



CASINO • HOTEL

Free

# Thunder Road

## STEAKHOUSE & ANTINA



FEATURING  
**HORNITOS TEQUILA**



FEATURING FINE LOCAL PRODUCTS • SERVING CERTIFIED ANGUS BEEF®



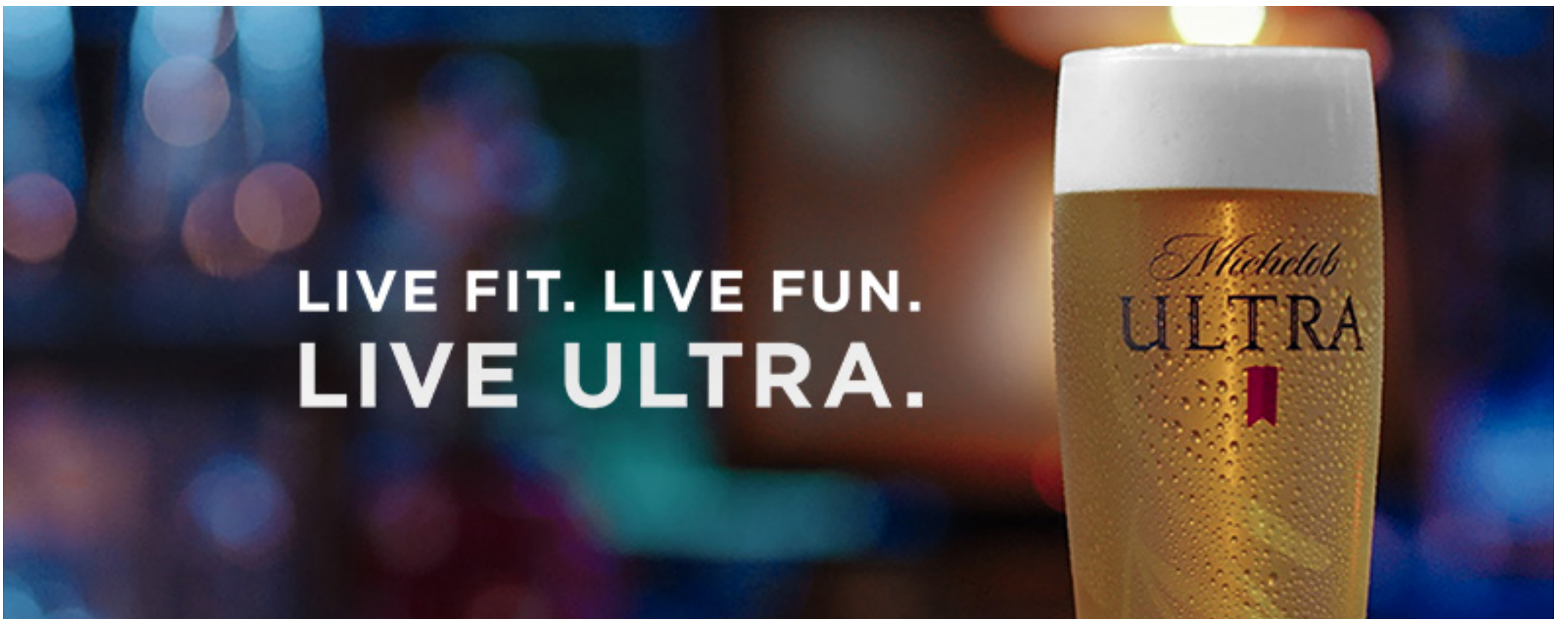


## NEW MEXICO SNUGGLE



(FEEL THE LOVE)

The Thunder Road crew set out on a dewy Tuesday morning for an adventure. We took the winding road down to Hatch, New Mexico to explore the green chile fields of Bueno. When we arrived we saw the beautiful landscape and picturesque fields filled with the chile that would soon find its way to our kitchen. For over six decades, chile has been Bueno's heritage – their pride and joy. And even though there have been many imitators since, Bueno Foods remains the industry leader in innovation and quality. Thunder Road proudly serves Bueno green chile.



LIVE FIT. LIVE FUN.  
LIVE ULTRA.



