

SOUPS & SALADS

CHEF'S SOUP OF THE SEASON

OR 7/9

RED CHILE TORTILLA SOUP

Topped with avocado crema, asadero and crispy tortilla strips

PICURIS SALAD 14

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

COBB SALAD 14

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

ROASTED BUTTERNUT SQUASH & RED BEET SALAD 14

Cotija cheese, honey-ginger vinaigrette, caramelized shallots and winter greens

SPINACH, PEAR & POMEGRANATE SALAD 15

Baby spinach with candied walnuts, feta cheese, verjus vinaigrette

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

SHARES

CARNE ASADA TOSTADITAS 13

Corn tortillas topped with refried beans, grilled flat iron steak, asadero, pico de gallo, guacamole, salsa and sour cream

ARTISAN CHEESE DISPLAY 13

Assorted cheeses, house made jams and crusty breads

CHIPS & SALSA 8

House made white corn tortilla chips with salsa fresca

Add guacamole +4

GRINGA AL PASTOR 15

Tortilla filled with asadero and carne al pastor with grilled pineapple, radish cilantro salad, avocado crema, pico de gallo and guacamole on the side

CHICKEN KABOBS 14

Mint and garlic marinated chicken and vegetable skewer with chunky cucumber tzatziki

 VEGETARIAN  GLUTEN FREE  VEGAN

SANDWICHES


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

CLUB 14

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

Choice of soup and 1/2 club 13

BURGER

 ALL NATURAL BISON 15  BLACK ANGUS BEEF 13

On a butter brioche bun with lettuce, tomato, onion and a barrio brinary pickle

Add NM roasted green chile, white tillamook, bacon or avocado +.50 ea

HERBED ROASTED PORTABELLA MUSHROOM SANDWICH 15

Roasted peppers, grilled zucchini, yellow squash, goat cheese and roasted tomato tapenade, on foccacia bread

CREATE YOUR OWN FLATBREAD 16

Rustic naan bread with olive tomato tapenade, caramelized shallots, roasted butternut squash, root vegetables and feta cheese

Add grilled chicken, carne asada or andouille sausage +4

GREEN CHILE FRENCH DIP 15

Thinly sliced prime rib topped with nm green chile and provolone

MEDIUM PLATES

SHRIMP & SCALLOP GRITS 16

Tomato sofrito, corn and cilantro grits and garlic oil

NEW ZEALAND BABY LAMB CHOPS 16

Mint gremolata and baby green salad with lemon thyme vinaigrette

SEAFOOD ANDOUILLE GUMBO 18

Classic bayou gumbo with shrimp, bay scallops, andouille and okra, served with spicy garlic toast

ALL DAY OMELETTE 15

Three cage free eggs with your choice of:

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

GREEN CHILE CHICKEN ENCHILADAS 15

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

Add a fried egg +3

STUFFED POBLANO CHILE 16

Poblano stuffed with corn, tomato, black beans, served over cilantro rice with almond chile negro mole

SHRIMP TACOS 16

Marinated shrimp, arroz con maiz, pico de gallo, avocado crema, jicama pepper slaw with chile de arbol sauce

FISH & CHIPS 15

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

SHERRY GLAZED PORK BELLY 20

Roasted carrot and yam puree, herbed mushrooms, garlic broccolini and espresso veal reduction

AFTER 5 MAIN PLATES

Available after 5pm

SCOTTISH PAN ROASTED SALMON 28

With baby red beets, rosemary roasted marble potatoes, garlic broccolini and blood orange gastrique

HERB & GARLIC MARINATED BLACK ANGUS FILLET MIGNON 30

Sweet potato polenta, sautéed swiss chard and wild mushroom veal reduction

SLOW ROASTED CHICKEN BREAST 26

Yukon potato and spinach puree, roasted root vegetables and pear ginger reduction

SIDES

SWEET POTATO POLENTA 6

YUKON GOLD SPINACH PUREE 6

CARROT & YAM PUREE 6

GRITS 6

GARLIC BROCCOLINI 6

ARROZ CON MAIZ 6

SAUTÉED SWISS CHARD 6

GRILLED ASPARAGUS 6

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