

## **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 infused with global flavors.  
Elevated by sweeping rooftop views | every moment at Level 5  
is an invitation to indulge in the richness of the season.

**THANK YOU FOR JOINING US.**



SNACKS

HOUSE-MADE FOCACCIA 12

Chimayó Butter | Whipped Tallow  
and Green Chile

ZIA RANCH PRIME BEEF  
TARTARE 22

Rosemary Potato Crisp | New Mexico Rojo |  
Egg Jam

DUCK CROQUETTES 23

Green Chile Sauce Gribiche |  
Deer Creek Aged Cheddar

BEEF AND PORK BELLY 23

Mole nuevo | pumpkin seed crumble

CHICORIES AND HERBS 18

Fall Citrus | Honey and Buttermilk |  
Focaccia Crisp

BEETS AND LABNEH 17

Chaco Harissa | Savory Granola | Mustards |  
Fermented Allium

SAGANAKI AND MUSHROOMS 20

Feta and New Nexico Green Chile |  
Honey Wheat Toast

BUTTERNUT SQUASH SOUP 12

Caramelized Apple | Red Chile

ENTRÉES

ZIA RANCH PRIME BEEF MP

*Ask your server about today’s cut*

USDA Prime, Naturally-Raised in  
Vaughn, New Mexico Served with  
Winter Calabacitas | Preserved Tomato |  
Caramelized Onion Jam | Mole Negro

BRAISED BEEF SHANK  
CAPPELLETTI 40

Pimentón Soubise | Allium Brodo |  
Parmigiano

GRILLED SAKURA PORK CHOP 59

Caramelized Onion and Apple Mostarda |  
Fawn Cheddar Polenta | Clavados Demi-  
Glaze | Roasted Apples | Roasted Sunchokes |  
Roasted Red Cabbage

CAVATELLI CARBONARA 34

Fra’mani Guanciaie | Parmigiano Reggiano |  
Egg Custard

DUCK AND PERSIMMON 38

Duck Breast And Sausage | Jerusalem  
Artichoke | Sauce Bigarade

POBLANO TLACOYO 36

Roasted Poblano | Fresh Masa |  
Cabbage-Cilantro Slaw | Avocado |  
Black Beans | Queso Oaxaca |  
Creamy Verde | Lime Crema

TROUT AND NORI 42

Charred Brassicas | Preserved Lemon |  
Smoked Paprika | Sauce Normande

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