

# Starters

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Soup of the Day 5.79

Black Bean Soup 5.79

Chicken Tortilla Soup with Avocado 6.29

Chips & Dips 5.79

warm tri-color tostadas with salsa fresca & salsa verde cruda

Nachos Grande with chili con carne 11.29 with smoked pulled chicken 13.99

with pico de gallo, guacamole, sour cream & jalapeños

Mesquite Smoked Chicken Wings 9.89

choose honey BBQ or spicy buffalo style with blue cheese dressing and celery sticks

Point Judith Calamari 10.29

with lemon-red pepper aioli & rustic tomato sauce

Grilled Baja Fish Tacos 10.49

marinated tilapia, corn tortillas, shredded cabbage, salsa roja and lime wedges

Yucatán Pork Tacos 9.49

traditional Mayan style pork - achiote marinated & slow cooked - served with corn tortillas, shredded lettuce, tomatillo chipotle salsa, pickled red onion and lime wedges

Jalapeno Poppers 9.89

cheddar & cream cheese stuffed jalapeno peppers with ranch dressing

Mile High Cheese Fries 9.89

seasoned fries covered in melted Mexican cheeses with bacon, scallions & ranch dressing

Crispy Chicken Fingers 11.99

your choice of plain or buffalo style

SWNY Sliders (4) 10.29 By the Dozen to Share 23.99

our take on mini burgers served with pepperjack cheese, chipotle mayonnaise & tumbleweed onions

South West Combo (Enough to Share) 19.79

chicken fingers, jalapeño poppers, calamari & beef taquitos

SWNY Grilled Skewer Platter (Enough to Share) 19.89  
marinated beef, pork & chicken with red chile-peanut dipping  
sauce

## Soup & Salad Available Until 5 PM

12.79

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Select One Soup & One Salad

### Soups

Black Bean

Chicken Tortilla  
dressing

Ranch Hand Chili  
dressing

Soup of the Day  
vinaigrette

### Small Salads

SouthWest Caesar

Field Greens with peach-habañero

Baby Arugula with tequila-mango

Baby Spinach with raspberry

## Entrée Salads

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South West Caesar Salad 8.89

with fire roasted corn, cotija cheese & crisp tortilla strips

Add Grilled Chicken 3.99

Add Crispy Calamari 4.99

Add Marinated Steak 4.99

Add Blackened Salmon 5.99

Warm Goat Cheese salad 12.79

baby spinach tossed in raspberry vinaigrette with a warm goat  
cheese fritter, spiced pecans & fried shallots

Baby Arugula and Oaxaca Cheese Salad 10.89

baby arugula with shredded "Mexican mozzarella", spiced walnuts  
& roasted beets,  
tossed in tequila-mango dressing

SWNY Cobb Salad 14.89

grilled chicken, avocado, crisp bacon, crumbled blue cheese,  
hard cooked egg & vine ripe tomato, with cowboy ranch dressing  
on the side

Buffalo Chicken Salad 14.29

buffalo chicken on baby spinach with crumbled blue cheese, ripe  
tomato & ranch dressing

Hoisin Chicken Salad 14.29

mizuna, cashews, cucumber, daikon sprouts, red onion,  
scallions, crisp wontons & sesame seeds, tossed in our own  
Asian dressing

Rio Grande Chicken Salad 13.29

smoked chicken, romaine, avocado, black beans, grilled corn,  
shredded cheddar cheese,  
vine ripe tomato, scallions & tobacco onion strings, tossed  
with cowboy ranch dressing

## Flatbread Pizzas

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Carne Asada 12.79

grilled steak, fire-roasted poblano peppers, onions, cilantro  
pesto,  
Monterey jack & mozzarella cheeses, topped with pico de gallo

Wild Mushroom 11.29

cremini, shiitake & oyster mushrooms, fontina & mozzarella  
cheeses,  
basil pesto, roasted sweet garlic cloves

Ham & Grilled Pineapple 11.89

shredded mozzarella, diced ham and grilled pineapple

Classic Cheese 9.89

shredded mozzarella, rustic tomato sauce, sweet basil

Chipotle BBQ Chicken 13.89

smoky chipotle bbq chicken, fire-roasted poblano peppers, red  
onions & smoked gouda

## Quesadillas

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served with pico de gallo, guacamole and crema mexicana

Santa Fe Chicken 12.79

onions, peppers, & Mexican cheeses

House Made Chorizo 12.89

spicy pork sausage & Mexican cheeses

BBQ Pulled Pork 12.99

Mexican cheeses, caramelized onions & roasted poblano peppers

Grilled Vegetable and Goat Cheese 12.79

Mexican cheeses, goat cheese, grilled marinated vegetables,  
caramelized onions  
& roasted poblano peppers

