

SMALL BITES

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

Soup/Salad Combo
*A cup of today's soup, house salad and focaccia bread 13.5
(bowl of soup +3)*

Housemade Focaccia Bread
Chipotle honey butter 4.5

Fire-Roasted Jalapeno Guacamole
*Charred jalapenos, pico de gallo, local tortilla chips 10**

Skillet Cornbread
Made in-house, baked in a cast-iron skillet with jalapenos, creamed corn, tres queso served with chipotle honey butter 7.5

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

Favorite! Queso Fundido
*Sharp white cheddar, smoked gouda, asadero, queso fresco, roasted poblanos, focaccia bread, local tortilla chips 13***

SALADS

Chimayo House
*Creamy cilantro dressing, jicama, chile croutons, roasted pepitas, parmesan 8**
(Add chicken breast +5.5; salmon or bistro beef tender+7)°*

New! Roasted Chicken, Apple, Quinoa
*Romaine, dates, Spanish manchego, red quinoa, apples, pickled red onion, jicama, marcona almonds, champagne vinaigrette 17**

Warm Roasted Vegetables
Roasted vegetables, balsamic vinaigrette, goat cheese, mixed greens 12/16
(Add chicken breast +5.5; salmon 6.5 or bistro beef tender+7)°*

Signature Item! Southwest Chopped Salad
Choice of bistro beef tender, roasted chicken or salmon, red quinoa, kale, mixed greens, red cabbage, bacon, jicama, corn, red peppers, queso fresco, tortilla strips, ancho vinaigrette 17.5°*

Braised Pork Taco Salad
*Spice-rubbed braised pork shoulder, guacamole, pico de gallo, roasted corn/black bean salsa, jicama, queso fresco, ancho chile vinaigrette, pickled onions, tortilla chips 15**

STONE FIRED PIZZETTES

(Personal-sized pizza served with house salad except BLTA)

Margherita
*Tomato sauce, fresh basil, mozzarella, provolone 12.5
(Add sausage, prosciutto, bacon +1.75; salami, ham, mushrooms, poblanos, arugula/parmesan, artichokes +1; caramelized onions, tri-peppers, pickled jalapenos +.75)*

BLTA
Aged white cheddar, emmenthal swiss, bacon, oven-dried tomatoes topped with sliced avocado and mixed greens tossed in balsamic vinaigrette 14

Salami
Housemade sausage, caramelized onions, tri-color peppers, tomato sauce, mozzarella, provolone 14

Roasted Vegetable
Seasonal roasted vegetables, mozzarella, provolone, goat cheese, balsamic 14

Mushroom
Portabello, cremini & shiitake mushrooms, caramelized onions, fontina, taleggio, black truffle salt 14

SMALL PLATES & SANDWICHES

Bacon, Poblano, Cheddar Burger
House-ground sirloin, chuck & brisket, guajillo aioli, mixed greens, brioche bun, choice of potato wedges or house salad 16.5°

Guacamole Cheddar Burger
House-ground, pickled onions & jalapenos, brioche bun, choice of potato wedges or house salad 16.5°

Staff Favorite! Prime Rib French Dip
Slow-roasted shaved prime rib, housemade flatbread, cheddar-swiss cheeses, caramelized onions, horseradish crema. Served with beef au jus. Choice of house salad or potato wedges 16.5

Smoked Salmon BLT Melt
Smoked salmon filet, pecanwood bacon, cheddar cheese, oven-dried tomatoes, brioche bun, guajillo aioli, mixed greens, choice of potato wedges or house salad 15

Roasted Chicken Breast Flatbread Sandwich
Bacon, guacamole, tres queso, Chimayo pepper sauce, corn/black bean salsa, mixed greens, housemade flatbread, choice of potato wedges or house salad 15

Steak Flatbread Sandwich
Bistro beef tender, tres queso, caramelized onions, tri peppers, mushrooms, guajillo aioli, chimichurri, housemade flatbread, choice of house salad or roasted potato wedges 16.5°

Mac n' Cheese
*A blend of Emmenthal swiss, aged white cheddar, smoked gouda, asadero & parmesan cheeses, mixed green salad with balsamic vinaigrette 12.5
(add bacon, sausage, ham, chicken, mushrooms, poblanos +1)*

Steak Tacos
*Bistro beef tender, guacamole, corn/poblano/black bean salsa, tres queso, Chimayo sauce, queso fresco, corn tortillas, side of house kale coleslaw 16.5**

Fresh Fish Tacos
*Ask your server for today's selection
Tres queso, guajillo aioli, flour tortillas, house kale coleslaw, pickled red onions & jalapenos, queso fresco 16.5***

Street-Style Pork Tacos
*Spice-rubbed braised pork shoulder, pico de gallo, tres queso, queso fresco, avocado, corn tortillas, side of house kale coleslaw 14**

*gluten free **gluten free optional

° May be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. NO SEPARATE CHECKS. BRING YOUR OWN CASH FEE: \$2.00 per person.

Regretfully, We Do Not Accept Personal Checks