



## DINNER

### Appetizers

#### **Tortilla Soup 9 GV**

red chili spiced southwestern soup with chicken tinga, 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, endive goat cheese, toasted granola red grapes, radishes and honey cumin vinaigrette

#### **Chopped Kale and Romaine 11 GV**

with fresh grated parmesan garlic rubbed flat bread and Caesar dressing

#### **Green Chile Mac and Cheese 15**

spinach pasta, cilantro hatch chile parmesan cheese sauce

### Entrees

#### **Grilled Flat Iron Steak \* 27 G**

with grilled zucchini, chimichurri and red wine sauce

#### **Roasted Organic Chicken \* 23 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, grilled corn tortillas

### Sides 7

#### **Cast Iron Vegetables of the Season GV**

#### **Roasted Baby Potatoes and Peppers GV**

#### **Herbed Country Fries**

### Bar Specialties

#### **Rosemary Roasted Brie Cheese (serves 2) 15 G**

with strawberry relish, garlic toast and crackers

#### **Green Chili Glazed Pork Drumettes 17 G**

with pickled “escabeche” vegetable salad

Split Plate Charge \$5

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

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