

SNACKS

CALAMARI 15

CRISPY BATTERED SQUID WITH ROASTED GARLIC AIOLI AND SRIRACHA LIME SAUCE

OYSTERS

CHILLED ON THE HALF SHELL, COCKTAIL SAUCE, LEMON THREE FOR 10 SIX FOR 17 TWELVE FOR 30 (gf)

FONDUE 20

SIX CHEESES MELDED WITH WHITE WINE AND AMBER ALE.

BREAD CUBES, BROCCOLI, CAULIFLOWER, AND GRANNY SMITH APPLES FOR DIPPING

SHRIMP COCKTAIL 15

FOUR JUMBO SHRIMP, HORSERADISH COCKTAIL SAUCE, LEMON, TORTILLAS DE HARRINA FRITA (gf)

CRISPY CHICKEN TACOS TWO FOR 7 FOUR FOR 13

CHEESE, WITH SIDES OF SALSA, SOUR CREAM, GUACAMOLE (gf)

NACHOS black BEANS AND GREEN CHILE 13 chicken AND GREEN CHILE 14 CHAMA chili WITH BEEF 15 (gf)

LARGE PLATES & SANDWICHES

RED CHILE BLACKENED PRIME RIB SANDWICH 19

SERVED OPEN-FACED ON GARLIC SOURDOUGH WITH MELTED ASADERO CHEESE AND SAUTÉED MUSHROOMS

GRILLED SALMON BLT 17

GRILLED SALMON, APPLEWOOD BACON, LETTUCE, TOMATO, AVOCADO ON TOASTED SOURDOUGH BREAD,
BLACK PEPPER MAYONNAISE

HOME MADE CORNED BEEF HASH 14

TWO EGGS ANY STYLE

SHROOM BURGER 12

DEEP-FRIED PORTABELLA MUSHROOM WITH FRESH MOZZARELLA, TOMATO JAM, BALSAMIC GREENS
(VEGAN WITHOUT CHEESE)

FISH TACOS 15

TEMPURA FRIED COD, FRESH CORN TORTILLAS, CABBAGE, PICO DE GALLO, ESCABECHE, BLACK BEANS, CHILE TOREADO (gf)

CHAMA BURGER 12.50 OR BUFFALO BURGER 14.50

TOPPINGS FOR YOUR BURGER \$1.25 EACH

CHEDDAR ASADERO GRUYERE BLUE CHEESE FRESH JALAPEÑOS AUTUMN ROAST GREEN CHILE SAUTÉED MUSHROOMS
GRILLED ONIONS fried EGG (\$1.5) APPLEWOOD SMOKED BACON (\$2) AVOCADO (\$2)

SANDWICH SIDES

FRENCH FRIES-2 SWEET POTATO FRIES-2 side CAESAR-4 side SALAD-4
CREAMY SLAW-2 TRUFFLE FRIES- 4 ONION RINGS-4 GREEN CHILE MAC AND CHEESE-6

(gf) - GLUTEN FREE DISH (ALTHOUGH TRACES OF GLUTEN MAY BE PRESENT)

EXECUTIVE CHEF TONY A. BLANKENSHIP

SOUS CHEF JOSH ORTIZ

HOUSE INFUSED BLOODY MARYS 9

CHIPOTLE
HORSERADISH

MIMOSA 9

GRUET SPARKLING WINE WITH FRESH ORANGE JUICE

SANTA FE TRAIL SUNRISE 10

MILAGRO SILVER, ELDERBERRY SYRUP, ORANGE, CRANBERRY