



"We use only the freshest locally grown ingredients whenever possible"

# Secret

Inspired Southwestern Cuisine

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## SAUCES

- Roasted Onion - Roasted onions, olive oil, thyme & tomatoes
- Roasted Red Pepper - Roasted red bell peppers, garlic & jalapeno
- Tomatillo - Tomatillo, roasted poblanos, garlic & jalapeno
- Green Chile - Mild & hot green chiles, tomato, onion & beef
- Chipotle - Smoked jalapenos, adobo sauce, onions & tomatoes
- Red Chile - Red hot chiles, chipotle in adobo, almonds & garlic

## Appetizers

### Roasted Garlic Plate

Elephant garlic with assorted roasted peppers topped with melted cotija cheese, served with our four signature sauces; sweet onion, red bell pepper, tomatillo and chipotle 12

### Bacon Wrapped Jumbo Shrimp

Served with four dipping sauces, sweet onion, red bell pepper, tomatillo and chipotle 15

### Southwestern Crab Cake

Maryland blue crab cake on chipotle aioli with roasted corn and poblano salsa greens 10  
Add an extra crab cake for 7

### Chips & Salsa

Tri-colored tortilla chips served with rojo, tomatillo and habanero (hot) salsas 6  
Add fresh made guacamole - Sm 3 Lrg 5

### Pecan Smoked Chicken Wings

Drizzled with chipotle sauce and served with vegetables 10

### Chicken Quesadilla

Smoked chicken, poblano peppers and mixed cheeses, served with rojo salsa 9

### Carne Adovada Quesadilla

Smoked pork roast in red chile and mixed cheeses, served with rojo salsa 9

### Street Tacos

Machaca beef topped with tomatillo sauce, jicama and cotija cheese on double corn tortillas 8

### The Stack\*

Tostadas stacked with smoked chicken, Mexican chorizo and fried egg with tomatillo sauce 9

## House Specialties

### Green Chile Stew

Green chile, beef tenderloin, potatoes, carrots, celery and cheddar cheese 15

### Tamales

Smoked pork tamale topped with red chile and corn tamale topped with green chile, served with rice and beans 13

### Smoked Chicken Pasta

Pecan smoked chicken tossed in fusilli pasta with roasted poblano peppers, tomatoes, fresh herbs and parmesan, served with a side salad 17

### Madres Pasta

Fettuccine pasta and plump tender rock shrimp tossed in garlic cream sauce and topped with avocado salsa, served with a side salad 19

Our Signature

### Carne Adovada

Smoked pork slow roasted in red chile, served with rice and beans 14

### Smothered Burrito

Stuffed with poblano peppers and cheese, topped with red or green chile, served with rice and beans. Choice of Smoked Chicken 11 or Filet Mignon 15

### Pork Relleno

Poblano pepper stuffed with smoked pork, cheese and special seasonings, fried to a golden brown, topped with red or green chile, served with rice and beans 12

### Enchiladas

Smoked chicken, shrimp and cheese (one each) topped with red or green chile, with rice and beans 12

## Soup & Salads

Homemade Dressings: Jalapeno Ranch, Citrus Vinaigrette and Creamy Balsamic

### Tortilla Soup

Topped with creme fraiche and avocado salsa  
Cup 5 • Bowl 7

### House Salad

Romaine and radicchio, red peppers, tomatoes, scallions, jicama and jack cheese, served with your choice of dressing 8  
Add grilled chicken 4 • Add grilled shrimp 6

### Ahi Tuna Salad\*

A bed of mixed greens, tomatoes, avocado, jicama and fresh herbs tossed in a citrus vinaigrette and topped with Seared Tuna 15

### Spinach Salad

Baby spinach salad with almonds, bacon, tomatoes and bell peppers tossed with creamy balsamic 9  
Add grilled chicken 4 • Add grilled shrimp 6

## Dinners

Dinner entrees are served with seasonal vegetables and your choice of green chile mac and cheese or red chile potato. Add a side salad to any entree 4

### Aztec Chicken

Chicken stuffed with spinach, poblano peppers, sundried tomatoes and cotija cheese, topped with red bell pepper sauce 19

### Sante Fe Filet\*

A 10 oz. bacon wrapped filet cooked to order with ancho chile butter 27  
(Please allow extra cook time)  
Make it a Surf and Turf - add 2 jumbo bacon wrapped shrimp 7

### Bacon Wrapped Ahi Tuna\*

Ahi Tuna wrapped in applewood smoked bacon, seared to order, served on a bed of roasted onion sauce and topped with chipotle 22

### Mojito Chicken

Pesto marinated chicken breast grilled over pecan wood and basted with mojito sauce 18

### Pork Chop

A huge seasoned chop served on a bed of chorizo and beans topped with chutney sauce 19

## Desserts

Best of Phoenix **Flan**

Creamy, traditional dessert 6

## Dessert of the Day

\*Eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, children under age four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.