

STARTERS & SMALL PLATES

CHARCUTERIE BOARD
pate and chef's selection of three cheeses, mustard, housemade jam, pickles, crostini, lavash

GREEN CHILE CHEDDAR FOCACCIA
calabrian anchovy dip, garlic, olive oil, fresh herbs

BABY BUTTER LETTUCE SALAD
applewood smoked cheddar, dates, radish, brown butter almonds, herbs, green apple, sherry vinaigrette

SMOKED TROUT RILLETES
crème fraîche, herbs, local fresh veggies, crostini, house-made salt and vinegar chips

KALE CAESAR SALAD
kale, green chile cheddar focaccia croutons, sherry cask manchego, house-made caesar dressing add grilled chicken +10

CRISPY ARTICHOKEs
sauce vert, fresh heirloom tomatoes, basil, olive oil, lemon

BEET CARPACCIO
sliced roasted beets, fresh goat cheese, evoo, sea salt, pepper, pickled onion, pistachio crumble, grilled baguette, fresh apple, radish

BLUE CORN CRUSTED CALAMARI
piñon pesto aioli, red chile cocktail sauce, lemon

DESSERTS

HOUSE-MADE SORBET OR GELATO

AFFOGATO
vanilla or dark chocolate gelato and espresso, cookie add rum, whiskey or bailey's +12

EARL GREY CRÈME BRÛLÉE
macaron

ENTRÉES

32 RED CHILE ROASTED MEYERS RANCH BEEF TENDERLOIN 64
whipped crème fraîche potatoes, grilled asparagus, roasted corn pico, 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

ORANGE ROASTED DUCK BREAST 46
rice noodles, edamame, roasted corn, asparagus, spicy sesame dressing-orange vinaigrette, dark cherry glaze, Thai basil, mint

CHICKEN SCHNITZEL 37
madeira-lemon butter sauce, capers, roasted tomatoes, baby greens, fennel slaw, crème fraîche mashed potatoes

BLACKENED-PRICKLY PEAR GLAZED SALMON 44
roasted corn and squash succotash with quinoa and asparagus, roasted poblano-corn purée

18 SEARED SESAME-CRUSTED AHI TUNA 39
ají amarillo-coconut sauce, grilled pineapple pico, forbidden rice, marinated cucumbers

HATCH RELLENOS 29
two hatch roasted chiles, oaxaca and manchego cheese, wild mushroom quinoa pilaf, chimayó red chile, cotija, corn pico

9 S'MORE 18
hazelnut-chocolate gelato, molten chocolate cake, smoked graham cracker streusel, smoked marshmallow meringue, butterscotch-rum flambé, raspberry-cassis sauce

14 SEASONAL DESSERT SPECIAL
ask your server