

cottonwood café

native southwest cuisine



a p p e t i z e r s

Snakebites

jalapenos stuffed with shrimp and jack cheese, corn breaded, quick fried and served with cilantro mayonnaise and lemon

6.95

Prairie Pinon Relleno

anaheim chile stuffed with goat cheese, pine nuts, herbs and sundried tomatoes, pan toasted and served atop red chile sauce with roasted shallot cream paint

4.95

Cowboy Potstickers

crispy dumplings filled with grilled chicken and herbs served with four chile dipping sauce

4.95

Blue Mesa Shrimp

marinated and grilled served chilled with cilantro mayonnaise and lemon

6.95

Toasted Goat Cheese

with tomatillo spinach salsa, red chile paint and croutons

5.50

Grilled Calamari

with croutons, gaeta olive tapenade, roasted peppers and ancho balsamic vinaigrette

5.75

Cottonwood Sampler

three Snakebites, three Cowboy Potstickers and three Blue Mesa Shrimp

13.95

s o u p s

Milagro Black Bean Soup

with cilantro and sherry 4.50
cup 2.95

Soup of the day

priced daily

s a l a d s

Santa Fe Caesar Salad

hearts of romaine tossed with red chile croutons, chipotle Caesar dressing and asiago cheese

5.95

El Greco Salad

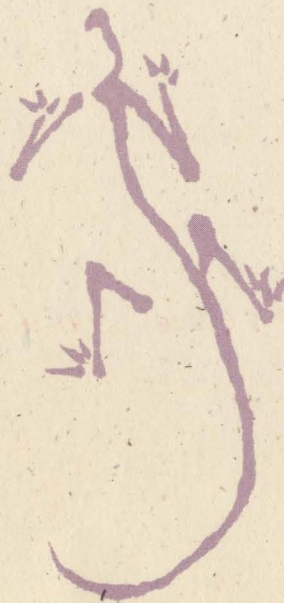
field greens, gaeta olives, cucumbers, roasted red peppers, feta cheese, red onion and hearts of palm with lemon olive oil vinaigrette

5.95

Sandia Salad

mixed greens, radicchio, arugula and asiago cheese with roasted garlic-cilantro-lime vinaigrette

4.95



e n t r e e s

Hill Country Mixed Grill
*strips of steak, chicken
breast and pork loin atop
peppers and onions with
pico de gallo and
flour tortillas* 14.50

Angus Ranch Strip
*Black Angus strip steak
grilled and garnished with
jalapeno rosemary butter,
accompanied by roasted
garlic mashed potatoes
and tomatoes with
basil, radicchio
and gorgonzola* 21.50

Chicken Diablo
*breast of chicken sauteed with
sherry, butter, fresh jalapenos,
onions, peppers and
pico de gallo served
with achiote rice and
flour tortillas (spicy!) 15.95
smaller portion 11.95*

Enchiladas Verdes
*corn tortillas filled with
grilled chicken, jack cheese
and pico de gallo with
tomatillo green sauce and
sour cream 13.75*

Barbacoa
*grilled marinated shrimp
and breast of chicken
with bourbon barbeque
sauce, baked banana,
ensalada mixta and
achiote rice 15.95*

Sonoran Seafood Paella
*a robust assortment of shrimp,
scallops, mussels and fish
served over saffron rice
with sundried Indian
corn, vegetables and
exotic beans
(healthy choice) 17.95
smaller portion 12.95*

Daily Catch
*selected fresh fish prepared
Southwestern style
market price*

Rocky Mountain Lamb
*mesquite grilled rib chops
served with raspberry chipotle
sauce, cilantro pesto, and
banana chutney
market price*

Fire and Spice
*grilled red chile sausage
and smoked shrimp served
on cracked black pepper
fettucine tossed with
sundried tomatoes,
shiitake mushrooms,
fresh jalapeno, gaeta
olives and roasted shallot
cream (spicy!) 17.95
smaller portion 12.95*

Salmon Veracruz
*grilled filet of salmon served
with a Veracruz tomato-red
pepper sauce with green
olives, roasted garlic and
capers accompanied by
Chimayo risotto and
sauteed vegetables
(healthy choice) 17.50*



chef's selections

appetizers

Butternut Squash Raviolis

butternut squash and ricotta filled confetti pasta sauteed with brown butter, basil, and sprinkled with shaved asiago 6.50

