

GOOD EVENING AND WELCOME TO LEVEL 5

Fall and winter at Level 5 is a celebration of flavor, artistry and the season's bounty. Under the direction of Chef Goran the menu highlights regional ingredients with worldly cuisine influence.. Elevated by sweeping rooftop views, every moment at Level 5 is an invitation to indulge in the richness of the season.

SNACKS

HOUSE-MADE FOCACCIA 12

Chimayó butter, whipped tallow and green chile

BEETS AND LABNEH 17

Chaco harissa, savory granola, mustards, fermented allium

BEEF AND PORK BELLY 23

Mole nuevo, pumpkin seed crumble

DUCK CROQUETTES 23

Green chile sauce gribiche, deer creek aged cheddar

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, sunchoke, 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 crudité

CLOTHBOUND CHEDDAR FONDUE 18

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

MUSHROOM & CHORIZO BRUSCHETTA 18

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

ENTRÉES

CAVATELLI CARBONARA 34

Fra’mani guanciale, parmigiano reggiano, egg custard

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

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.