# Specialty MARGARITAS



## JALAPEÑO WATERMELON MARGARITA

Sauza Hornitos Reposado Tequila, Triple Sec, Muddled Jalapeño, Watermelon Puree, Fresh Lime & Agave ~ 11.50

## CANTINA MARGARITA

Sauza Hornitos Cristalino Tequila, Triple Sec, Fresh Lime & Agave ~ 10.50

## BLACK CHERRY MARGARITA

Sauza Hornitos Cristalino Tequila, Cointreau, Black Cherry, Fresh Lime & Agave ~ 11.50

## FROZEN GRILLED PINEAPPLE MARGARITA

Sauza Hornitos Reposado Tequila, Triple Sec, Pineapple Puree, Fresh Lime & Agave. Blended Frozen & Garnished with Grilled Pineapple ~ 11.50

## PEACH BELLINI MARGARITA

Sauza Hornitos Cristalino Tequila, Triple Sec, Peach Puree, Fresh Lime & Agave. Blended Frozen & topped with La Marca Prosecco ~ 11.50

## THE CADDIE MARGARITA

Sauza Hornitos Anejo Tequila, Triple Sec, Fresh Lime and a Float of Grand Marnier ~ 11.50

## AZUL MARGARITA

Sauza Hornitos Plata Tequila, Blue Curacao, Fresh Lime & Agave ~ 10.50

## SMOKEY AND THE BANDIT MARGARITA

Sauza Hornitos Cristalino Tequila, Sombra Mezcal, Pineapple Juice, Liquid Alchemist Tamarindo Syrup Garnished with a Lime Wheel ~ 11.50

## HORNI-TOAD MARGARITA

Sauza Hornitos Plata Tequila, Midori Melon Liqueur, Fresh Lime Juice, with a Lemon Wedge and Sugar Rim. ~ 10.50



**HORNITOS FLIGHT AT THUNDER ROAD**  
**LIMITED TIME. ASK YOUR SERVER. KNOW YOUR TEQUILA.**

# CANTINA FARE

## GET STARTED

**FRIED GREEN CHILE STRIPS**  
Green Chile, Panko Bread  
Crumbs, Ranch Dressing ~ 8.50

**JALAPEÑO STUFFED SHRIMP**  
(5) Shrimp, Jalapeño, Asadero,  
Bacon ~ 10.25

**SLIDERS**  
Hand Battered Cod, Chicken,  
& BBQ Carnitas ~ 9.99

**BURGER SLIDER FLIGHT**  
Green Chile Cheese, BBQ  
Burger & Tio Pepe Burger ~  
8.99

**MUCHO NACHOS**  
Carne Asada, Green Chile  
Beans, Tortilla Chips, Asadero,  
Pico de Gallo, Guacamole, Black  
Olives, Lettuce, Cheese Sauce,  
Sour Cream ~ 10.99

**GREEN CHILE QUESADILLA**  
Flour Tortilla, Green Chile,  
Pico de Gallo, Asadero,  
Cilantro ~ 7.00  
Add Beef or Chicken +1.99

*Will it be...*



**SHRIMP  
COCKTAIL**  
6 Tiger Shrimp, House-Made  
Cocktail Sauce ~ 9.99

OR

**THUNDER  
WINGS**  
(6) ~ 8.25, (12) ~ 12.99

## LET THE PARTY BEGIN...

*At Thunder Road Cantina we strive to serve the highest quality meats & vegetables and source local foods whenever possible.*

### TACOS

SERVED WITH GREEN  
CHILE BEANS & SPANISH RICE  
*No Substitutions.*

#### FISH TACOS

Grilled or Fried Cod, Flour Tortillas, Poblano & Pineapple Coleslaw  
Topped with Jalapeño Cream Sauce, Pico de Gallo & Cilantro ~ 10.25

#### SHRIMP TACOS

Grilled or Fried Shrimp, Flour Tortillas, Poblano & Pineapple Coleslaw  
Topped with Jalapeño Cream Sauce, Pico de Gallo & Cilantro ~ 12.50

### Carne Asada Tacos

GRILLED STEAK, CORN TORTILLAS TOPPED  
WITH ROMAINE LETTUCE, RED ONION,  
SLICED AVOCADO, SWEET TOMATOES,  
COTIJA CHEESE, CILANTRO & ROASTED  
SERRANO SALSA ~ 10.99

#### CARNITAS TACOS

Roast Pork, Corn Tortillas, Pickled Watermelon Radish, Sweet Peppers,  
Cotija Cheese, Green Onions served with Guacamole ~ 9.99

#### POLLO TACOS

Tinga Chicken, Corn Tortillas, Roasted Jalapeño, Red Onion,  
Cotija Cheese, Cilantro & Avocado Lime Cream Sauce served  
with Guacamole ~ 9.99

## SOUP & SALADS

HOUSE SALAD ~ 3.99

CAESAR SALAD ~ 3.99

#### YANQUI SALAD

Blackened New York Strip, Roasted Corn, Black  
Beans, Roasted Tomato, Onion, Red Bell Pepper,  
Cotija Cheese, Haystack Onions ~ 14.99

#### CHICKEN FIESTA SALAD

Marinated Grilled Chicken Breast, Jicama  
Cucumber Pico de Gallo, Cotija Cheese, Roasted  
Corn, Fried Tortilla Strips with Chipotle  
Ranch Dressing ~ 14.99

#### COWBOY CHILI

Ground Beef, Kidney Beans, Bueno Red  
Chile with Onions, Asadero Cheese  
& Sour Cream ~ 6.99

### FAJITAS

1  
—  
2  
—  
3  
—  
4

SERVED WITH GREEN CHILE BEANS, SPANISH RICE, PICO DE GALLO, LETTUCE.

