



# LUNCH

MONDAY-FRIDAY 11:30-2:30

## SMALL BITES

**Todays' Soup** 6/9

*(ask your server for today's selection)*

**Soup/Salad Combo**

*A cup of today's soup, house salad and focaccia bread 12 (bowl of soup +3)*

**Housemade Focaccia Bread**

*Chipotle honey butter 4*

**Fire-Roasted Jalapeno Guacamole**

*Charred jalapenos, pico de gallo, local tortilla chips 9\**

**Skillet Cornbread**

*Made in-house, baked in a cast-iron skillet with jalapenos, creamed corn, tres queso served with chipotle honey butter 6.5*

**Braised Pork Nachos**

*Spiced-rubbed braised pork shoulder, tortilla chips, tres queso, pico de gallo, guacamole 9/15\**

***Favorite!* Queso Fundido**

*Sharp white cheddar, smoked gouda, asadero, queso fresco, roasted poblanos, focaccia bread, local tortilla chips 12.5\*\**

## SALADS

**Chimayo House**

*Creamy cilantro dressing, jicama, chile croutons, roasted pepitas, parmesan 7\*\**

*(Add chicken breast +5.5; salmon 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\*°*

**Warm Roasted Vegetables**

*Roasted vegetables, balsamic vinaigrette, goat cheese, mixed greens 9/15\**

*(Add chicken breast +5.5; salmon 6.5 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 16\**

**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 14\**

## STONE FIRED PIZZETTES

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

**Margherita**

*Tomato sauce, fresh basil, mozzarella, provolone 11 (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, emmental swiss, bacon, oven-dried tomatoes topped with sliced avocado and mixed greens tossed in balsamic vinaigrette 12.5*

**Salami**

*Housemade sausage, caramelized onions, tri-color peppers, tomato sauce, mozzarella, provolone 12.5*

**Roasted Vegetable**

*Seasonal roasted vegetables, mozzarella, provolone, goat cheese, balsamic 12.5*

**Mushroom**

*Portabello, cremini & shiitake mushrooms, caramelized onions, fontina, taleggio, black truffle salt 12.5*

## SMALL PLATES & SANDWICHES

**Bacon, Poblano, Cheddar Burger**

*House-ground sirloin, chuck & brisket, guajillo aioli, mixed greens, brioche bun, choice or potato wedges or house salad 15.5°*

**Guacamole Cheddar Burger**

*House-ground, pickled onions & jalapenos, brioche bun, choice of potato wedges or house salad 15.5°*

***New!* 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 15.5*

**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 14*

**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 14*

**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 15.5°*

**Mac n' Cheese**

*A blend of Emmental swiss, aged white cheddar, smoked gouda, asadero & parmesan cheeses, mixed green salad with balsamic vinaigrette 11 (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 15\**

**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 15\*\**

**Street-Style Pork Tacos**

*Spice-rubbed braised pork shoulder, pico de gallo tres queso, queso fresco, avocado, corn tortillas, side of house kale coleslaw 13.5\**

\*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 CAKE FEE: \$2.00 per person.

Regretfully, We Do Not Accept Personal Checks