

DINNER

BEGINNINGS	Edamame 5	SOUP & SALADS	Tiger garden salad 9 Tender mixed greens, orange slices, wonton strips & a side of oil-free citrus dressing ADD MARINATED TOFU, CARNITAS OR CHICKEN FOR 5; ADD GRILLED PAINTED HILLS STEAK FOR 7
	Lettuce wraps 8 Marinated chicken or tofu, lettuce leaves, cucumber sticks, citrus dressing & a side of peanut sauce WITH PAINTED HILLS GRILLED STEAK ADD 2		Barrio chopped salad 11 Mixed greens and chopped romaine lettuce tossed in cumin vinaigrette and topped with red cabbage, grated cheese, corn salsa, corn chips & a dollop of cotija ranch ADD MARINATED TOFU, CARNITAS, OR CHICKEN FOR 5; ADD GRILLED PAINTED HILLS STEAK FOR 7
	Ahi wontons 13 Wonton crisps topped with seared ahi, avocado, sweet soy & wasabi cream		Ensalada de casa 7 Mixed field greens dressed in lemon and olive oil, served with avocado & tomato
	Plantains with carnitas 9 Crispy plantains with tender carnitas, avocado, green onions & chipotle cream		Soup of the day BOWL 6 CUP 4
	Shoestring plantains 7 Served with chipotle cream		
Roasted veggies 10 Roasted seasonal vegetable platter			

FARM FRESH INGREDIENTS



We grow as many ingredients as possible on our very own Stargazer Farm. These ingredients are grown following organic farming practices in Sandy, OR.

BIG BOWLS	ADD TOFU, CHICKEN, OR CARNITAS FOR 5 ADD GRILLED PAINTED HILLS STEAK FOR 7	ENTRÉES	Grilled ahi platter 25 Seared ahi, wonton crisps, avocado, sweet soy & wasabi cream served with coconut rice, edamame & a side of coconut chile sauce
	Buddha bowl 10 Big bowl of lemongrass, miso and coconut milk broth with shiitake mushrooms, noodles, veggies & cilantro		Latin steak frites 21 Marinated Painted Hills Natural Beef flat iron steak served with shoestring plantains, steamed greens & cilantro lime sauce
	Imperial bowl 13 Big bowl of steamy lemongrass, miso & coconut milk broth with shiitake mushrooms, brown rice, bean sprouts, cilantro & julienne vegetables		Fish tacos MP 3 tacos filled with grilled fish and red cabbage and served on white corn tortillas with a side of coconut rice and black beans. One is topped with mango-mint salsa, another with pico de gallo & the third with chipotle sour cream
	Soul bowl 13 Asian vegetable broth with chewy udon noodles, edamame, watercress, veggies & avocado		Dragonfly fish special MP Today's selected fresh fish. Ask your server for today's preparation
	Udon noodle bowl 13 Udon noodles with seasonal vegetables, peanuts, sweet soy sauce & peanut sauce		Roasted half chicken 20 Draper Valley Free Range half chicken served in your choice of the following styles: ISABEL STYLE - steamed greens, seasonal veggies & brown rice, with a side of cilantro lime sauce LATINO STYLE - black beans, coconut rice, crispy shoestring plantains & a side of chipotle cream QUARTER CHICKEN 15
	Posole 14 Mexican-style tomato & hominy stew served with brown rice, sour cream & avocado with your choice of carnitas, chicken or seasonal vegetables. Served with corn tortillas WITH GRILLED PAINTED HILLS STEAK ADD 2		Grilled salmon 21 Marinated grilled wild salmon served with mango mint salsa, steamed greens, coconut rice & a side of coconut chile sauce
	Brazil bowl 14 Coconut rice & your choice of carnitas, tofu, or chicken served with black beans, mango-mint salsa, steamed greens, crispy shoestring plantains & coconut chili oil WITH GRILLED PAINTED HILLS STEAK ADD 2		Double happiness lettuce wraps 15 Marinated steak and chicken served with lettuce, cucumber, peanut sauce & a bowl of coconut rice
	Pineapple bowl 16 Choice of marinated chicken, tofu, or carnitas sauteed with fresh pineapple & seasonal vegetables and served on coconut rice with a side of coconut chile oil WITH GRILLED PAINTED HILLS STEAK ADD 2		Chicken tamales 16 Shredded Draper Valley chicken and guajillo chile tamale made in house served with black beans, brown rice, salsa, steamed greens & a side of sour cream
ADDITIONS	THE FOLLOWING MAY BE ADDED TO ANY BOWL OR ENTREE	DESSERTS	Asia grill 16 Grilled seasonal vegetables served with marinated tofu, brown rice & peanut sauce
	Marinated tofu 5		Flourless chocolate cake 6
	Marinated chicken 5		Coconut flan 6
	Carnitas 5		Bananas cantina 6 Flamed bananas with spiced rum & peanuts, served a la mode
	Grilled Painted Hills beef 7		



This menu is served Mon - Sun 5pm to close



Check in on Facebook and Yelp!

18% gratuity on parties of 6 or more.

Chef Isabel Cruz & Chef de Cuisine Carsen Maciag

www.isabelscantina.com

We prepare our food from scratch with love and care. If you are in a hurry, please inform your server and we will do our very best to accommodate you.