

**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

DUCK CROQUETTES 23

Green Chile Sauce Gribiche |
Deer Creek Aged Cheddar

CHICORIES AND HERBS 18

Fall Citrus | Honey and Buttermilk |
Focaccia Crisp

SAGANAKI AND MUSHROOMS 20

Feta and New Mexico Green Chile |
Honey Wheat Toast

ZIA RANCH PRIME BEEF TARTARE 22

Rosemary Potato Crisp | New Mexico Rojo |
Egg Jam

BEEF AND PORK BELLY 23

Mole nuevo | pumpkin seed crumble

BEETS AND LABNEH 17

Chaco Harissa | Savory Granola | Mustards |
Fermented Allium

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

GRILLED SAKURA PORK CHOP 59

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

POBLANO TLACOYO 36

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

WILD BOAR CAPPELLETTI 40

Pimentón Soubise | Allium Brodo |
Parmigiano

CAVATELLI CARBONARA 34

Fra'mani Guanciaie | Parmigiano Reggiano |
Egg Custard

DUCK AND PERSIMMON 38

Duck Breast and Sausage | Jerusalem
Artichoke | Sauce Bigarade

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.