

Small Plates & Appetizers

FRIED CHICKPEAS

10

lightly fried chickpeas, fresno peppers, lemon rind,
chipotle aioli

WOOD OVEN BAKED TAPENADE

14

goat cheese and olive tapenade, rustic flat bread

STUFFED ARTICHOKE HEART

16

spinach, mushrooms, pecorino, gorgonzola cream sauce

TEMPURA HATCH CHILE

16

shrimp stuffed fried hatch chile, chipotle aioli

SHRIMP SCAMPI

18

sauteed shrimp, spanish chorizo, spicy garlic broth,
grilled crostini

From the Land

WAGYU BAVETTE AND EMPANADA

55

house coffee and spice dry rub, served with a wild
mushroom & spinach empanada, confit carrots, red chile
gravy

WAGYU BURGER AND FRIES

21

brioche bun, smoked gouda, green chile, tomato onion
jam
– add wild board bacon 5 –

LIMONCELLO CHICKEN

32

fingerling potatoes, grilled tomato, limoncello sauce

ROASTED POBLANO

26

quinoa, mushrooms, spinach, queso asadero, lentil puree

From the Sea

DIJON TARRAGON GRILLED SALMON

36

panzanella salad, sugar snap peas

GRILLED WHOLE BRANZINO

42

mediterranean whole branzino with a vierge relish: olives,
tomatoes, oregano, lemon, & capers, smashed potatoes

Flour & Water

THE EL NIDO PIZZA

26

capicola, salami, pepperoni, italian
sausage, pomodoro, mozzarella,
ricotta, parmesan, basil

PESTO AND BURRATA PIZZA

24

pesto, burrata, roasted pine-nuts

WILD MUSHROOM RAVIOLI

32

house made ravioli, white wine
parmesan sauce, white truffle oil