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DINNER

SUMMER  
2026

SNACKS

**POULET ROUGE  
CROQUETTES** **23**

Green Chile Sauce Gribiche |  
Deer Creek Aged Cheddar

**BEEF TARTARE** **22**

New Mexico Rojo |  
Blue Corn | Egg Jam

**OYSTERS** **24**

Jalapeño & 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

ARTISAN BREAD BOARD 13

Chevre & Honey |  
Tallow & Green Chile Butter

SUMMER BABAGANOUSH 18

Tahini | Chile Crisp |  
Heirloom Corn Lavash

STONE FRUIT SALAD 22

Charred Avocado |  
Cucumber | Serrano

STRAWBERRIES AND BURRATA 19

Balsamico of Monticello |  
Pink Peppercorn

SAGANAKI AND MUSHROOMS 21

Feta & New Mexico Green Chile |  
Kalamata Olives | Roasted Tomato |  
Honey Wheat Toast

PRIME CUTS

Accompanied by  
seasonal vegetable interpretations

ZIA RANCH DOMESTIC WAGYU BEEF MP

BECK AND BULOW PETITE FILET 6OZ 70

CHULETA KAN KAN 14OZ 55

ENTRÉES

SABLEFISH A LA VERACRUZANA 45

Romesco | Yellow Corn |  
Romano Beans

MUSHROOM AND POBLANO TINGA EMPANADA 36

Crema | Avocado | Salsa Macha

ARROZ CON POLLO 38

Heritage Chicken |  
Acquerello Rice | Courgette

SPAGHETTI ALLA CHITARRA 34

Sauce Amatriciana |  
Guanciale | Pecorino

GOLDEN POTATO GNOCCHI 36

Speck Ham | Summer Squash

For parties of 8 or more, a single check will be presented and a 23% gratuity will be added.

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