#### COMBINATION FAJITAS

Choice of any Two: Beef, Chicken, Shrimp. Served with Flour Tortillas  
and Guacamole ~ 16.99

#### BEEF FAJITAS

Grilled Steak, Onion, Bell Pepper, Flour Tortillas, Guacamole ~ 14.99

#### CHICKEN FAJITAS

Grilled Chicken, Onion, Bell Pepper, Flour Tortillas, Guacamole ~ 13.99

#### SHRIMP FAJITAS

Sautéed Shrimp, Onion, Bell Pepper, Flour Tortillas, Guacamole ~ 15.99

*Fresh!*



### TABLESIDE GUACAMOLE

AVOCADO, TOMATO, GARLIC  
JALAPEÑO, ONION, CILANTRO,  
LIME - 7.99



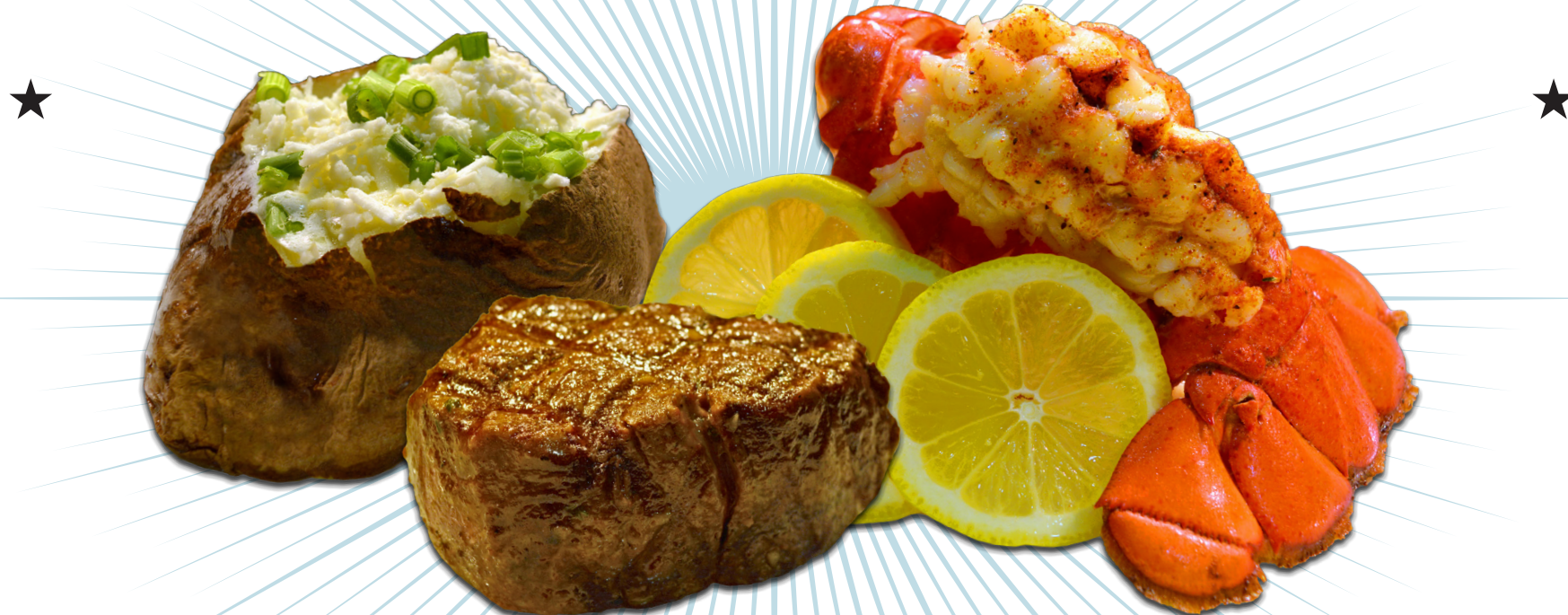


# Surf & Turf



... SERVED WITH YOUR CHOICE OF TWO SIDES. ADD-ON: HOUSE SALAD OR CUP OF CHILI 1.99 ...

