

SALADS

*Cantina Salad...5

Garden salad with fresh vegetables

Add Grilled Chicken...3

Add Grilled Gulf Shrimp...6.50

Add Carne Asada...5.50

*Add Seitan...2.95

*Add Tofu...2.95

Dressings: Ancho Chile Honey Mustard, Buttermilk Ranch, Oil & Vinegar and Raspberry Vinaigrette

*Portabello Mushroom Salad...8

Marinated with balsamic vinegar and olive oil served over a garden salad

*Caesar Salad...6

A classic made with our homemade dressing and topped with seasoned tortilla strips

*Taco Salad...7

Basil tortilla shell filled with lettuce, sour cream, pico de gallo, guacamole and cheese

Add shredded chicken...2.95

Add ground beef...3.95

KEBOBS

Served with green peppers, white onions, tomatoes with soft flour tortillas, Spanish rice and mixed vegetables

Fire Grilled Chicken...13

BBO Spiced Shrimp...16

Salmon and Pineapple...17

Sampler: One of each...18

*Seitan...12

PIZZAS

Barbeque Chicken...11

Our homemade BBQ sauce topped with shredded chicken, red onions, and cheese

*Vegetable...13

A fresh mix of vegetables baked over a roasted red tomato sauce topped with cheese

Mesquite Grilled Shrimp & Goat Cheese...13.50

Sun dried tomato pesto topped with grilled shrimp, goat, and jack and cheddar cheeses

*Taco Pizza...11

Add shredded chicken...0.95

Add ground beef...1.95

Tomatillo salsa verde and cheese topped with lettuce, sour cream, and pico de gallo

STEAKS, RIBS AND CHOPS

14oz. Rib-Eye Steak...17.50

12oz. Center-Cut Sirloin Steak...15.50

8oz. Center-Cut Filet Mignon...22

Your choice of Adobe coated fries, mashed potatoes du jour, Spanish rice or black beans

Fire Grilled Pork Spareribs...14

Tender ribs slathered in our house recipe BBQ sauce and served with black beans and Adobe Coated Fries

Pan Seared Pork Medallions...15.50

With fresh bananas, plum tomatoes, and coconut rum cream sauce with mashed potatoes du jour

Grilled Lamb Chops...20

With garlic rosemary demi glaze and mashed potatoes du jour

Carne Asada...16.95

Mexican grilled thinly sliced marinated broiler steak topped with sautéed peppers and onions served with refried beans, sliced tomatoes, lettuce and guacamole

ADOBE DINNERS

Adobe Mexican Combo...15

Beef tamale, crispy beef taco, chicken soft taco, and vegetable enchilada

Blackened Catfish...14

Topped with margarita sauce served with Spanish rice and mixed vegetables

Baked Boneless Chicken Breast...15.50

Stuffed with goat cheese, spinach, and roasted red peppers with a jalapeno cream sauce

Pan Seared Salmon...15.50

With wasabi crème fraiche and balsamic glaze served with Spanish rice and mixed vegetables

Shrimp Taquitos...17

With ancho puree, pineapple, mango and pico relish topped with our house BBQ sauce

Southwestern crab Cakes...19

With avocado fruit relish, chipotle aioli, mashed potatoes and mixed vegetables

Grilled Yucatan Chicken Breast...14

With black bean, corn, pineapple, mango and pico relish topped with sweet balsamic glaze

*Sautéed and Blackened Tofu Dinner...13

With a bed of mixed greens and balsamic glaze

ENCHILADAS, BURRITOS & CHIMICHANGAS

Green Chile Roasted Chicken Enchilada...12

With tomatillo salsa verde and roasted tomato red salsa

Crab Enchilada...14

Topped with a Newberg sauce and jack and cheddar cheese

*Wild Mushroom Enchilada...11

Topped with black bean puree, salsa verde, and roasted tomato red salsa

*Seitan Enchillada...12

With soy cheese and tofu sour cream

*Vegetable Enchillada...12

With soy cheese and tofu sour cream

*Bean and Cheese Enchillada...11

With jack and cheddar cheese and black beans

BBQ Duck or Beef Burrito...14

With BBQ black beans, BBQ sauce, and jack and cheddar cheese

New Mexican Pork or Chicken Burrito...12 w/ smoked white beans, mixed cheeses

*Vegetable Burrito...14

With mixed vegetables, tofu sour cream, and soy cheese

*Seitan Burrito...12

With black beans, tofu sour cream, and soy cheese

*Bean and Cheese Burrito...12

With black beans and jack and cheddar cheese

Chicken or Ground Beef Chimichangas...12 A ten inch flour tortilla stuffed with pico de gallo, spinach, chicken or beef, and jack and cheddar cheese

