



## SHARED PLATES

- Today's Soup** (*ask your server for today's selection*) 6.5 / 9.5
- Fresh-Baked Focaccia Bread** *Our own recipe baked fresh daily served with chipotle honey butter* 4.5
- Housemade Cornbread** *Made from scratch, baked in a cast-iron skillet with roasted jalapenos, corn, tres queso, chipotle honey butter* 8
- Fire-Roasted Jalapeno Guacamole** *Roasted fresh jalapenos, pico de gallo, local tortilla chips (a little spicy!)* 10\*
- Roasted Brussels Sprouts** *Bacon, cranberries and toasted almonds* 10.5\*
- Queso Fundido** *Four cheeses, roasted green chiles, red pepper sauce, flour tortillas, tortilla chips* 13\*\*
- Braised Pork Nachos** *Spice-rubbed pork, tortilla chips, tres queso, guacamole, pico de gallo* 10/16\*
- Prosciutto, Burratta, Taleggio Plate** *Oven-dried tomatoes, focaccia, balsamic glaze, marcona almonds* 13.5\*

## SALADS

(Add to any salad roasted chicken breast +6; salmon or bistro beef tender +7)<sup>o</sup>

- Chimayo House Romaine**, creamy cilantro dressing, jicama, chile croutons, toasted pepitas, parmesan 8\*\*
- Warm Roasted Vegetables** *Mixed greens, seasonal roasted vegetables, goat cheese, balsamic vinaigrette* 12/16\*
- Southwest Chopped** *Kale, mixed greens, carrots, red cabbage, red quinoa, bacon, jicama, corn, queso fresco, tortilla strips, ancho vinaigrette* 16<sup>o</sup>\*

## 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* 15  
(Add prosciutto, pecanwood bacon, housemade sausage +3; chicken, salami, ham, mushrooms +2.5; roasted green chiles, oven-dried tomatoes, pickled jalapenos, arugula/parmesan, artichokes, caramelized onions, tri-color peppers, peppadew peppers +2)
- San Danielle** *Prosciutto, artichokes, oven-dried tomatoes, burrata mozzarella, tomato sauce, arugula, parmesan* 22.5
- Housemade Sausage Pistachio** *Housemade ricotta-garlic sauce, roasted cauliflower, pistachios housemade oven-dried tomatoes, crushed red pepper, mozzarella-provolone* 22.5
- Salami Sausage** *Housemade sausage, salami, mozzarella, provolone, caramelized onions, tri-color peppers, tomato sauce* 21.5
- Wild Mushroom** *Cremini, shiitake, oyster, white button, caramelized onions, garlic oil, fontina, taleggio, black truffle salt* 23
- Southwest Steak** *Roasted green chile sauce, red pepper sauce, tri-color peppers, tres queso, pico de gallo* 23.5<sup>o</sup>

## TACOS, SANDWICHES & MORE

- Gourmet Mac n' Cheese** *Mini shells, fontina, white cheddar and smoked gouda cheeses, seasoned panko bread crumbs* 14  
(Add bacon, sausage, chicken, roasted mushrooms +2; roasted green chiles, artichokes +1.5)
- Cauliflower "Steak"** *Roasted center-cut cauliflower, roasted veggies, parmesan & oven-dried tomato vinaigrette* 21\*  
(Add roasted chicken breast +6; salmon or bistro beef tender +7)
- Bacon, Green Chile, Cheddar Burger** *House-ground chuck+sirloin+brisket, brioche bun, guajillo aioli, mixed greens, garnished with pickled jalapenos & red onions, choice of potato wedges or house salad* 18.5\*\*<sup>o</sup>
- 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\*\*<sup>o</sup>
- Steak Tacos** *Sliced bistro beef tender, guacamole, corn/green chile/black bean salsa, tres queso, red pepper sauce, queso fresco, corn tortillas, side of house kale coleslaw* 18.5\*<sup>o</sup> (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\*\*<sup>o</sup>  
(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* 16.5\* (Add saffron rice & beans +2.5)

## ENTREES

- Stuffed Poblano Chile** *Mushroom, zucchini, corn & tres queso filling, pepita crust, red pepper sauce, roasted tomato chipotle sauce, crema, saffron rice, black beans and house kale coleslaw* 26.5\*  
(Add chicken breast +6; salmon or bistro beef tender +7)
- Cedar Plank Scottish Salmon** *Mustard seed and dill rub, ancho chile apple cider sauce, fresh apples, almonds, Southwest saffron rice pilaf, today's roasted vegetable* 29.5\*<sup>o</sup>
- Prime Flat-Iron Steak** *Four-herb chimichurri sauce, roasted potato wedges, today's roasted vegetable* 29.5\*<sup>o</sup>
- Carne Asada** *Marinated bistro beef tender, black beans, saffron rice, guacamole, roasted tomato chipotle and green chile sauces, flour tortillas* 28.5\*\*<sup>o</sup>

\*GLUTEN FREE \*\*GLUTEN FREE OPTIONAL

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

<sup>o</sup>May 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