

# SILVERADO

## COCKTAILS

<b>Coastal Mojito</b> ...Cruzan Rum, fresh muddled mint & lime .....10.00	<b>Texas Mule</b> ... Tito's Vodka, Fever Tree Ginger Beer & fresh muddled lime.....10.50
<b>Mango Martini</b> ...Malibu Mango Rum, Licor 43 & a splash of pineapple.....10.25	<b>Silverado Sangria</b> .....10.25
<b>Old Fashioned</b> ...Maker's Mark, muddled orange, macerated plums & bitters.....12.75	<b>Raspberry Lemon Drop Martini</b> ...Absolut Citron, fresh squeezed lemon & raspberries....11.00
<b>Great American Classic Martinis</b> ... Gordon's Gin and Gordon's vodka .....8.50	<b>Classic Margarita</b> ... Sauza Blanco & Gran Gala .....9.75
<b>Ranch Water</b> ...Sauza Blanco, splash of lemonade & fresh lime .....9.75	<b>Silverado Margarita</b> ... Sauza Hornitos & Gran Gala .....10.50

House Booze - Sauza Blanco, Gordon's London Dry Gin, Bacardi, Gordon's Vodka & Jim Beam

## BEERS

<b>Silverado Pale Ale</b> , tap .....7.25	<b>Solace Partly Cloudy IPA</b> , tap.....7.75
<b>Silverado Lager</b> , tap .....7.25	<b>Heavy Seas Loose Cannon IPA</b> , tap .....8.00
<b>Blue Moon Belgian White Ale</b> , tap.....8.00	<b>Miller Lite</b> , tap .....7.25
<b>Michelob Ultra</b> , tap.....7.25	<b>Budweiser</b> , bottle .....6.75
<b>Modelo Especial</b> , tap .....8.00	<b>Corona</b> , bottle .....7.75

## WHITE WINES

	<u>6 oz</u>	<u>9 oz</u>	<u>btl</u>
<b>Riesling</b> , Dr. Loosen, 2023 Dr. L, Germany.....	9.75	14	37
<b>Pinot Grigio</b> , Stella, 2024, Umbria.....	7.35	11	27
<b>Pinot Gris</b> , Acrobat, 2023, Oregon.....			39
<b>Pinot Grigio</b> , Attems, 2022, Venezia.....			52
<b>Chenin Blanc</b> , Dry Creek Vineyards, 2022, California .....			39
<b>Sauvignon Blanc</b> , Dashwood, 2023, New Zealand.....	8.75	13	33
<b>Sauvignon Blanc</b> , Kim Crawford, 2023, Marlborough.....			44
<b>Rosé</b> , Ferrari Carano, 2022, Sonoma.....	9.75	14	37
<b>Conundrum</b> , Caymus, 2022, California.....			37
<b>Chardonnay</b> , Waterbrook, 2023, Columbia Valley .....	8.25	12	31
<b>Chardonnay</b> , Chateau Ste. Michelle, 2023, Columbia Valley .....			33
<b>Chardonnay</b> , Kendall Jackson, 2023, California .....	10.25	15	39
<b>Chardonnay</b> , Ferrari-Carano, 2023, Alexander, 92W&S .....			46
<b>Chardonnay</b> , Sonoma-Cutrer, 2022, Russian River Valley, 92WE .....			50

## RED WINES

<b>Pinot Noir</b> , MacMurray Ranch, 2022, Central Coast .....	11.50	17	44
<b>Pinot Noir</b> , Meiomi, 2022, Monterey-Sonoma-Santa Barbara.....			46
<b>Pinot Noir</b> , Niner, 2020, Edna Valley, 92WA.....			52
<b>Pinot Noir</b> , La Crema, 2022, Sonoma.....			54
<b>Malbec</b> , Tilia, 2023, Mendoza .....	7.75	11	29
<b>Malbec</b> , Alamos, 2022, Mendoza, 90WA .....			31
<b>Malbec</b> , Don Miguel Gascon, 2022 Reserva, Mendoza.....			50
<b>Merlot</b> , Columbia Crest, 2021, Columbia Valley.....	8.25	12	31
<b>Syrah</b> , Waterbrook, 2019, Columbia Valley.....			37
<b>Shiraz</b> , Yalumba, 2022, Australia .....			39
<b>Chianti Classico</b> , Castello D'Albola, 2021, Tuscany, 91WS.....			42
<b>Zinfandel</b> , Ancient Peaks, 2020, Central Coast, 90WE .....			46
<b>Zinfandel</b> , Seghesio, 2023, Sonoma, 92WS .....			46
<b>Zinfandel-Cabernet-Petite Sirah</b> , The Prisoner, 2022, Napa .....			66
<b>Cabernet Sauvignon</b> , Sterling, 2022, Central Coast .....	7.35	11	27
<b>Cabernet Sauvignon</b> , Pendulum, 2022, Columbia Valley, 91WE .....	10.25	15	39
<b>Cabernet Sauvignon</b> , Firestone, 2020, Paso Robles .....			39
<b>Cabernet Sauvignon</b> , Catena, 2019, Mendoza .....			48
<b>Cabernet Sauvignon</b> , Raymond, 2020, Napa .....			50
<b>Cabernet Sauvignon</b> , Duckhorn, 2021 Decoy, Sonoma .....			50
<b>Cabernet Sauvignon</b> , Oberon, 2022, Napa .....			54
<b>Cabernet Sauvignon</b> , Girard, 2021, Napa, 93WE.....			62
<b>Cabernet Sauvignon</b> , St. Supery, 2019, Napa, 94WE .....			72

