

**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)

**Fresh-Baked Focaccia Bread**  
Chipotle honey butter 4.5

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

### Housemade Skillet Cornbread

Made from scratch, baked in a cast-iron skillet with jalapenos, creamed corn, tres queso served with chipotle honey butter 8

### Braised Pork Nachos

Spiced-rubbed braised pork shoulder, tortilla chips, tres queso, pico de gallo, guacamole 10/16\*

### *Favorite!* Queso Fundido

Sharp white cheddar, smoked gouda, asadero, queso fresco, roasted green chiles, focaccia bread, local tortilla chips 13\*\*

## SALADS

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

### Chimayo House

Romaine lettuce, jicama, housemade croutons, roasted pepitas, parmesan, creamy cilantro dressing 8\*\*

### Warm Roasted Vegetables

Seasonal roasted vegetables, goat cheese, mixed greens, balsamic vinaigrette 12/16\*

### *Signature Item!* Southwest Chopped Salad

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

### Seasonal Special Salad

Ask your server for Today's Featured Salad

## 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, green chiles, arugula/parmesan, artichokes +1; caramelized onions, tri-peppers, pickled jalapenos +.75)

### Shrimp, Bacon, Spinach Pizza

Bacon, peppadew peppers, fresh spinach, housemade garlic ricotta, fontina & goat cheese 15

### Roasted Vegetable

Seasonal roasted vegetables, mozzarella, provolone, goat cheese, balsamic syrup 14

### Salami

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

### BLTA

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

### Mushroom

Cremini, shiitake, oyster, white button, caramelized onions, garlic oil, fontina, taleggio, black truffle salt 14

## BURGERS, TACOS, SANDWICHES, & MORE

### Bacon, Green Chile, Cheddar Burger

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

### Guacamole Cheddar Burger

House-ground, pickled onions & jalapenos, potato 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, potato bun, guajillo aioli, mixed greens, choice of potato wedges or house salad 15

### Chicken Breast Flatbread Sandwich

Bacon, guacamole, tres queso, red 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°

### Gourmet Mac n' Cheese

A blend of Emmental swiss, aged white cheddar, smoked gouda, asadero & parmesan cheeses, mixed green salad with balsamic vinaigrette 12.5  
(add bacon, sausage, ham, chicken, mushrooms, green chiles +1)

### Steak Tacos

Bistro beef tender, guacamole, corn/green chile/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 CAFE FEE: \$2.00 per person.

Regretfully, We Do Not Accept Personal Checks