Plain Cheese 8.49

griddled flour tortillas filled with Mexican cheeses

Executive Chef: Wade Burch, C.E.C

18 % gratuity added to parties of 5 or more

# Sandwiches

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Blackened Salmon BLT 13.89

griddled Texas toast, apple wood bacon & smoked tomato mayo,  
served with salad

Char-Grilled cheese Burger 12.95

10 ounce choice steak burger with pepperjack cheese & seasoned  
fries

Add Any of the Following \$0.99 Each

sautéed mushrooms

blue cheese

chili

caramelized onions

extra cheese

bacon

avocado

roasted poblano peppers

SWNY Wrap 13.29

grilled steak, Mexican cheeses, black beans, cilantro, red  
onions,  
avocado & plum tomatoes in a jalapeño wrap, served with salad

Carolina BBQ Pulled Pork 13.49

with tumbleweed onions, cole slaw & a pickle

Lobster Club 17.25

Maine lobster, smokehouse bacon, avocado, tomato & basil mayo  
on 7-grain toast, served with salad

Grilled Achiote Marinated Chicken Breast 13.79

shredded lettuce, sliced tomatoes & ancho chile mayo on  
focaccia, served w/ field green salad

SWNY Black Bean Veggie Burger 12.99

on a warm corn arepa with shredded lettuce and a vegan fire  
roasted red pepper pesto,  
served with field greens

Arizona Turkey Flatbread 13.99

shaved turkey breast, cheddar cheese, apple wood bacon & sliced  
tomato on griddled flatbread with chipotle mayo; served with  
seasoned fries

all our foods are prepared using zero trans fat frying  
oils

Brunch is served from 11AM to 4 PM

## Main Courses

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Blue Cornmeal Dusted Rainbow Trout 20.89

with black bean sauce, jalapeno crema and chayote relish

Slow Roasted & Grilled Long Island Duck 25.89

with sweet potato tamale, wilted Swiss chard & mango-serrano  
chutney

Cedar-Planked Atlantic Salmon 19.89

with tiny green beans, soft corn pudding & parsley butter

Steamed Mahi Mahi 23.29

wrapped in a banana leaf and steamed, served with tostones and  
papaya-ginger salsa

Gulf Shrimp Pasta 24.89

sautéed gulf shrimp tossed with fettuccine, black beans,  
roasted corn, bell peppers & onions in a roasted jalapeno cream  
sauce

Mojo Marinated Skirt Steak 22.89

with chipotle whipped potatoes, chimichurri & tumbleweed onions

Bacon Wrapped Beef Medallions 29.89

with wild mushroom-potato hash and creamy poblano rajas

Pan Roast Chicken Breast 18.89

with wild rice and blackberry- ancho chile sauce

Pumpkin Ravioli 18.29

with melted leeks, toasted pepitas and sage brown butter

# Sides

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Tostones \$4.99

Tiny Green Beans 4.99

Chipotle Whipped Potatoes 5.49

Soft Corn Pudding 4.99

Steamed Asparagus 7.99

Black Beans con Epazote 2.99

Wild Rice 4.99

Seasoned French Fries 4.99

Simple Green Salad \$4.99

Small Caesar Salad 4.99

For Delivery - call 212.945.0538 or order online @  
[www.southwestny.com](http://www.southwestny.com)

# Desserts

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Warm Deep Dish Apple Pie 7.49  
with vanilla ice cream

Pecan Pie 7.49  
with whipped cream

Flan de Naranja 5.59  
traditional Mexican flan scented with oranges, served with  
whipped cream

Tres Leches 7.99  
traditional Mexican sponge cake soaked in three sweet milks

Caramel Brownie Sundae 7.99  
rich chocolate brownie with chocolate sauce, vanilla ice cream  
and whipped cream

Pumpkin Cheese Cake 7.99

Haagen Dazs® Ice Cream or Sorbet 4.99  
vanilla, chocolate or strawberry ice cream / raspberry, mango  
or lemon sorbet

# Beverages

We proudly serve Coca-Cola  
products

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Soft Drinks 3.00

Fresh Brewed Iced Tea 3.00

Lemonade 3.00

Juices 3.75

Fresh Brewed Coffee 2.75

A Selection of English Teas  
3.25

Iced Coffee 3.25

Espresso 3.75

Cappuccino 4.00