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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**

Watermelon Granita |
Serrano Chile

**BEEF AND
PORK BELLY** **23**

Mole Nuevo |
Pumpkin Seed Crumble

MOLE POBLANO **20**

Cabbage Slaw |
Masa-Harina Tortilla



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.

PRIME CUTS

Accompanied by
seasonal vegetable interpretations

*Cabernet Sauvignon, Caymus,
Napa Valley, CA, 2023 35 / 160*

ZIA RANCH DOMESTIC WAGYU BEEF	MP
BECK AND BULOW PETITE FILET 6OZ	70
CHULETA KAN KAN 24OZ	69

APPETIZERS

ARTISAN BREAD BOARD	13
Chevre & Honey Tallow & Green Chile Butter	
SUMMER BABAGANOUSH	18
Tahini Chile Crisp Heirloom Corn Lavash	
HEIRLOOM TOMATO AND FETA SALAD	23
Olive Tapenade Za'atar	
WATERMELON AND BURRATA	20
Balsamico of Monticello Prosciutto Fennel	
SAGANAKI AND MUSHROOMS	21
Feta & New Mexico Green Chile Kalamata Olives Roasted Tomato Honey Wheat Toast	

ENTRÉES

SABLEFISH A LA VERACRUZANA	45
Romesco Yellow Corn Romano Beans <i>Graševina, SoHu, Fericanci, Slavonia, Croatia, 2025 13 / 50</i>	
MUSHROOM AND POBLANO TINGA EMPANADA	36
Crema Avocado Salsa Macha <i>Malbec, ‘Voyage 12’, Red Schooner, Mendoza, Argentina, NV 20 / 78</i>	
ARROZ CON POLLO	38
Heritage Chicken Acquerello Rice Courgette <i>Chardonnay, Daou Vineyards, Paso Robles, CA, 2024 13 / 50</i>	
SPAGHETTI ALLA CHITARRA	34
Sauce Amatriciana Guanciale Pecorino <i>Nebbiolo, Renato Ratti, Langhe, Italy, 2023 16 / 62</i>	
GOLDEN POTATO GNOCCHI	36
Speck Ham Summer Squash <i>Pinot Noir, ‘Overlook’, Landmark Vineyards, 2022 12 / 46</i>	