

## SOUPS & SALADS

### CHEF'S SOUP OF THE SEASON

small bowl 7 | large 9

### RED CHILE TORTILLA SOUP

Topped with avocado crema, asadero and crispy tortilla strips

small bowl 7 | large 9  

### PICURIS

romaine hearts, roasted corn, cherry tomato, cucumber, kidney beans, red chile dusted tortillas & maple soy vinaigrette

13



### PEA & ARUGULA

spring peas and arugula tossed with candied pistachios, pecorino romano, and creamy mint vinaigrette

13

add grilled achiote chicken or grilled shrimp or grilled scottish salmon to any salad +6

### COBB

iceberg lettuce, cherry tomatoes, applewood smoked bacon, kalamata olives, hardboiled egg, fresh cucumber, blue cheese crumbles, fresh avocado and lemon-thyme vinaigrette

13



### SPINACH & STRAWBERRY

fresh organic baby spinach with tempura artichokes, strawberry and almond crusted goat cheese with poppy seed vinaigrette

14

## SHARES

### ARTISAN CHEESE DISPLAY

assorted cheeses, house made jams and crusty breads

13



### CHICKEN NACHOS

served with shredded chicken, pinto beans, green chile, guacamole, pico de gallo, sour cream and charred jalapenos

14



### CHIPS & SALSA

house made white corn tortilla chips with salsa fresca

8



add guacamole +4

### HOT WINGS

served with celery, carrots and blue cheese dressing

13

### GREEN CHILE DUCK CONFIT QUESADILLA

fresh guacamole, pico de gallo and sour cream

15

## SANDWICHES

Served with your choice of one; fruit, house made fries, tempura fried onions, sweet potato fries or coleslaw

### THE CLUB

multi grain bread, roasted turkey breast, apple wood smoked bacon, tomatoes, radish sprouts, fresh avocado, red onion and mayonnaise


14

### THE BURGER

on a butter brioche bun with lettuce, tomato, onion and a barrio brinery pickle

 ALL NATURAL BISON 15

 BLACK ANGUS BEEF 13

 QUINOA & VEGGIE 13

add nm roasted green chile, white tillamook, bacon or avocado

+50/EA

### GREEN CHILE FRENCH DIP

thinly sliced prime rib topped with nm green chile and provolone

15

### SESAME CRUSTED TUNA WRAP

seared saku tuna, carrot - red cabbage slaw, avocado, spring lettuce, crispy wontons, soy-siracha mayo on a chipotle tortilla

16

## MEDIUM PLATES

### NEW ZEALAND BABY LAMB CHOPS

mint gremolata and baby green salad with lemon thyme vinaigrette

16



### ALL DAY OMELETTE

three cage free eggs with your choice of:

applewood smoked bacon, mushrooms, cheddar cheese, tomatoes and green chile

15

### TUNA POKE BOWL

saku tuna marinated in soy sauce, toasted sesame seed oil and citrus, served over brown rice with a salad of avocado, green onions, sesame seed, cilantro, wakame and pickled ginger

16



### GREEN CHILE CHICKEN ENCHILADAS

white corn tortillas, cheddar jack cheese, topped with fresh pico de gallo, guacamole, sour cream and pinto beans

15

add a fried egg +3

### STUFFED POBLANO CHILE

poblano stuffed with corn, tomato, black beans, served over arroz con maize with almond chile negro mole

16



### GRILLED MAHI-MAHI TACOS

achiote grilled mahi-mahi, jicama and pepper slaw, with citrus-dill vinaigrette, arroz con maize, fresh pico de gallo and avocado-jalapeno crema

16



### FISH & CHIPS

batter fried alaskan cod with red chile remoulade, house made coleslaw and french fries

15

### LUMP CRAB CAKES

blue corn crusted crab cakes with roasted yellow and red pepper coulis, and white scallion, fennel and watercress salad

20

## MAIN PLATES

Available after 5pm

### PAN SEARED CERVINA VENISON MEDALLIONS

roasted purple potatoes, artichoke hearts, herbed tomatoes, and baby carrots with a soy-orange reduction

32

### CITRUS SESAME GLAZED VERLASSO SALMON

sustainable farmed verlasso salmon, sautéed scallions, roasted pepper hummus

28

### GRILLED GOLD CANYON RIBEYE

spiced and charred ribeye, grilled asparagus with citrus chutney, pea and little gem salad, with farro and pecorino

30

### WILD BERRY & GUAJILLO GLAZED DUCK BREAST

flageolet beans, applewood smoked bacon, spinach and berry veal reduction

30