**BECAUSE YOU ALWAYS MAKE THE BEST CHOICES.**



### STEAK & LOBSTER

Filet Mignon & Cold-Water Lobster Tail,  
Drawn Butter & Lemon ~ 36.99

OR

### STEAK & SHRIMP

Sirloin Steak, Coconut Shrimp  
& Cocktail Sauce ~ 21.99

OR

### PRIME RIB & CRAB LEGS

Prime Rib, Dungeness Crab Legs,  
Drawn Butter & Lemon ~ 33.99



### THUNDER ROAD YANQUI STEAK, 14oz

Center Cut New York Strip,  
Garlic Butter ~ 24.99

### TEXAS "T", 16oz

Center Cut T-Bone Steak,  
Garlic Butter ~ 26.99

### COWBOY RIBEYE, 14oz

Ribeye Steak, Garlic Butter ~ 22.99

### SIRLOIN, 10oz

Center Cut Top Sirloin, Garlic Butter ~ 17.99

### TENDERLOIN, 8oz

Filet Mignon, Garlic Butter ~ 27.50

### RELLENO STEAK

Grilled Ribeye, Stuffed Roasted Poblano  
With Green Chile, Bell Peppers, Onions,  
Rice, Asadero Cheese ~ 25.99

### EL PRESIDENTE CHOPPED STEAK

Ground Steak, Sautéed Onion,  
Garlic Mushrooms ~ 14.99



ALSO

## PRIME RIB

*The Best This Side of the Rio Grande*

Roasted, Blackened or Grilled Served with Baked Potato and House Salad  
10oz ~ \$19, 14oz ~ \$22 **WHILE SUPPLIES LAST!**

LOOK!

ADD TO ANY ENTREE: SHRIMP SKEWER - 7.99, LOBSTER TAIL - 12.99, CRAB - 16.99

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.





# THE *Black Angus* OF PORK



DRY AGED PORK RIBEYE - 22.99

DRY AGED PORK PORTERHOUSE - 22.99

GRILLED WITH GARLIC BUTTER  
AND CHOICE OF TWO SIDES.

ADD-ON: HOUSE SALAD OR CUP OF CHILI - 1.99.

Premium quality Compart Duroc® Pork is the result of a carefully managed pork breeding program. Compart Duroc® hogs are bred, born and raised on small farms where family members are involved in the day-to-day management of their stock. The breeding program is the result of over 55 years of combining the best purebred lines of the Duroc breed.

# ★ BRING THE THUNDER

## *BBQ Brisket*

SLOW SMOKED BRISKET SERVED WITH  
OUR HOMEMADE WATERMELON BBQ SAUCE.  
CHOICE OF TWO SIDES - 16.99

## **HUNGRY COWBOY BEEF RIBS**

Chuck Ribs, Watermelon BBQ Sauce, Choice of Two Sides ~ 19.99



## *Smoked St. Louis Pork Ribs*

PORK RIBS, WATERMELON BBQ SAUCE,  
CHOICE OF TWO SIDES - 18.99

## **PAMPLONA CHICKEN**

Grilled Chicken Breast wrapped in Bacon, Stuffed  
Roasted Poblano with Green Chile, Mushrooms,  
Bell Peppers, Onions, Asadero ~ 15.99

## **CAMPFIRE POT ROAST**

Slow Cooked Beef, Carrots, Haystack Onions,  
Celery, Beef Gravy, Green Chile Mashed Potato ~ 15.99

LOOK!

ADD TO ANY ENTREE: SHRIMP SKEWER - 7.99, LOBSTER TAIL - 12.99, CRAB - 16.99

### **TIO PEPE BURGER**

Tomato, Lettuce, Red Onion, Fried Green  
Chile Strips ~ 12.99

### **URBAN COWBOY BURGER**

Fried Pickles, Haystack Onions, Tomato, Lettuce  
and BBQ Sauce ~ 12.99

### **THUNDER BURGER**

Tomato, Asadero, Lettuce, Red Onion,  
Chile Mayo ~ 11.99

*Burgers  
&  
Sandwiches*

SERVED W/ FRIES!

*Yummm...*

### **PRIME RIB SANDWICH**

Slow Roasted Prime Rib, Haystack Onions & Creamy  
Horseradish Aioli ~ 11.99

### **BBQ BRISKET SANDWICH**

Coleslaw and BBQ Sauce ~ 10.99

### **GRILLED CHICKEN SANDWICH**

Swiss, Lettuce, Tomato, Coleslaw, Garlic Aioli ~ 10.99



# VAMOS A LA PLAYA

SERVED WITH YOUR CHOICE OF TWO SIDE ITEMS (EXCLUDES BEER BATTERED FISH).

