



DINNER

Appetizers

Tortilla Soup 9 GV

red chili spiced southwestern soup with black beans cilantro, lime crème, crispy tortilla strips

Roasted Piquillo Quesadilla 12 VS

Monterrey jack cheese, charred corn chipotle pepper puree, pico de gallo
add **Shredded Chicken 7**

Spring Garden Salad 11 GV

fresh arugula, strawberries, goat cheese, toasted granola red grapes, radishes and honey cumin vinaigrette

Green Chile Baked Rigatoni 15

Rigatoni pasta, cilantro hatch chiles, parmesan cheese sauce

Rosemary Roasted Brie Cheese 15

with strawberry relish, garlic toast and crackers

Entrees

Grilled Flat Iron Steak * 27 G

with grilled zucchini, chimichurri and red wine sauce

Roasted Organic Chicken Breast * 24 GS

grilled half chicken marinated and roasted with tomatoes, cilantro and chili de arbol jus

Angus Green Chili Bacon Burger * 19

topped with jack cheese, fresh arugula, tomato and herbed French fries

Chimichurri Crusted Steelhead Trout *26 G

with fajita vegetables and grilled tortilla

Machaca Boneless Ribs 27 G

with roasted vegetables, pico de gallo natural braising jus

Sides 7

Cast Iron Vegetables of the Season GV

Herbed Country Fries

Split Plate Charge \$5

G – May be prepared Gluten Free **V** – May be prepared Vegetarian **S** – Spicey

*FDA - Undercooked meats, poultry, eggs, or seafood may increase your risk of food borne illness