

GOOD EVENING AND WELCOME TO LEVEL 5

Spring and Summer 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

DUCK CROQUETTES 23

Green Chile Sauce Gribiche | Deer Creek Aged Cheddar

OYSTERS 24

Jalapeño and Lime Sorbet | Cucumber | Chile

BEEF AND PORK BELLY 23

Mole Nuevo | Pumpkin Seed Crumble

HOUSE-MADE DUCK CHORIZO 19

Salsa Verde | Crema | Pickled Red Onion

MOLE POBLANO 20

Confit Duck | Red Cabbage | Masa-Harina Tortilla

APPETIZERS

SWEET PEA SOUP 13

Fromage Blanc | Mint | Alliums

BEETS AND LABNEH 17

Chaco Harissa | Savory Granola | Mustards | Fermented Allium

ZIA RANCH PRIME BEEF TARTARE 22

Potato Crisp | New Mexico Rojo | Egg Jam

HOUSE-MADE FOCACCIA 12

Chimayó Butter | Whipped Tallow and Green Chile

SAGANAKI AND MUSHROOMS 20

Feta and New Mexico Green Chile | Summer Citrus | Honey Wheat Toast

ENTRÉES

ZIA RANCH PRIME BEEF MP

USDA Prime, Naturally-Raised in Vaughn, New Mexico. Ask your server about today's cut.

Served with Artichokes à la Barigoule | Parmigiano | Chile Ancho

HONEY LACQUERED DUCK 40

Coriander | Carrots | Kumquats | Sauce Bigarade

GRILLED SAKURA PORK CHOP 59

Polenta | Green Chile Gremolata | Spring Onions

MUSHROOM AND POBLANO TINGA EMPANADA 36

Crema | Avocado | Salsa Macha

CRAWFISH CARMELLE 40

Sugar Snap Peas | Sauce Américaine

GRILLED DORADE 45

Asparagus | Preserved Lemon | Fennel

CAVATELLI CARBONARA 34

Fra'mani Guanciale | Parmigiano Reggiano | Egg Custard

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