



STARTERS & SMALL PLATES

GREEN CHILE CHEDDAR BISCUITS 16

house hot sauce and red chile cultured-honey butter, spanish ash salt

BABY GREENS AND FRESH PEAR SALAD 17

frisée, pistachios, chèvre, dijon mustard vinaigrette

KALE CAESAR SALAD 17

kale, broken sourdough croutons, house-made caesar dressing, black truffle pecorino romano
add grilled chicken +10

GRILLED SOURDOUGH, GOAT BRIE AND PEACH TOAST 24

local honey, basil, marinated tomatoes, cucumber, arugula, evoo

CRISPY BRUSSELS SPROUTS 19

balsamic glaze, pesto aioli, black truffle-chili crunch, pepitas

HUMMUS AND OLIVES 22

quinoa tabbouleh, roasted garlic and marinated tomatoes, artichoke hearts, pickled onions, grilled naan

MAPLE AND HONEY ROASTED CARROTS 18

turmeric tahini sauce, togarashi, carrot and beet top pesto, chili oil

BEET AND BOURBON CURED SALMON 29

charred jalapeño and spring onion-coconut broth, pickled onion, picked fresno, avocado, black garlic-horseradish aioli, endive

ENTRÉES

RED CHILE ROASTED MEYERS RANCH BEEF TENDERLOIN 62

whipped crème fraîche potatoes, grilled asparagus, roasted corn pico,
red chile-brown butter hollandaise, merlot demi-glace, blue corn onion strings

STEAK FRITES 48

grilled sirloin, cowboy-merlot butter, red wine demi-glace, french fries, arugula, pesto aioli

CHICKEN SCHNITZEL 34

madeira-lemon butter sauce, capers, roasted tomatoes, wilted swiss chard

APPLEWOOD CHARRED CABBAGE 39

smoked beets, mustard-tamarind glaze, turmeric-white bean purée, fennel confit, pumpkin seed-herb oil, pumpkin seeds

SEARED SESAME-CRUSTED AHI TUNA 36

ají amarillo-coconut sauce, grilled pineapple pico, forbidden rice, marinated cucumbers

BLACKENED-PRICKLY PEAR GLAZED SALMON 42

roasted corn and summer squash succotash with quinoa, roasted poblano-corn purée

CHILE RELLENO 39

anasazi beans, wild mushroom quinoa pilaf, oaxaca cheese, chimayó red chile sauce,
mole-huitlacoche crema, cotija, heirloom tomato pico de gallo
can be made plant based

DESSERTS

LAVENDER-EARL GREY CRÈME BRÛLÉE 12

fresh berries, macaron

S'MORE 16

hazelnut-chocolate gelato, molten chocolate cake, smoked graham cracker streusel, smoked marshmallow
meringue, butterscotch-rum flambé, raspberry-cassis sauce

SEASONAL DESSERT SPECIAL

ask your server