

# Menu Chisos Mountain Lodge

## BREAKFAST BUFFET

Served daily from 7:00 am to 10:00 am

Scrambled Eggs, Chef's Special Scrambled Eggs, Bacon, Sausage, Pancakes or French Toast, Biscuits, Gravy, Breakfast Potatoes, Grits, Oatmeal, Whole Fruits, Fresh Cut Fruit, "Organic Yogurt", Selection of Cold Cereals and all the Trimmings! – Raisins, Walnuts, Craisins, Brown Sugar

Adults	\$ 7.75
Children (12 and under)	\$ 4.95
Beverages NOT included	

### FROM THE GRILL

1 Egg* any style w/Bacon or Sausage	\$ 6.95	Shorty (1 Pancake) w/Bacon or Sausage	\$ 3.95 \$ 5.95
2 Eggs* any style w/Bacon or Sausage	\$ 7.95	Pancake (2 ea) Short Stack w/Bacon or Sausage	\$ 4.95 \$ 6.95
Bowl of Cereal or Oatmeal	\$ 2.95	Pancake Stack (3 ea) w/Bacon or Sausage	\$ 5.95 \$ 7.95
Frosted Flakes, Raisin Bran, Fruit Loops or Granola		Breakfast Burrito, potatoes, sour cream and salsa	\$ 7.95

\* Egg dishes come with breakfast potatoes and choice of toast.

### A LA CARTE

Breakfast Potatoes	\$ 1.95	Sausage	\$ 2.50
Toast (2 pcs)	\$ 1.50	Bacon	\$ 2.50
Two Eggs – any style	\$ 2.50	Fresh Mixed Fruit Cup	\$ 2.95
Cup "Organic" low fat Yogurt	\$ 2.95		

### Beverages - \$2.00

Organic Shade Grown Coffee	Hot Tea
Chocolate Milk	Lemonade
Hot Chocolate	Sodas

### Juice

Milk, Orange, Apple and Cranberry 8 oz	\$ 1.75
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\*PLEASE NOTE THAT CONSUMING RAW OR UNDER COOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

There is a 20% gratuity added for parties of six or more

## LUNCH MENU

Served Daily from 11:30 am till 4:00 pm

### Appetizers

Texas Toothpicks with a Chipotle Ranch Sauce	\$ 6.95
Wings (Mild or Spicy) with Ranch Dipping Sauce	\$ 7.95
Cheese Quesadilla served with Salsa and Sour Cream	\$ 5.25
Add Chicken	\$ 7.25

### Soup & Salad

Soup & Salad Bar (as a Meal) Choice of Meat or Vegetarian Soups	\$ 7.50
Soup & Salad Bar (with a Meal) Choice of Meat or Vegetarian Soups	\$ 4.25

Bowl of Soup of the Day Choice of Meat or Vegetarian Soups	\$ 2.95
Blackened Salmon House Salad on “organic spring mix” and served with Chipotle Ranch Sauce	\$ 18.95
Home-style Tuna or Chicken Salad Plate	\$ 8.95
Basin Charro-Bean Chili a House Specialty	\$ 4.95

## Burgers & Sandwiches

Served with Chips and Burger sides

*The Big Bend Burger	\$ 5.95
*The Big Bend Cheeseburger, American, Cheddar, Swiss Or Pepper-jack Cheese	\$ 6.95
“El Grande” Cheeseburger (Double Meat & Cheese)	\$ 9.95
Chisos Chicken Breast Sandwich	\$ 7.25
Veggie Burger a delicious meatless alternative	\$ 7.25
*Poco Caliente Burger, with Chipotle Sauce, Green Chilies & Pepper-jack Cheese	\$ 7.25
*Coleman Natural Burgers: No Antibiotics, Added Hormones or Preservatives	\$ 7.25
Add Bacon, Cheese, Sauteed Mushrooms, or Grilled Onions for	\$ .99 each
Tuna / Chicken Salad Wrap in a Chipotle Chili Tortilla and kosher pickle spear	\$ 7.25
Smoked Turkey Wrap with Chipotle Ranch Sauce, Smoked Turkey, green leaf lettuce, tomatoes and Swiss Cheese in a Chipotle Chili Tortilla with a kosher pickle spear	\$ 7.25
Bar-B-Que Beef Brisket on a toasted bun with choice of side dish.	\$ 7.50

## Entrees

Chicken Fried Steak (House-made a Real Texas Favorite) mashed potatoes & gravy	\$ 8.25
Santiago’s Beef or Chicken Tacos, Spanish Rice, Refried Beans, Pico de Gallo, Salsa, and Sour Cream	\$ 7.95

## Extra

Seasoned Fries 1.95	Pedro’s Potato Salad \$ 1.95
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### Hiker’s Lunch \$ 7.95 (Take out Only)

Your Choice of Turkey, Ham, Peanut Butter & Jelly, Tuna, or Chicken Salad Sandwich with an Apple Or Orange, Cookie, Chips and Bottled Water

Please Ask your Server!!!

