO 11

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

## BLUE CORN ENCHILADAS\* GF 10

Beef or chicken served on stacked blue corn tortillas, smothered with cheese and your choice of chile. Served with beans and rice.

## SHRIMP AND ANDOUILLE PASTA GF 13<sup>75</sup>

Shrimp and andouille sausage sautéed in a cajun cream and served over a red chile fettuccine. Complimented with green chile garlic bread.

Available with gluten free penne pasta.

## SPICY BAKED ZITI 9

Ziti pasta baked with a chorizo bolognese and boursin cheese, served with green chile garlic toast.

## 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

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

## LIGHTER FARE GRILLED CHICKEN WITH QUINOA GF 10

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

## GRILLED FISH TACOS GF 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 GF 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.

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# BEER

**DRAFT**  
GUINNESS STOUT 6  
STELLA ARTOIS 6  
BOSQUE BREWING RIVERWALKER IPA 6  
MARBLE BREWING DOUBLE WHITE 6  
ODELL'S 90 SHILLINGS 5<sup>25</sup>  
DOS XX LAGER 5<sup>25</sup>  
BLUE MOON 5<sup>25</sup>  
BUD LIGHT 4<sup>25</sup>

**BOTTLES**  
BRECKENRIDGE VANILLA PORTER 5  
SANTA FE NUT BROWN ALE 5  
CORONA 5  
FAT TIRE 5  
DOS XX AMBER 5  
MICHELOB ULTRA 4<sup>25</sup>  
BUD LIGHT 4<sup>25</sup>  
BUDWEISER 4<sup>25</sup>  
COORS LIGHT 4<sup>25</sup>  
MILLER LITE 4<sup>25</sup>

**CANS**  
FOSTER'S LAGER 7<sup>50</sup>  
GUINNESS STOUT 6<sup>75</sup>  
HEINEKEN 5<sup>25</sup>  
HAPPY CAMPER IPA 5  
TECATE 5  
CORONA 5  
DOS XX LAGER 5  
FAT TIRE 5  
BLUE MOON 5  
BUDWEISER 4<sup>25</sup>  
BUD LIGHT 4<sup>25</sup>  
BUD LIGHT LIME 4<sup>25</sup>  
BUD LIGHT CHELADA 4<sup>25</sup>  
MICHELOB ULTRA 4<sup>25</sup>  
MGD 4<sup>25</sup>  
O'DOUL'S *Non-alcoholic* 4<sup>25</sup>  
COORS LIGHT 4<sup>25</sup>  
MILLER LITE 4<sup>25</sup>

# WINE

**RED**  
14 HANDS CABERNET 6<sup>75</sup>  
14 HANDS MERLOT 6<sup>75</sup>  
MONDAVI PINOT NOIR 6<sup>75</sup>

**WHITE**  
14 HANDS CHARDONNAY 6<sup>75</sup>  
MONDAVI SAUVIGNON BLANC 6<sup>75</sup>  
MONDAVI PINOT GRIGIO 6<sup>75</sup>

**SPARKLING & WHITE ZIN**  
DOMAINE STE. MICHELLE *Bottle* 28  
BERINGER 6<sup>75</sup>



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.