*Vegetable Chimichanga

With soy cheese and mixed vegetables

SIZZLING FAJITAS

Flank Steak...14.5

Gulf Shrimp...16

Chicken Breast...14

*Portobello Mushroom...12

Tilapia (mild white fish)...14

*Seitan...13

*Tofu...13

All fajitas are served with pico de gallo, guacamole, sour cream, tortillas, and jack and cheddar cheese

***Marks Vegetarian Option**

APPETIZERS

*Guacamole Dip...5

With Adobe tortilla chips

Skillet Seared Steak Tips or Seitan Tips...9.50

With smoked jalapeno mayo and flour tortillas

Jerk Spiced Grilled Calamari...9

Topped with balsamic glaze over lettuce

Fried Calamari...9

Served with a chipotle aioli sauce

Coconut Shrimp...10.50

With pineapple and mango sauce for dipping

Texas Ranchero Wings...6

Red chili glazed with ranch dressing on the side

Lone Star Mussels...8

Steamed in Yuengling Lager with roasted garlic and rosemary

*Fiesta Nachos...6

Add shredded chicken or ground beef ...2

With black bean puree, guacamole, sour cream, cheese, jalapenos, pico de gallo and black olives

Adobe Steamers...10

Little neck clams topped with a chili pesto

*French Fried Yams...6

With tomatillo salsa verde and melted cheese

*Texas Ranchero Seitan Wings...6

Red Chili glaze with ranch dressing on the side

*Blackened Tofu Fingers...8

With a chipotle aioli sauce

QUESADILLAS

One 10" flour tortilla with sour cream, pico de gallo, guacamole and lettuce on the side

Shredded Chicken...7.5

Baby Shrimp...9

Ground Beef...8.5

*Cheese...7

*Vegetable...7

*Assorted Mushroom...7.5

*Seitan...8

Private Rooms Available – Free Parking

Authentic Mexican Silver Jewelry Store

Seasonal Outdoor Patio

MARGARITA Bar

Monday Night Special

Tuesday Night Wings Special

SOUP

Bowl \$3.50

*Roasted Vegetable Tortilla

Seasonal vegetables and roasted tomatoes

*Santa Fe Black Bean

Smoked black beans, peppers and onions

Creamy Corn and Chorizo Chowder

Sweet corn, potato and spicy Mexican sausage

Lobster Bisque

With carrots, celery and onions

Award Winning Beef Chili

Our own version of a classic. Bowl...4

TACOS

Sautéed cilantro and onions served with pico de gallo, guacamole, sour cream, lettuce, Spanish rice and refried beans on the side.

Your choice of three hard corn, soft corn or soft flour tortillas

Chicken Breast...13

Sirloin Steak...15

Tilapia Mild White Fish...14

Carnitas (Pork)...13

Duck...14

Ground Beef...13

*Seitan...12

FIRE GRILLED SANDWICHES

Gringo Burger...7

BBQ Bacon Border Burger...7.5

Chicken Breast...8

Tilapia Fish...9

*Veggie Burger...7.5

*Seitan Tips Sandwich...9

*Fire Grilled Tofu...8.5

*Portobello Mushroom (fajita style)...7.5

Add jack and cheddar or soy cheese for \$0.50

Fajita style sandwiches add \$1

All sandwiches served on a fresh roll with lettuce, tomato, southwestern slaw and fries

Take out 8oz. Table Salsa...2.50

Bag of Tri-Colored Tortilla Chips...2.50

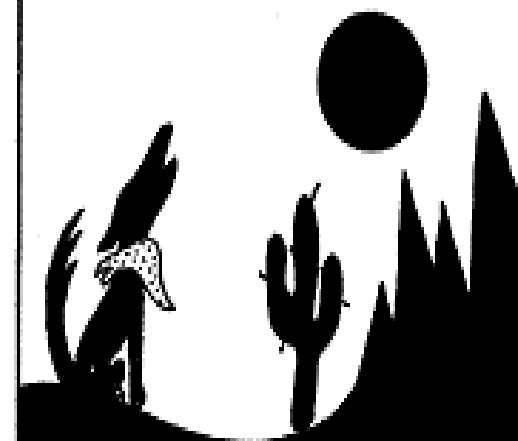
ENTIRE MENU AVAILABLE FOR

TAKE OUT AND CATERING

***Marks Vegetarian Option**

The Adobe Café

4550 Mitchell Street
Roxborough
215-483-3947



Southwest Bar & Grille
and Sante Fe Steakhouse