
GOOD EVENING AND WELCOME TO LEVEL 5

Fall at Level 5 is a celebration of flavor, artistry, and the season’s bounty. Under the direction of Chef Sean Sinclair, the menu highlights regional ingredients with global influence, showcasing dishes layered with local mushrooms, wild rice, and ocean-fresh mussels. Each plate reflects

our commitment to craftsmanship and sustainability and is designed to be paired with a curated collection of wines and cocktails. Elevated by sweeping rooftop views, every moment at Level 5 is an invitation to indulge in the richness of autumn.

SNACKS

POTATO TOSTONES 8

Tender fingerling potatoes are smashed and fried golden brown. Served with herby goddess dressing, Parmigiano Reggiano, cracked pepper, and fine chives

RED CHILE POPCORN 8

Fresh popped popcorn, red chile butter, parmesan cheese, parsley, black pepper

FOCACCIA & BUTTER 11

House-made focaccia, Échiré butter, Calabrian chili, chives, Maldon sea salt

SWEET POTATO SOUP 11

Apples, sweet potatoes, roasted carrots, maple, cayenne, savory bunuelo, pomegranate seeds

CHIPS & DIP 10

House-made potato chips, green chile and caramelized onion dip

Add caviar MP

APPETIZERS

ROOTS AND MOLE BLANCO 21

Roasted and glazed carrots, toasted Marcona almonds, sunchokes, mole blanco, plantain chips, mole crumble

WINGS 17

Organic chicken wings tossed in Chimayó red chile lacquer, sesame seeds, and scallion. Served with house-made buttermilk sauce and crudités

CLOTHBOUND CHEDDAR FONDUE 18

Deer Creek cheddar, pickled apples, brioche, sumac honey, pumpkin seeds

GREEN CHILE MUSSELS 24

Pei mussels, wine, garlic, shallot, butter, parsley, french bread

MUSHROOM & CHORIZO BRUSCHETTA 18

Local mushrooms, pork chorizo, whipped feta, parmesan, parsley purée

ENTRÉES

ZIA AGRICULTURE BEEF MP

Ask your server about today's cut

USDA Prime, naturally-raised in Vaughn, New Mexico
served with roasted local mushrooms, white yam,
Mole Negro demi-glace, sunchoke purée, yam fingerlings

SMOKED BEEF RIB MP

Ancho rubbed beef rib smoked for 14 hours, red chile-apple bbq,
apple slaw, green chile-garlic toast, sweet potato tostones,
pickled veggies

PAN-ROASTED TROUT 42

Wild rice pilaf, toasted pecans, winter squash agrodolce,
brown butter, fall gremolata

GRILLED SAKURA PORK CHOP 59

Caramelized onion & apple mostarda, fawn cheddar polenta,
clavados demi-glace, roasted apples, roasted sunchoke,
roasted red cabbage

GRILLED HALF CHICKEN & HOMINY 36

Organic chicken, posole verde broth, grilled onion,
roasted poblano, micro cilantro, and avocado

BUTTERNUT SQUASH RAVIOLI 34

Green chile and ricotta filled ravioli, roasted winter squash purée,
delicata squash agrodolce, brown butter, fall gremolata,
red chile lacquer

POBLANO TLACOYO 36

Roasted poblano, fresh masa, cabbage- cilantro slaw, avocado,
black beans, queso Oaxaca, creamy verde, lime crema

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or raw eggs may increase your risk of foodborne illness.