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95-100 Extraordinary | 90-94 Outstanding

Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)

Wines are grouped by grape from milder & sweeter to drier & more intense.

We card everyone under 26. It's a great idea & it's the law. If we forget, please ask for a manager.





## SMALL PLATES

<b>Tex Mex Eggrolls</b> ...filled with smoked chicken, corn & black beans wrapped in a cheddar cheese tortilla...with avocado dipping sauce .....	12
<b>Firecracker Shrimp</b> ...crumb fried & tossed w. thin beans & spicy pepper jelly .....	11
<b>Hot Spinach &amp; Artichoke Dip</b> ...with Reggiano parmesan & fresh tortilla chips.....	12
<b>Roast Chicken Quesadilla</b> ...jack, cheddar, mushrooms & onions served with guacamole & sour cream .....	15
<b>Crab &amp; Corn Chowder</b> .....	9
<b>Lobster Bisque</b> .....	9
<b>Community Bread Basket</b> ...choice of Ozzie rolls, Best Buns bread or an assortment of each...served with honey butter .....	1
\$1 of each bread order will be contributed to fight food insecurity in our community	

## SALADS

<b>Field Greens</b> ...grape tomatoes, sun dried cranberries, dates, pine nuts, garlic croutons & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add \$1 .....	9
<b>Traditional Caesar</b> ...hearts of romaine & baby greens with Reggiano parmesan.....	10
<b>Chop House Salad</b> ...mixed greens, fresh corn off the cob, tomato, scallions & basil tossed with buttermilk herb...monterey jack & cheddar, add \$1 .....	11
<b>Warm Goat Cheese &amp; Spiced Pecan Salad</b> ...field greens with tomato, sun dried cranberries, garlic croutons, dates & champagne vinaigrette.....	12
<b>Monterey Salad with Spiced Pecans</b> ...lightly fried chicken on mixed greens tossed with avocado, fresh corn, tomato, sun dried cranberries & buttermilk herb.....	18
<b>Southwest Chicken Salad</b> ...avocado, fresh corn, black beans, mixed greens, jack & cheddar, tomato, buttermilk herb & a smidge of BBQ sauce.....	20
<b>Silverado Roast Chicken Salad</b> ...field greens, fresh corn off the cob, tomato, pine nuts, sun dried cranberries, dates, Laura Chenel goat cheese & champagne vinaigrette .....	20
<b>Short Smoked Grilled Salmon Salad*</b> ...field greens w. champagne vinaigrette, sun dried cranberries, dates & pine nuts...goat cheese, add \$1 .....	27

## SANDWICHES

<b>Smoked BBQ Pulled Pork</b> ...on cole slaw with fries...while it lasts .....	14
<b>Grilled Chicken &amp; Havarti Sandwich</b> ...arugula, roast peppers, mustard mayo & fries.....	18
<b>Cheddar Cheeseburger*</b> ...Certified Angus Beef®, Tillamook cheddar, mustard mayo, ketchup, pickle & fries .....	19
<b>Hickory BBQ Burger*</b> ...CAB®, Tillamook cheddar, Havarti, hickory BBQ sauce & fries.....	19
<b>Bacon Cheeseburger*</b> ...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries.....	20
<b>Brunch Burger*</b> ...a fried egg, smoked bacon, American cheese, wicked sauce & fries .....	22
<b>Sauteed Jumbo Lump Crab Cake</b> ...on brioche with remoulade sauce & fries .....	mkt

## KIDS UNDER 12

...with choice of fries, unsweetened applesauce or carrots & fountain soda, milk, juice or lemonade

<b>Cheeseburger</b> .....	6	<b>Grilled Cheese</b> .....	5
<b>Chicken Fingers</b> .....	6	<b>Cheese Quesadilla</b> .....	6
<b>Grilled Short Smoked Salmon</b> .....	8	<b>Tenderloin Steak</b> ...while it lasts .....	12

\*All Food is Available To Go.