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## DINNER MENU

Served Daily from 5:00 pm till 9:00 pm

### Appetizers

<i>Texas Toothpicks</i> served with a Chipotle Ranch Sauce	\$ 6.95
Wings (Mild or Spicy) with Ranch Dipping Sauce	\$ 7.95
Cheese Quesadilla, served with Salsa and Sour Cream	\$ 5.25
Add Chicken	\$ 7.25

### Soup & Salads

Soup & Salad Bar (as a Meal) Choice of Meat or Vegetarian Soups	\$ 7.50
Soup & Salad Bar (with a Meal) Choice of Meat or Vegetarian Soups	\$ 4.25
Bowl of Soup of the Day Choice of Meat or Vegetarian Soups	\$ 2.95
Blackened Salmon House Salad on “organic spring mix” and served with Chipotle Ranch Sauce	\$ 18.95
Home-style Tuna or Chicken Salad Plate	\$ 8.95
Basin Charro-Bean Chili a House Specialty	\$ 4.95

## Entrees

Mesa Grande – Rib-eye Steak, 10 ounce cut, Grilled to Order	\$ 17.95
Big Bend Santa Fe Steak — Choice 10 ounce Sirloin Steak grilled to order, and topped with Pico de Gallo,, French-fried onions & blue cheese crumbles.	\$ 18.95
Baked Idaho Rainbow Trout, an 8 ounce filet topped with Toasted Almonds & Butter.	\$ 12.95
Sauteed Shrimp, with Shallots & Garlic, White Wine, lime and butter.	\$ 18.95
Castolon Roast Pork Loin, Succulent Roast Pork with an apple prickly-pear cactus sauce.	\$ 15.95
Grilled or Blackened Salmon – an 8 ounce filet, have it your way!	\$ 19.95
Vegetarian Marinated & Grilled Portabella Mushroom over fresh vegetable medley	\$ 10.95
Above items served with mashed potatoes & gravy or Spanish rice, vegetable du jour and dinner roll	
Blue Creek Ranch Pasta -Imported Fettuccine with Marinara, Parmesan Cheese, Sauteed Vegetables & roll.	\$ 11.95
Add: Chicken \$ 4.95	
Santiago’s Beef or Chicken Tacos Served with Spanish Rice and Refried Beans	\$ 7.95
Southwest Chicken Served with Spanish Rice and Refried Beans	\$ 11.25
Border BBQ Beef Brisket Plate Served with Potato Salad, Coleslaw and Dinner Roll	\$ 11.95
Pancho Villa Tamales – Two Beef Tenderloin Tamales served with Chipotle Cream Sauce, Spanish Rice, and Refried Beans.	\$ 14.95

## Burgers

Served with Chips & Burger Sides

*The Big Bend Burger	\$ 5.95
*The Big Bend Cheeseburger, American, Cheddar, Swiss or Pepper-jack Cheese	\$ 6.95
*El Grande Cheeseburger (Double Meat and Cheese)	\$ 9.95
Veggie Burger, A delicious meatless alternative	\$ 7.25
*Coleman Natural Burgers: No Antibiotics, Added Hormones or Preservatives	\$ 7.25
ADD Bacon, Cheese, Sauteed Mushrooms, or Grilled Onions for	\$ .99 each

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## DESSERT MENU

COBBLERS – A Choice of Warm Peach, Apple, Blackberry, Or Pecan Cobbler Baked and served with Whipped Cream and a Cherry Served a la mode	\$ 4.25
	\$ 5.75
ICE CREAMS – Choice of Vanilla, Chocolate, Cinnamon, or Rainbow Sherbet	1 scoop \$ 1.75
	2 scoops \$ 3.25
EMORY PEAK SUNDAE	
We start with a rich warm brownie add two scoops of vanilla, lots of hot fudge sauce and topped off with whipped cream and a cherry	\$ 7.95
CHOCOLATE LOVERS DELIGHT – A rich chocolate cake- decadent ganache’	\$ 5.25
CHOCOLATE ICED ECLAIR – with Bavarian Cream	\$ 3.50
SPANISH FLAN – Raspberries & Mint topping	\$ 6.50

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## BEVERAGES

Coke, Diet Coke, Sprite, Orange,	\$ 2.00	Organic Shade Grown Coffee	\$ 2.00
Dr Pepper, & Root Beer	\$ 2.00	Hot Tea	\$ 2.00
Iced Tea	\$ 2.00	Milk 8 oz	\$ 1.75
Lemonade	\$ 2.00	Orange, Apple & Cranberry Juice 8 oz.	\$ 1.75

## BEERS

### **American \$3.25**

Budweiser  
Bud Light  
Coors  
Coors Light

### **Mexican \$ 4.00**

Dos Equis Lager  
Dos Equis Amber  
Corona Extra  
Negra Modelo

### **Texas**

Lone Star - \$ 3.00  
Shiner Bock - \$ 3.50  
Micro-Brew  
Fat Tire - \$ 4.00

### **Organic**

Wild Hop Lager \$ 3.75  
Stone Mill Ale \$ 3.75

## WINES

### **St. Genevieve**

Texas  
By the Bottle \$ 15.95  
By the Glass \$ 4.25  
Chardonnay  
Merlot  
Cabernet Sauvignon  
White Zinfandel  
Pinot Grigio

### **Jerry Garcia**

California  
By the Bottle \$ 34.50  
By the Glass \$ 8.25  
Chardonnay  
Merlot  
Cabernet Sauvignon

### **Peregrine Hill \***

Texas  
By the Bottle \$ 18.95  
By the Glass \$ 4.75  
Chardonnay  
Merlot  
Cabernet Sauvignon  
Shiraz  
Pinot Noir Zinfandel

\* Peregrine Hill will make a cash Donation to benefit the “Friends of Big Bend National Park” for the preservation of one of Texas’ natural treasures with your purchase. Big Bend is a natural habitat and breeding ground for the threatened Peregrine Falcon, Friends of Big Bend National Park is a non profit organization supporting, promoting and raising funds for Big Bend National Park.

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