



## 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 Skillet 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, focaccia, local tortilla chips* 13\*\*

Braised Pork Nachos *Spice-rubbed pork, tortilla chips, tres queso, guacamole, pico de gallo* 10/16\*

Shishitos & Shiitakes *Blistered shishito peppers, roasted shiitake mushrooms, caramelized cauliflower, siracha garlic aioli* 10.5\*

## 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\*\*

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

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

## 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* 15

*(Add prosciutto, pecanwood bacon, house sausage +3; chicken, salami, ham, mushrooms +2.5; roasted green chiles, 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* 11

**Staff Favorite!** 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* 23°

Shrimp, Bacon, Spinach, Pizza *Bacon, peppadew peppers, fresh spinach, housemade garlic ricotta, fontina & goat cheese* 23

## TACOS, SANDWICHES, & MORE

Gourmet 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 green chiles, artichokes +1.5)

**Chef Recommends!** Cauliflower "Steak" *Pan-roasted cauliflower, roasted veggies, parmesan & oven-dried tomato vinaigrette* 21\*  
(Add roasted chicken breast +6; salmon or bistro beef tender +7)

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\*° (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* 16.5\* (add saffron rice & beans +2.5)

**Signature Burger!** Bacon, Green Chile, Cheddar Burger *House-ground chuck+sirloin+brisket, potato 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\*\*°

## ENTREES

**Signature Item!** 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)

**House Favorite** Cedar Plank Scottish Salmon *Mustard seed-dill rub, apple cider vinaigrette, apple-jicama slaw, spiced pecans, Southwest saffron rice pilaf, today's roasted vegetable* 29.5\*°

Prime Flat-Iron Steak *Four-herb chimichurri sauce, roasted potato wedges, today's roasted vegetable* 29.5\*°

Carne Asada *Marinated bistro beef tender, black beans, saffron rice, guacamole, roasted tomato chipotle and green chile sauces, flour tortilla* 29.5\*\*°

\*GLUTEN FREE \*\*GLUTEN FREE OPTIONAL

**SIDES** • Today's Roasted Vegetable 6 • Roasted Mushrooms 6.5 • 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

**Blood Orange Margarita** 12.5  
Herradura silver tequila, blood orange puree

**Sangria de Chimayo** 10.5  
Red wine, white wine, spiced rum, mixed berries, cinnamon & orange slice

**New Favorite! Mesa Verde Margarita** 12.5  
Olmeca Altos Reposado Tequila, Tajin lime salt, Ancho Reyes Verde, St. Germain, Lime, Agave

**Blueberry Vodka Mojito** 12.5  
Van Gogh Acai-Blueberry Vodka, fresh mint, blueberries, lime wedges

**Refreshing! San Juan Martini** 12.5  
Choice of Finlandia Vodka or Bombay Gin mixed with Lillet Blanc, St. Germain, lemon, cardamom bitters

**Lemongrass Ginger Martini** 11  
Vodka, lemongrass, ginger

**The Smoking Gun!** 13  
Olmeca 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

**Acai/Blueberry Lemondrop** 12.5  
Van Gogh Acai-Blueberry vodka, lemon, simple syrup, blueberries

**Jalapeño Margarita** 12.5  
Olmeca Altos Blanco tequila, fresh fire-roasted jalapeño, agave, lime, cucumber

**Black Bear** 12  
Honeyville bourbon, black tea, Aperol, bitters (our special oak barrel-aged cocktail creation)

**Birgitte's Special! Gløgg** (hot mulled wine) 10  
Red wine, port and spices, Served hot garnished with almonds & raisins Danish version of Gløgg

**Grapefruit "Drop"** 12.5  
Citron Vodka, Pamplemousse liqueur (French grapefruit), grapefruit juice, lime

## COLORADO CRAFT DRAFTS

Upslope Craft Lager 5  
Elevation "Wave Wheel Wit" 5  
Crazy Mountain "Amber Ale" Edwards 5  
Telluride Tempter "India Pale Ale" 5.5  
Ska Pinstripe "Red Ale" 5.5  
Ska Euphoria "Pale Ale" Durango 5.5  
Left Hand Nitro Milk Stout 6.5  
Elevation Beer CO "Little Mo' Porter" 5.5

## 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

Strongbow Hard Cider 4.5  
Cock N' Bull Ginger Beer "Non Alcoholic" 4  
Kaliber "Non Alcoholic" Beer 4  
Zuberfizz Creamy Root Beer 3.5  
San Pellegrino Sparkling Water 500ml 5.5  
San Pellegrino Orange Soda 3.5

