



### Appetizers

#### **Chips and Four Dips** **8.50**

*crispy tri-color corn tortilla chips with Cottonwood house-made red and green salsas, guacamole & chile con queso*

#### **Artichoke and Spinach Dip** **7.95**

*artichoke and spinach dip baked, served with corn tortilla chips, crispy bagel chips, carrots, celery and bell peppers*

#### **Snakebites** **8.00**

*three jalapenos stuffed with shrimp and jack cheese then corn breaded and quick-fried served with lemon wedges & Cottonwood's fresh cilantro mayonnaise\**

#### **Roasted Brie Wedge with Filo** **9.50**

*pan seared then finished in oven and served with herb grilled flat bread with spanish onion chutney*

#### **Cowboy Potstickers** **6.00**

*reinventing a Chinese favorite, four crispy, herbed chicken dumplings served with our own four chile dipping sauce*

#### **Grilled Mesa Shrimp** **9.95**

*marinated shrimp grilled and served with tortilla strips, lemon wedges & our house-made cilantro mayo\**

#### **Grilled Calamari** **9.50**

*served with ancho chile, sun-dried tomato vinaigrette, mesclun mix and French bread croutons & kalamata olive tapenade, fried version available upon request*

#### **Crab & Brie Quesadilla** **11.95**

*Crab, brie, scallions, dried cranberries and jalapenos baked in a flour tortilla & served with a lemon roasted poblano aioli*

#### **Cottonwood Sampler** **18.50**

*a sampling of our most popular appetizers, three snakebites, three cowboy potstickers and three mesa shrimp with four chile dipping sauce & cilantro mayonnaise\**

### Soups & Stews

#### **Six Chile Chili** **cup 4.50 bowl 6.50**

#### **Black Bean Soup** **cup 2.95 bowl 4.95**

*Vegetarian specialty with fresh cilantro, pico, sour and sherry*

#### **Soup of the Day** **cup 3.75 bowl 5.75**

### Salads

#### **Santa Fe Caesar Salad** **6.50**

*hearts of romaine tossed with red chile croutons and asiago cheese in our house-made chipotle, Caesar dressing*

#### **Sandia Salad** **5.50**

*crisp mixed greens, arugula, asiago cheese and radicchio with our roasted garlic lime vinaigrette*

#### **Verdes Frescas Salad** **5.95**

*crisp greens topped with goat cheese, honey toasted pine nuts and red flame grapes in our house-made fresh herb vinaigrette*

#### **Cottonwood Dinner Salad** **12.00**

*Extra large portion of any salad with your choice of grilled chicken, steak or sautéed vegetables  
(Substitute shrimp or salmon add \$3)*

### Sandwiches

#### **El Paso Pork Sandwich\*** **11.95**

*Slow roasted pork loin slices with bacon, swiss cheese, Spanish onion chutney and a chipotle Dijon mustard, served grilled on French bread with ancho fries*

#### **Grilled Salmon BLT** **13.50**

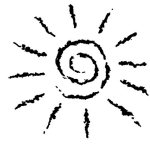
*Fresh grilled salmon served on top of crispy bacon, lettuce and juicy tomatoes on grilled sourdough bread, topped with a wasabi-caper mayonnaise, served with sweet potato chips*

#### **Vegetarian Flatbread Pizza** **12.50**

*cornmeal pizza dough topped with tomato sauce, seasonal vegetables, black olives and pepper jack cheese  
(individual size)*

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**Signature Entrees**

**Cottonwood Mixed Grill\*** **18.95**  
*chicken breast, pork loin and steak grilled to order over an open flame and served with achiote rice, ranch beans, sautéed peppers, onions & flour tortillas*

**Barbacoa** **17.95**  
*marinated shrimp and chicken breast grilled and served in Cottonwood's house-made bourbon-barbeque sauce, served with a baked banana, ensalada mixta & achiote rice*

**Seafood Paella** **19.95**  
*Shrimp, scallops, mussels and clams sautéed with the day's fresh fish in a saffron tomato broth, served over Spanish rice and fresh vegetables*

**Enchiladas Verdes** **16.95**  
*our famous enchiladas with grilled chicken, jack cheese, scallions and pico de gallo, baked in soft corn tortillas served with tomatillo green sauce, achiote rice, ranch beans, guacamole, mixed greens and sour cream*

**Vegetarian Enchiladas** **16.95**  
*Red corn tortillas filled with assorted veggies and a mix of cheddar and jack cheese, served with a roasted red pepper sauce, achiote rice, ranch beans, guacamole, mixed greens and sour cream*

**Chicken Diablo** **17.95**  
*chicken tenders sautéed with sherry, butter, sweet and hot peppers, heirloom beans, bacon, onions and pico de gallo served with rice and tortillas (spicy)*

**Fire and Spice** **18.95**  
*grilled red chile sausage and smoked shrimp served on cracked-black pepper fettuccine and tossed with sun dried tomatoes, shiitake mushrooms, fresh jalapenos, gaeta olives and a roasted shallot cream sauce (spicy!)*

**Tostada Salad with Grilled Shrimp** **18.50**  
*grilled marinated shrimp served atop mesclun greens, marinated baby green beans, chilled red bliss potatoes, cherry tomatoes, and avocado slices in a crisp red chile tortilla with warm black bean ragoût in chipotle honey Dijon vinaigrette*

**Open Grilled Specialties**

**Angus Ranch Strip\*** **24.95**  
*Black Angus strip steak grilled and garnished with rosemary jalapeno butter, accompanied by roasted garlic mashed potatoes and sliced fresh tomatoes with basil, radicchio and gorgonzola*

**Rocky Mountain Lamb Chops\*** **MP**  
*three rib chops grilled to order with cilantro pesto and raspberry chipotle sauce, served with garlic mashed potatoes and curried banana chutney (extra chop ~ \$MP)*

**Grilled Pork Tenderloin \*** **19.95**  
*grilled chipotle Dijon mustard marinated pork tenderloin with cinnamon ginger applesauce, braised red cabbage and roasted red bliss potatoes*

**Salmon Vera Cruz\*** **19.95**  
*fresh grilled salmon filet served with roasted tomato sauce with red and poblano peppers, cracked green olives and capers, served with a red chili risotto and grilled zucchini*

**Twice Stuffed Chicken** **18.50**  
*chicken breast stuffed with cilantro pesto and a goat cheese relleno with sun-dried tomatoes and pine nuts then wrapped in bacon and served with raspberry chipotle sauce, chipotle mashed potatoes and sautéed Swiss chard with garlic*

**Cottonwood Surf and Turf\*** **24.95**  
*grilled center cut ribeye steak served with garlic mashed potatoes and grilled asparagus with sautéed shrimp in a rosemary chipotle brandy butter sauce*

**Side Dishes**

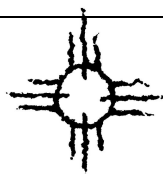
**Roasted Poblano Macaroni and Cheese** **4.50**  
**Cottonwood Coleslaw** **3.50**  
**Fresh Guacamole** **5.50**  
**Roasted Garlic Mashed Potatoes** **3.50**  
**Spanish Rice** **4.50**

*\*The Commonwealth of Massachusetts requires us to advise our patrons that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Not all ingredients listed, please inform your server about any food allergies.*

**We validate 2 hours free parking for cars entering Back Bay Garage after 5:00 p.m. on weekdays and anytime on weekends.**

*18% gratuity may be added in parties of 8 or more*

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