



SHARED PLATES

Today's Soup (*ask your server for today's selection*) 6.5/9.5

Housemade Focaccia Bread *our own recipe baked fresh daily served with chipotle honey butter* 4.5

Skillet Cornbread *made from scratch, baked in a cast-iron skillet with roasted jalapenos, corn, tres queso, chipotle honey butter* 7.5

Fire-Roasted Jalapeno Guacamole *charred jalapenos, pico de gallo, local tortilla chips (a little spicy!)* 10*

Roasted Brussels Sprouts, Bacon *cranberries and toasted almonds* 9.5*

Queso Fundido *four cheeses, roasted poblanos, Chimayo pepper sauce, focaccia, local tortilla chips* 13**

Braised Pork Nachos *spice-rubbed pork, tortilla chips, tres queso, guacamole, pico de gallo* 9.5/15.5*

SALADS

 (*Add roasted chicken breast +5.5; salmon or bistro beef tender +7*)^o

Chimayo House *romaine, creamy cilantro dressing, jicama, chile croutons, toasted pepitas, parmesan* 8**

Signature Item! Southwest Chopped *includes choice of bistro beef tender, chicken or salmon, shredded kale, mixed greens, carrots, red cabbage, red quinoa, bacon, jicama, corn, red peppers, queso fresco, tortilla strips, ancho vinaigrette* 18.5^{o*}

Warm Roasted Vegetables *mixed greens, seasonal roasted vegetables, balsamic vinaigrette, goat cheese* 12/16*

New! Roasted Chicken, Apple, Quinoa *romaine, Spanish manchego cheese, red quinoa, marcona almonds, apples, dates, pickled red onion, jicama, champagne vinaigrette* 18*

STONE FIRED PIZZAS

 (*Serves 1-2 people. No substitutions please*)

Our dough is cold fermented a minimum of two days for maximum flavor. Our ingredients and sauces are freshly prepared in-house daily.

Margherita *tomato sauce, basil, mozzarella, provolone* 14.5

(*Add prosciutto, pecanwood bacon, house sausage +3; chicken, salami, ham, mushrooms +2.5; roasted poblanos, oven-dried tomatoes, pickled jalapenos, arugula/parmesan, artichokes, caramelized onions, tri-color peppers +2*)

San Danielle *prosciutto, artichokes, oven-dried tomatoes, burrata mozzarella, tomato sauce, arugula, parmesan* 20

Staff Favorite! Housemade Sausage Pistachio *Housemade ricotta-garlic sauce, roasted cauliflower, pistachios housemade oven-dried tomatoes, crushed red pepper, mozzarella-provolone* 20

Salami Sausage *housemade sausage, salami, caramelized onions, tri-color peppers, tomato sauce* 19.5

Roasted Mushroom *portabello, cremini, shiitake, oyster, caramelized onions, garlic oil, fontina, taleggio, black truffle salt* 20

Southwest Steak *roasted green chile sauce, Chimayo red pepper sauce, tri-color peppers, tres queso, cilantro, pico de gallo* 21^o

SMALLER PLATES

Mac n' Cheese *mini shells, swiss, white cheddar, asadero, smoked gouda, and parmesan cheeses, panko bread crumbs* 14
(*Add bacon, sausage, chicken, roasted mushrooms +2; roasted poblanos, artichokes +1.5*)

Chef Recommends! Cauliflower "Steak" *pan-roasted cauliflower, roasted veggies, parmesan & oven-dried tomato vinaigrette* 19.5*
(*Add roasted chicken breast +5.5; salmon or bistro beef tender +7*)

Steak Tacos *sliced bistro beef tender, guacamole, corn/poblano/black bean salsa, tres queso, Chimayo red pepper sauce, queso fresco, corn tortillas, side of house kale coleslaw* 18*^o (*add saffron rice & beans +2.5*)

Fresh Fish Tacos *house kale coleslaw, tres queso, queso fresco, guajillo aioli, flour tortillas, pickled red onions & jalapenos* 18.5**
(*add saffron rice & beans +2.5*)

Street-Style Pork Tacos *spice-rubbed braised pork shoulder, pico de gallo salsa, tres queso, queso fresco, avocado, corn tortillas, house kale coleslaw* 16 * (*add saffron rice & beans +2.5*)

Bacon, Poblano, Cheddar Burger *house-ground chuck+sirloin+brisket, guajillo aioli, mixed greens, garnished with pickled jalapenos & red onions, brioche bun, choice of potato wedges or house salad* 18.5*^o

Steak Flatbread Sandwich *sliced bistro beef tender, tres queso, caramelized onions, tri-color peppers, mushrooms, guajillo aioli, chimichurri, choice of house salad or roasted potato wedges* 18.5*^o

LARGER PLATES

Signature Item! Stuffed Poblano Chile *mushroom, zucchini, corn & tres queso filling, pepita crust, Chimayo red pepper sauce, roasted tomato chipotle sauce, crema, saffron rice, black beans and house kale coleslaw* 26*
(*Add chicken breast +5.5; salmon or bistro beef tender +7*)

House Favorite Cedar Plank Scottish Salmon *mustard seed-dill rub, honey mustard vinaigrette, apple-fennel-jicama slaw, spiced pecans, Southwest rice pilaf, pepitas, today's roasted vegetable* 29.5*^o

Prime Flat-Iron Steak *four-herb chimichurri sauce, roasted potato wedges, today's roasted vegetable* 29*^o

Carne Asada *marinated bistro beef tender, black beans, saffron rice, guacamole, roasted tomato chipotle and green chile sauces, flour tortilla* 29*^o

Butternut Squash Risotto Cakes *sauteed kale, broccoli & brussels sprouts, parmesan, roasted tomato-chipotle and green chile sauces* 24* (*Add roasted chicken breast +5.5; salmon or bistro beef tender +7*)

Chef Recommends! Elk Two Ways *Roasted elk loin chops, smoked elk sausage, cascabel-chile chokecherry sauce, pinon nuts, green chile sweet potato gratin, and today's roasted vegetable* 38*

*GLUTEN FREE **GLUTEN FREE OPTION

SIDES • Today's Roasted Vegetable 6 • Roasted Mushrooms 6.5 • Potato Wedges 5 • Saffron Rice & Black Beans 5

^oMay be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients may be listed so please notify your server of any allergies. This facility contains nuts.

NO SEPARATE CHECKS. BRING YOUR OWN CAKE FEE: \$2.00 per person.

Regretfully, We Do Not Accept Personal Checks