## SPARKLING WINES

	Glass	Bottle
Lunetta, Prosecco 187ml, Italy	8	
Cupcake, Prosecco 187ml, Italy	8	
Juve & Camp, Cava Brut Rose, Pinot Noir, 750ml, Spain		40
Corte alla Flora, Prosecco 750ml, Italy		44
Mumm Blanc De Blancs, Napa, California 750ml		48
Taittinger, Champagne, Brut La Francaise, France 750ml		87

## WHITE WINES

	Glass	Bottle
14 Hands, Pinot Grigio, Washington State	6.75	22
Chateau St. Michelle, Riesling, Oregon	7.5	26
The Crossings, Sauvignon Blanc, Marlborough	8.5	30
Barone Fini, Pinot Grigio, Italy	8.5	30
Benziger, Chardonnay, Sonoma, California	9.5	35
Franciscan Cuvee Sauvage, Chardonnay, Napa	12.5	46
Locations Corse, Vermentino by Orin Swift, France		37
Bogle, Chardonnay, California		29
Ferrari-Carano, Fume Blanc/Sauvignon Blanc, California		33
Mer Soleil, Chardonnay, Santa Lucia Highlands, California		43
Barone Fini, Pinot Grigio, Italy		30
Rutherford Ranch Reserve Chardonnay, Napa		49
J Lohr "Riverstone," Chardonnay, California		33
J Lohr "Arroyo Vista," Chardonnay, Arroyo Seco, California		42
Sonoma Cutrer, Chardonnay, Sonoma, California		45
J Vineyards, Pinot Gris, Alexander Valley, California		35
Duckhorn Decoy, Sauvignon Blanc, Sonoma County		39
Dog Point, Sauvignon Blanc, Marlborough, New Zealand		50
Sancerre, Dominique Roger Domaine Du Carrou, Loire, France		52

## ROSE

	Glass	Bottle
Belleruche, Cotes Du Rhone, French Rosé		27
Alexander Valley, Dry Rose of Sangiovese, Sonoma		35

## RED WINES

	Glass	Bottle
The Original, Dark Horse, Red Blend	6.75	22
Ravage, Cabernet Sauvignon, California	8.5	30
Diseno, Malbec, Argentina	8.5	30
E. Guigal Cotes du Rhone Rouge, France	9.5	36
Avalon, Pinot Noir, Edna Valley, California	9.5	35
Feixa Negra, D.O. Priorat, 50% Garnacha, 50% Carignan, Spain	10.5	39
Educated Guess, Cabernet Sauvignon, Napa, California	14	51

## Blends & Others

Thorny Rose, Red Blend, Columbia Valley, Washington	26
Chateau St. Michelle, Merlot, California	32
Alexander Valley, Syrah, Sonoma, California	38
Klinker Brick, Syrah, Lodi, California	42
1000 Stories, Zinfandel, Bourbon Barrel Aged, California	39
Alexander Valley, Redemption Zin, Dry Creek Valley, CA	46
Ravenswood, Zinfandel, Single Vineyard, Sonoma CA	49
Coup De Grace, Zinfandel/Syrah/Verdot Blend, CA	56
Franciscan "Magnificat" Red Blend (Bordeaux Varietals), Napa	75
The Prisoner, Red Blend, Napa (91 pts Wine Spectator)	87

## World

Torres Alto's Ibericos, Rioja Crianza, Tempranillo, Spain	29
Rio Madre, Rioja, 100% Graciano grapes, Spain	32
La Montesa, Rioja Red Blend, (92 pts Robert Parker WA) Spain	44
Las Rocas, Garnacha, Spain	28
Chateau Recogne Bordeaux Superieur, France	36
Gerard Bertrand, Grenache, Syrah, Mourvedre, France	39
Locations F4, Red Blend, by Orin Swift, France	41
Fiulot, Barbera D'Asti, Brunetto, Italy	36
Brancaia Tre, Rosso Toscana, Italy	47
Gascon, Malbec, Mendoza, Argentina	32
Kaiken Ultra, Malbec, 2012 Argentina (89 pts WS)	44
Red Schooner by Caymus, Voyage 3, Malbec	70
Barossa Valley Estate, Shiraz, Barossa Valley, Australia	38

## Pinot Noir

Love Noir, Pinot Noir, California	29
Lytic By Etude, Pinot Noir, Santa Barbara, California	40
J Vineyards, Pinot Noir, California	43
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
Justin, Cabernet Sauvignon, Paso Robles 2013	60
Stag's Leap Artemis, Cabernet Sauvignon, Napa 2013	120