Reservations available at [SilveradoVA.com](http://SilveradoVA.com)

Substitutions may include a reasonable upcharge.

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WORLD’S GREATEST FAJITAS

Chicken, Steak\* or Portobello...guacamole, cheddar, Monterey jack, sour cream, homemade tortillas, sauteed onions, rice & charro beans...served sizzling hot, but sometimes a little before or after the rest of your table's order.

Lunch portion...	portobello.....14	chicken.....21	steak.....27	
Regular portion...	portobello.....18	chicken.....24	steak.....33	combos..... 20-37
Jumbo portion...	plenty for two.....			32-56
	extra portobello mushrooms.....			4

STEAK, RIBS & CHOPS

Hickory Grilled Chipotle Glazed Pork Chop*	...with mashed potatoes, grilled broccolini, brown butter sauce & Andres's daily salsa .....	18
BBQ Baby Back Ribs...	hickory smoked...served with fries & cole slaw .....	32
Wood Grilled Filet Mignon*	...with roasted cremini mushrooms and mashed potatoes .....	8 oz...49, 6 oz...42
Drunken Rib Eye Steak*	...5 Star® Reserve...marinated in our Great American Pale Ale...roasted cremini mushrooms & mashed potatoes .....	48

RARE	MED. RARE	MEDIUM	MED. WELL	WELL DONE
COOL RED	WARM RED	HOT RED	HOT PINK	ORDER
CENTER	CENTER	CENTER	CENTER	CHICKEN

SEAFOOD, CHICKEN & PASTA

Hickory Grilled Fresh Fish*	...only the best, hand filleted in house daily .....	market
Sauteed Jumbo Lump Crab Cakes...	remoulade sauce, fries & cole slaw .....	market
Fried Chicken Tenders...	with honey mustard dipping sauce, fries & cole slaw .....	14
Hickory Grilled Chicken Breast...	with thin green beans, roasted cremini mushrooms & brown butter sauce on angel hair .....	21
Sauteed Filet Mignon Tips*	...with tequila lime sauce on penne pasta...while it lasts .....	23
Short Smoked Salmon Filet*	...marinated and smoked, then hickory grilled... with broccolini, mashed potatoes & dijon cream .....	27

SIDES

Great American Fries .....	6	Grilled Broccolini .....	7
Mashed Potatoes .....	6	Fresh Jumbo Asparagus.....	7
Sweet Potato Fries.....	7		

DESSERTS

A portion of all dessert sales will be donated to [Share Our Strength](#).

Warm White Chocolate Bread Pudding...	with vanilla ice cream & caramel .....	10
Deep Dish Apple Pecan Pie...	with vanilla ice cream .....	10
Warm Flourless Chocolate Waffle...	with vanilla ice cream .....	10

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\*May contain raw or undercooked ingredients.  
Written information is available upon request regarding these items.





# SILVERADO

## SILVERADO NITTY-GRITTY

Over twenty one-of-a-kind custom lights were made for us by artist Walt Buster of Studio Buster in Dallas, Texas

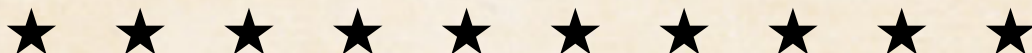
The mural “The Three Horsemen” was created for us by southwest artist John Gable of Woolwich, Maine.

The large bronze “Bronco Buster” statue was purchased at Jack Sutton Company in New Orleans.

Cowboy furniture is by famous southwest artist and poet L.D. Burke of Santa Fe, New Mexico.

The rugs that are hung around the restaurant were woven by the Zapotec Artisans of Mexico from original Navajo patterns.

The spurs mounted on the barn wood in the dining room are authentic... they came from Texas and Mexico. Some of them are from the 19th century.



## TORTILLAS

According to Mayan legend, tortillas were invented by a peasant for his hungry king in ancient times. The first tortillas, which date approximately 10,000 BC, were made of native corn with dried kernel.

Among native Mexicans, tortillas are commonly used as eating utensils. In the Old West, “cowpokes” realized the versatility of tortillas and used tortillas filled with meat or other foods as a convenient way to eat around the campfire.

If you’ve never had a fresh tortilla,  
you’ve got to try our fajitas to find out what you’ve been missing.  
For real Southwest “foodies”, this is as good as it gets!

We make our tortillas by first mixing and portioning the dough.  
We put the portioned dough through a tortilla press,  
which shapes and flattens the dough into tortillas -  
this also “seals” the moisture into the tortilla so it stays soft.  
The tortillas are then cooked to order on a very hot  
comal - or griddle - very quickly so they stay hot for you.

