

RIO CHAMA

starters and salads

ROASTED CAULIFLOWER CURRY SOUP (GF)

CUP 6 BOWL 8

CHAMA CHILI

CUP 7 BOWL 9

beef, red chile, pinto beans, topped with cheddar, sour cream, jalapeños served with a flour tortilla

SHRIMP COCKTAIL 15

four jumbo shrimp, horseradish cocktail sauce, lemon (GF)

CALAMARI 16

roasted garlic aioli, siracha lime sauce

CAPITOL SALAD 7

lettuces, grape tomatoes, pepitas, croutons, jicama, cucumber choice of dressing

HEARTS OF ROMAINE 12

garlic croutons, white anchovies, shaved parmesan, roasted garlic dressing

ENTRÉES

BRAISED N.M. BEEF SHORT RIB 30

green chile polenta, garlic broccolini, pomegranate seeds, arugula salad (GF)



PINOT NOIR 26

Giaconda, "Natua Vineyard", Victoria, 2005

SLOW ROASTED PRIME RIB 33

garlic mashed potatoes, green beans, horseradish creme, au jus (GF)

SMOKED SCOTTISH SALMON 32

black lentil spinach stew, fried capers, lemon butter cream (GF)



CHARDONNAY 10

Hess Collection, Napa Valley, 2013

FILET MIGNON 39

sweet potato puree, garlic spinach, bordelaise sauce (GF)



CABERNET SAUVIGNON 26

Heitz Cellar, "Trailside Vineyard", Napa Valley, 2003

QUINOA RELLENO 19

roasted chile stuffed with quinoa, zucchini, squash, corn, melted asadero cheese, charred jalapeño corn sauce, mushroom mole, black beans (GF)

(VEGAN UPON REQUEST)

CHAMA BURGER 16

black angus chuck, green chile, asadero cheese

BUFFALO BURGER 18

south dakota bison, green chile, asadero cheese

SHROOM BURGER 14

portabello mushroom, mozzarella, tomato jam, balsamic greens

BURGERS SERVED WITH REGULAR OR SWEET POTATO FRIES

dessert

COFFEE CHEESECAKE 8

CHOCOLATE POT WITH CRÈME ANGLAISE 8



COLHEITA 20

Porto, Kopke 1977

WHITE CHOCOLATE BREAD PUDDING 8

BOURBON PECAN PIE 8

