

**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

STONEFRUIT SALAD 22

Cucumber | Charred Avocado | Serrano

STRAWBERRIES AND BURRATA 19

Balsamico of Monticello | Pink Peppercorn

BEEF TARTARE 22

Potato Crisp | New Mexico Rojo | Egg Jam

HOUSE-MADE FOCACCIA 13

Chimayó Butter | Whipped Tallow and Green Chile

SAGANAKI AND MUSHROOMS 21

Feta and New Mexico Green Chile | Kalamata Olives | Roasted Tomato | 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

GRILLED SAKURA PORK CHOP 59

Polenta | Green Chile Gremolata | Spring Onions

MUSHROOM AND POBLANO TINGA EMPANADA 36

Crema | Avocado | Salsa Macha

GRILLED DORADE 45

Summer Squash | Preserved Lemon | Fennel

ARROZ CON POLLO 38

Poulet Rouge Heritage Chicken | Acquerello Rice | Courgette

SPAGHETTI ALLA CHITARRA 34

Sauce Amatriciana | Guanciale | Pecorino

GOLDEN POTATO GNOCCHI 36

Speck Ham | English Peas | Calabrian Chili

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