Heirloom Tomato Salad

a variety of locally grown exotic tomatoes topped with fresh basil, goat cheese and drizzled with extra virgin olive oil 6.75

wine selection

Sanford Chardonnay Santa Barbara 94
8.50 gl/ 17.00 half bottle/ 35.00 full bottle

entrees

Hoisin Duck

hoisin marinated boneless duck breast mesquite grilled and served with stuffed squash blossoms and mixed Asian greens 20.00

wine selection

Bourgogne Pinot Noir Burgundy France 94
6.25 gl/24.00 bottle

Grilled Sea Bass

mesquite grilled sea bass and rosemary skewered shrimp and scallops served with red pepper polenta, pea tendrils, and anchovy -basil butter 18.95

Shaman's Pouch (vegetarian)

seasonal vegetables, fresh chiles and herbs wrapped in a phyllo dough "pouch" and served with a charred jalapeno- cilantro pesto 15.95

wine selection

San Angelo Pinot Grigio Tuscany Italy 95
7.50 gl/ 15.00 half bottle/ 28.00 bottle

d e s s e r t s

Sorbet Sampler

An arrangement of fresh fruit served with two flavors of sorbet 4.95

Chocolate Pecan Pie

Traditionally delicious with butter cookie crust and fresh whipped cream 4.50

Chocolate Nachos

White chocolate mousse and Belgian chocolate dipped butter cookies, topped with fresh fruit salsa 4.95

Cottonwood Cheesecake

Our original rich, creamy, cheesecake in a graham cracker crust served with triple berry compote 4.50

Sunset Flan

Simply stated smooth, rich and irresistible 3.95

m a r g a r i t a s a w a r d w i n n i n g

Cottonwood Classic

Margarita
with Sauza Tres Generaciones
tequila and Citronage 6.95

El Cid Margarita

with Sauza Conmemorativo,
Cointreau and a splash
of fresh squeezed
orange juice 6.75

Great Grand Margarita

with Sauza Conmemorativo
and Grand Marnier 6.50

Grand Gold Margarita

with Sauza Gold and
Grand Marnier 6.25

Sauza Gold Margarita

with Triple Sec 5.50

Fresh Fruit Frozen

Margarita
flavors change daily 5.25

Margarita

frozen or on the rocks 4.75
straight up 5.00

*margaritas are also available
by the pitcher*

All Cottonwood

**margaritas are made with
fresh squeezed lemon and
lime juice**

b e e r s

m i c r o b r e w s

Harpoon Seasonal(MA) 3.75
Pete's Wicked Seasonal(MN) 3.95
Sam Adams Lager(MA) 3.75
Oregon Seasonal(OR) 3.95
Sierra Nevada Pale Ale(CA) 3.95
Anchorsteam(CA) 3.95

i m p o r t s

Negra Modelo 3.95
Dos Equis XX 3.75
Amstel Light 3.75
Heineken 3.75
Tecate 3.75
Corona Extra 3.50
Buckler (*non alcoholic*) 3.50

d o m e s t i c

Rolling Rock 2.95
Budweiser 2.95
Michelob Light 2.95

d r a f t

	pilsner pint	
Guinness		4.50
Sam Adams Seasonal	3.25	4.25
Bass Ale	3.50	4.50
Featured Microbrew	3.25	4.25

w i n e s b y t h e g l a s s

w h i t e

M. G. Vallejo 3.95
Chardonnay
Kendall -Jackson 4.95
Sauvignon Blanc
Hugel 5.50
Pinot Blanc
Eno Friulla 5.95
Pinot Grigio
La Crema 5.95
Chardonnay
Cambria "Katherine's
Vineyard" 6.95
Chardonnay
Mulderbosch 6.95
Sauvignon Blanc
Chateau Ste. Michelle 7.50
Cold Creek Chardonnay

r e d

St. Morillion 3.95
Cabernet Sauvignon
Berberana
Rioja Dragon 4.95
Columbia Crest 5.50
Merlot
Villa Mt. Eden 5.95
Cabernet Sauvignon
Steele 6.95
Zinfandel
William Hill 7.50
Merlot

b l u s h

M. G. Vallejo 3.95
White Zinfandel

s p a r k l i n g w i n e & c h a m p a g n e

Domaine Chandon 6.95
Blanc de Noir
Veuve Clicquot Yellow Label
half bottle 29.00



The American Southwest. Founded on Indian legend, cultivated through Spanish tradition, captured by the American Pioneer and brought to life by the Cottonwood Cafe.

A cuisine truly indigenous to our American Southwest, we have combined traditional herbs and spices and open grill preparation to create an original variety of tastes that bring the native Southwest to you.

FULL CATERING SERVICES AVAILABLE • GIFT CERTIFICATES FOR ALL OCCASIONS

no checks accepted. call for reservations. 18% gratuity may be added to parties of 8 or more

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