



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*

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*

SALADS

(Add to any salad roasted chicken breast +6; salmon or bistro beef tender +7)°

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*

Customer Favorite! Southwest Chopped Kale, mixed greens, carrots, red cabbage, red quinoa, bacon, jicama, corn, queso fresco, tortilla strips, ancho vinaigrette 16°*

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

(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* 21

Housemade Sausage Pistachio *Housemade ricotta-garlic sauce, roasted cauliflower, pistachios housemade oven-dried tomatoes, crushed red pepper, mozzarella-provolone* 21

Salami Sausage *Housemade sausage, salami, mozzarella, provolone, caramelized onions, tri-color peppers, tomato sauce* 21

Wild Mushroom *Cremini, shiitake, oyster, white button, caramelized onions, garlic oil, fontina, taleggio, black truffle salt* 22

Southwest Steak *Roasted green chile sauce, red pepper sauce, tri-color peppers, tres queso, pico de gallo* 22°

TACOS, SANDWICHES & MORE

Gourmet Mac n' Cheese *Mini shells, fontina, white cheddar and smoked gouda cheeses, seasoned panko bread crumbs* 13
(Add bacon, sausage, chicken, roasted mushrooms +2; roasted green chiles, artichokes +1.5)

Cauliflower "Steak" *Pan-roasted cauliflower, roasted veggies, parmesan & oven-dried tomato vinaigrette* 20*
(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**°

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**°

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**° *(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)*

ENTREES

Signature Dish! 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*
(Add chicken breast +6; salmon or bistro beef tender +7)

Cedar Plank Scottish Salmon *Mustard seed-dill rub, apple cider vinaigrette, apple-jicama slaw, spiced pecans, Southwest saffron rice pilaf, today's roasted vegetable* 29**°

Prime Flat-Iron Steak *Four-herb chimichurri sauce, roasted potato wedges, today's roasted vegetable* 29**°

Carne Asada *Marinated bistro beef tender, black beans, saffron rice, guacamole, roasted tomato chipotle and green chile sauces, flour tortillas* 27**°

*GLUTEN FREE **GLUTEN FREE OPTIONAL

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

°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

SPECIALTY COCKTAILS

Sangria de Chimayo 11

Red wine, white wine, spiced rum, mixed berries, cinnamon & orange slice

New! Aussie Blossom 11.5

Bacardi limon rum, Aperol liqueur, grapefruit, lemon

Four Corners 12.5

Local Jackalope gin from Peach Street Distillers, Solerno blood orange, lemon, red wine

Perins Peak 12.5

Bullet Rye whiskey, ginger, honey, mint, Angostura bitters

Smoked Paloma 12.5

Mezcal Union, grapefruit, lime, Q grapefruit soda, torched rosemary

Favorite! Mesa Verde Margarita 13

Olmecca Altos Reposado Tequila, Tajin lime salt, Ancho Reyes Verde, St. Germain, Lime, Agave

It's back! Peach Porch Pounder 11

Rose wine, peach vodka, basil, peach nectar

Blood Orange Margarita 13

Suerte blanco tequila, blood orange puree

Jalapeño Margarita 12.5

Suerte blanco tequila, fresh fire-roasted jalapeño, agave, lime, cucumber

New! Hibiscus Hibernation 11

Finlandia vodka, Canton ginger liqueur, pamplemousse liqueur, hibiscus tea

Refreshing! San Juan Martini 12.5

Choice of Finlandia Vodka or Bombay Gin mixed with Lillet Blanc, St. Germain, lemon, cardamom bitters

The Smoking Gun! 13.5

Olmecca Altos Anejo tequila, served over a smoked ice sphere with a splash of St. Germain & Cointreau, encased in a cloudy layer of mesquite wood smoke

Black Manhattan 14

Bulleit Bourbon, Averna Amaro, Regan's orange bitters, flamed orange peel

Please ask your server about our **Mocktails**

COLORADO CRAFT DRAFTS

Elevation Beer Co " 8 second Kölsch"	5
Bristol Brewing "Beehive Honey Wheat"	5.5
Epic Brewing "Escape to Colorado" IPA	6
Ska "Pinstripe" Red Ale	5.5
Ska Featured Seasonal Durango	5.5
Ska Oktoberfest "German style lager"	5.5
Telluride Face down Brown Ale (Nitro)	6
Telluride Ski-in-Ski Stout	6.5

THINGS IN A BOTTLE

Coors Light	3.5
Miller Lite	3.5
Modelo Especial	4.5
Corona	4.5
New Belgium "Fat Tire" Amber Ale	5
Negra Modelo	4.5
Stem Apple Cider	6
Stem Pear Cider	6
Q Ginger Beer "Non Alcoholic" 6.7 ounces	3
Q Grapefruit Soda 6.7 ounces	3
Kaliber "Non Alcoholic" Beer	4
Zuberfizz Creamy Root Beer	3.5
San Pellegrino Sparkling Water 500ml	5.5
San Pellegrino Blood Orange Soda	3.5

