

ENSALADAS

WINTER SALAD (VG, GF) 16

Little gem, pears, blue cheese crumbles, toasted pecans, pomegranates, maple vinaigrette

FIRE-ROASTED CORN SALAD (VG, GF) 16

Little gem, avocado, cotija, pepitas, cilantro, fried tortilla strips, chili powder, creamy elote dressing

ADDICTIVE STRAWBERRY SALAD (VG, GF) 16

Spinach, arugula, goat cheese, toasted almonds, fresh strawberries; raspberry vinaigrette

WATERMELON SALAD (VG, GF) 18

Cucumbers, cotija, cherry tomatoes, mint, pickled fresnos, tamarind balsamic reduction, tajin



SOPA & CHILIES

CORN CHOWDER (GF) 12

Jalapeño bacon, potato, cream, red pepper, cheddar jack, cilantro

POSOLE VERDE (GF) 12

Garnished with cilantro, radish, cheddar jack, cilantro
Chicken, hominy, salsa verde, mild chilies

GREEN CHILI (GF) 16

Garnished with cilantro, radish, cheddar jack, cilantro
Tender slow cooked pork, spicy fresh hatch chilies, jalapeño & poblano chilies; warm corn tortillas

RED CHILI (GF) 16

Garnished with cilantro, radish, cheddar jack, cilantro
Slow roasted beef, spicy dried red chilies & smokey chipotle; warm corn tortillas

BLUEBERRY CORNBREAD (GF) 12

Honey Butter • For the Table • Allow 20 minutes

ENTREES

PESCADO FRITO (GF) 68

(Serves 2 people)

Crispy whole fish (striped sea bass), cowboy pinto beans, southwest rice, guacamole, salsas, escabeche, warm corn tortillas

BLACKENED MAHI MAHI (GF) 28

Southwest rice (black beans, red peppers, corn, zucchini, red onion); mango salsa

MAPLE GLAZED SALMON* (GF) 34

8oz grilled Alaskan salmon; butternut squash, pecans, brussel sprouts, dried cranberries, jalapeño bacon; maple chili glaze

SHRIMP DIABLO 28

Penne pasta, chipotle cream, jalapeño bacon, spinach, sweet red peppers

CHICKEN MOLE 28

Slow braised bone-in half chicken, pumpkin mole; sweet corn pudding, grilled vegetables

PORK CHOP & SWEET POTATO PIE 32

Grilled 2 bone chop, jalapeño bacon jam, charred corn and zucchini

MEXALOAF (GF) 28

Chipotle ketchup and jalapeño bacon; whipped potatoes, grilled vegetables

COWBOY RIBEYE* (GF) 54

Grilled to order 16oz, loaded whipped potatoes (sour cream, cheddar jack, crisp bacon), roasted wild mushrooms, fresh herbs

BEEF TENDERLOIN* (GF) 48

Grilled to order 8oz, charred broccolini; little gem wedge salad with cherry tomatoes, blue cheese, red onion, avocado, balsamic vinaigrette

FLAT IRON* (GF) 32

Grilled and sliced fajita style, red peppers and onions; spicy pinto beans, guacamole, salsa; warm corn tortillas

WILD MUSHROOM ENCHILADAS (GF, VG) 28

Sautéed spinach, herbed wild mushrooms, asadero cheese, red chili sauce; Southwest rice (black beans, red peppers, corn, zucchini, red onion); toasted pumpkin seeds

SIDES

Southwest Rice (gf, v)	8	Whipped Potatoes (gf, vg)	8	Escabeche (gf, v)	6
Cowboy Pinto Beans (gf)	8	Loaded Whipped Potatoes (gf)	12	Charred Broccolini (gf, vg)	12
Blistered Hot Peppers (gf, v)	8	Elote - Off the Cob (gf, vg)	12	Sweet Corn Pudding (vg).	12

*These dishes may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness.
{gf} = Gluten Free – we are not a gluten free kitchen • {vg} = Vegetarian • {v} = Vegan

QUESADILLA • TACOS • TAPAS • QUESADILLA • TACOS • TAPAS • QUESADILLA • TACOS • TAPAS • QUESADILLA • TACOS • TAPAS • QUESADILLA •

White cake soaked with house made rumchata (made with rice, almonds & rum), cinnamon whipped cream, side of rumchata