## COCONUT HAND BREADED SHRIMP

Large Shrimp, Panko Breading,  
Coconut, Coleslaw, Cocktail Sauce ~ 16.99

## NORWEGIAN SALMON

Grilled Norwegian Salmon,  
Garlic Butter ~ 19.99

## CAMARONES BORRACHOS

Sautéed Shrimp, Garlic, Tequila,  
Onions, Tomato ~ 17.99

## LOBSTER TAIL

Grilled Cold Water Lobster Tail,  
Drawn Butter, Lemon ~ 28.99

## BEER BATTERED FISH

Atlantic Wild Cod, Tabasco Tartar Sauce,  
India Pale Ale Batter, French Fries & Coleslaw ~ 15.99

## HALIBUT VERACRUZ

Pan-Seared Halibut, White Wine, Poblano Pepper,  
Roasted Tomato, Olives, Capers, Garlic ~ 22.99



## SHELLFISH STEAMER

SHRIMP, MUSSELS, CLAMS, CRAB, SMOKED SAUSAGE,  
FINGERLING POTATOES, CORN AND JALAPEÑO CORN  
BREAD ALL SPICED UP TO YOUR LIKING - 37.99

## Sides of the Road

### MAC & CHEESE

Macaroni, Queso Sauce ~ 4.99

### ROADKILL POTATOES

Fingerling Potatoes, Asadero Cheese,  
Bacon Bits, Green Onions & Sour  
Cream ~ 4.99

### ELOTE

Roasted Corn on the Cob, Butter,  
Cayenne Pepper, Cotija Cheese,  
Cilantro ~ 3.99

### GREEN CHILE BEANS

Sweet Onion, Ground Beef,  
Garlic, Green Chile ~ 3.99

### SPANISH RICE

Traditional Spanish Rice ~ 2.99

JALAPEÑO CORN BREAD ~ 3.99

### BAKED POTATO

Whipped Butter, Sour  
Cream, Cotija Cheese,  
Green Onion ~ 3.99

### SWEET POTATO

Honey Orange Butter,  
Cinnamon ~ 3.99

### CHILE MASHERS

Mashed Potatoes, Green Chile,  
Butter, Garlic ~ 2.99

### CALABACITAS

Squash, Onions, Garlic,  
Poblano, Corn ~ 2.99

SEASONAL VEGGIE ~ 3.99

### FRIES

Housemade, Lightly Seasoned ~ 2.99







PEPSI, DIET PEPSI, MOUNTAIN DEW,  
BRISK RASPBERRY TEA, LEMONADE, SIERRA  
MIST, DR. PEPPER, DIET DR. PEPPER ~ 1.89

Iced Tea ~ 1.89 Thunder Punch ~ 2.95 French Press Coffee ~ 2.95 San Pellegrino ~ 3.95



## Thunder Road Desserts...

IRRESISTIBLE CREATIONS BY THUNDER ROAD'S PASTRY CHEF

### SEVEN LAYER CHOCOLATE CAKE (Serves 2)

Home-Made Chocolate Cake, Chocolate Butter Cream, Strawberry Sauce, Vanilla Ice Cream ~ 9.99

### PASTEL DE TRES LECHES

A THUNDER ROAD ORIGINAL - 7.99

### RED VELVET FLAN

Red Velvet Cake, Flan served with whipped cream and berry garnish ~ 6.99

### COOKIE SKILLET

A Homemade Chocolate Chip Cookie Served with Vanilla Bean Ice Cream, Whipped Cream & Chocolate Sauce ~ 6.99

### TENNESSEE WHISKEY PEACH COBBLER

Peach Cobbler topped with a Caramel Crumble and Jack Daniels Whiskey Sauce, served with whipped cream, berries and mint garnish ~ 7.99



**TASTE THE FINEST**

There are many brands of beef, but only one Angus brand exceeds expectations. The Certified Angus Beef® brand is a cut above USDA Prime, Choice and Select. Ten quality standards set the brand apart. It's abundantly flavorful, incredibly tender, naturally juicy.

*Tender*

There's Angus. Then there's the Certified Angus Beef® brand.

*Angus beef at its best*

[www.certifiedangusbeef.com](http://www.certifiedangusbeef.com)

CELEBRATING'S  
MORE FUN WITH THE  
WHOLE FAMILY.

**HORNITOS**  
— 100% PURO AGAVE TEQUILA —