SPARKLING WINES

	Glass	Bottle
Lunetta, Prosecco 187ml, Italy	8	
Coppola Sofia, Blanc de Blancs 187ml, California	8	
Treverer, Blanc de Blancs Brut, Columbia Valley		35
Juve & Camp, Cava Brut Rose, Pinot Noir, Spain		40
Sant' Anna Tenuta, Prosecco Extra Dry, Italy		35
Mumm Blanc De Blancs, Napa, California		48
Taittinger, Champagne, Brut La Francaise, France		87

WHITE WINES

	Glass	Bottle
	3oz / 6oz	
Fontana Candida, White Blend, Italy	4 / 7	24
Chateau St. Michelle, Riesling, Oregon	4 / 7.5	26
Barone Fini, Pinot Grigio, Italy	4.5 / 8.5	30
Starborough, Sauvignon Blanc, Marlborough	4.5 / 8.5	30
Bogle, Chardonnay, California	4.5 / 8.5	30
Sonoma Cutrer, Chardonnay, Sonoma, CA	6 / 12	45
Zaca Mesa, Viognier, Santa Ynez, California		35
Ferrari-Carano, Fume Blanc, California		33
14 Hands, Pinot Grigio, Washington State		22
Four Graces, Pinot Gris, Willamette Valley		35
Lugana, Trebbiano D.O.P, Italy		35
Basa, White Blend, Spain		30
Paco & Lola, Albarino, D.O. Rias Baixas, Spain		40
J Lohr "Riverstone," Chardonnay, California		33
Benziger, Chardonnay, Sonoma, California		35
J Lohr "Arroyo Vista" Chardonnay, Arroyo Seco, California		42
Benneth Valley Cellars, Chardonnay, Sonoma County		54
Duckhorn Decoy, Sauvignon Blanc, Sonoma County		39
Whitehaven, Sauvignon Blanc, Marlborough,		40
Dog Point, Sauvignon Blanc, Marlborough, New Zealand		50

ROSE

	Glass	Bottle
	3oz / 6oz	
Dark Horse, Rose, California	4 / 7	23
Alexander Valley, Sangiovese Rose, Sonoma	5 / 10	35
Belleruche, Cotes Du Rhone, French Rosé		27

RED WINES

	Glass	Bottle
	3oz / 6oz	
Red Diamond, Red Blend	3.5 / 7	23
Las Rocas, Garnacha, Spain	4 / 8	28
Merf, Cabernet Sauvignon, Columbia Valley	4.5 / 8.5	30
Nieto Senetiner, Malbec, Argentina	4.5 / 8.5	30
Barossa Valley Estate, Shiraz, Barossa V. Australia	5 / 9.5	38
J Vineyards, Pinot Noir, California	6 / 12	43
Treana, Cabernet Sauvignon, Paso Robles	7 / 14	50

Blends & Others

The Original, Dark Horse, Red Blend		22
Chateau St. Michelle, Merlot, California		32
Alexander Valley, Syrah, Sonoma, California		38
1000 Stories, Zinfandel, Bourbon Barrel Aged, California		39
Klinker Brick, Syrah, Lodi, California		42
Alexander Valley, Redemption Zin, Dry Creek Valley, CA		46
Kuleto Native Son, Red Blend, Napa and Lake County		46
Ravenswood, Zinfandel, Single Vineyard, Sonoma CA		49
Coup De Grace, Zinfandel/Syrah/Verdot Blend, CA		56
The Prisoner, Red Blend, Napa (91 pts Wine Spectator)		87
Stags' Leap, Red Blend, The investor Napa 2014		75

World

Torres Alto's Ibericos, Rioja Crianza, Tempranillo, Spain		29
Feixa Negra, D.O. Priorat, 50% Garnacha, 50% Carignan, Spain		39
La Montesa, Rioja Red Blend, (92 pts Robert Parker WA) Spain		44
Chateau Recogne Bordeaux Superieur, France		36
E. Guigal Cotes du Rhone Rouge, France		36
Gerard Bertrand, Grenache, Syrah, Mourvedre, France		39
Fiulot, Barbera D'Asti, Brunetto, Italy		36
Locations F4, Red Blend, by Orin Swift, France		41
Brancaia Tre, Rosso Toscana, Italy		47
Allegrini, Veronese Plazzo Della Torre, Italy		47
Amarone, Della Valpolicella Classico Italy 2013		110
Diseno, Malbec, Argentina		30
Red Schooner by Caymus, Voyage 3, Malbec		70

Pinot Noir

Love Noir, Pinot Noir, California		29
Sanford, Pinot Noir, Sta. Rita Hills, Santa Barbara, California		58
Sonoma Cutrer, Pinot Noir, Russian River, California		63
Belle Glos, Pinot Noir, Clark & Telephone, Santa Barbara		72
Cabernet Sauvignon		
Ravage, Cabernet Sauvignon, California		30
J. Lohr, Cabernet Sauvignon, Paso Robles, California		35
Mercer Canyons, Cabernet Sauvignon, Washington State		41
Intrinsic Cabernet Sauvignon, Columbia Valley, WA		47
Educated Guess, Cabernet Sauvignon, Napa, California		51
Justin, Cabernet Sauvignon, Paso Robles 2013		60
Sanctuary, Cabernet Sauvignon, Rutherford, Napa 2015		63
Hess Collection, Cabernet Sauvignon, Allomi / Napa 2016		70
Stag's Leap Artemis, Cabernet Sauvignon, Napa 2013		110