
DINNER*Spring 2015*

CHEF*Justin Goerich***SOUS CHEFS***Clint Myers**Luis Portillo*

♦ SPECIALS ♦**SUNDAY***Prime Rib***MONDAY***BBQ Duck Tacos***TUESDAY***Shrimp & Sweet
Potato Tamales***WEDNESDAY***Tortilla Crusted Ahi*

♦ SALADS ♦

Casa Salad 6
honeydew, chayote squash, jicama,
cotija cheese, sherry vinaigrette
add chicken \$4 or tilapia \$7

Chile Salad 11
pickled anaheims, queso fresco, pine nuts,
corn, cilantro-lime vinaigrette
add chicken \$4 or tilapia \$7

Whole Leaf Caesar Salad 9
cotija cheese, blue corn croutons, white
anchovies, guajillo chile dressing,

Smoked Chicken Salad 12
romaine, pepitas, dried cranberries,
polenta croutons, goat cheese vinaigrette

♦ FOR THE TABLE & SMALL PLATES ♦

Chips & Salsa 4
hatch salsa, housemade corn chips

Guacamole 8
mashed fresh, housemade corn chips

Salsa Sampler 9
salsa verde, hatch salsa, salsa de papi,
mango-habanero salsa

Queso Fundido 9
warm queso, red pepper jam, poblano chiles,
flour tortillas
add chicken or chorizo \$4

Empanadas 8
black beans, oaxaca cheese, ranchero sauce

Blue Corn Fried Oysters* 12
slaw, jalapeño aioli

Roasted Poblano Relleno 9
tres quesos, roasted vegetables,
black bean refritos

Smoked Pork Ribs 9
herb charred, pickled chile salad

Fry Bread Trio 11
bbq brisket, red chile braised pork,
chorizo fundido

Smoked Trout Tostada* 11
pickled chiles, pepita crema, grapefruit,
avocado, salsa verde

♦ SOUPS ♦

Cucumber-Avocado Gazpacho 4 / 8
beet-gaujillo chile sorbet, chile oil, cilantro

Tortilla Soup 7
roasted tomato broth, avocado, jicama,
pickled anaheims, oaxaca cheese

♦ DINNER PLATES ♦

Pan Seared Colorado Striped Bass 24
crispy pork belly, chile braised fennel, pasilla-sweet potato squash purée, serrano jam

Chicken Enchiladas 16
smoked cheese, achiote rice, pinto beans, crema, choice of red, green or xmas
*add an egg \$1**

Grilled Ruby Red Trout 20
roasted beets, spring peas, red chile potatoes, charred radicchio, chiltomate sauce

Red Chile Braised Lamb Shank 26
blue corn grit cake, seared greens, radish salad, horseradish gremolata

Spinach-Poblano Tamales 16
asparagus, garbanzo bean-chile purée, farm spinach, charred pepper salsa
add bbq beef brisket or red chile braised pork \$4

Smoked Pork Chop* 26
confit potato hash, dried cherry-jalapeño compote, cascabel chile purée

Chipotle Glazed Chicken Thighs 19
marinated heirloom beans, broccolini, arugula & pomegranate salad

Seared Tilapia Tacos 16
house corn tortillas, tomatillo salsa, avocado crema, black bean refritos

Grilled Flatiron Steak* 25
creamy polenta, grilled asparagus, cilantro pistou, watercress salad

♦ SIDES ♦

Rice & Beans 3 **Salsa** 3

Guacamole 6 **Seared Greens** 4

Tortillas 2 **Housemade Chorizo** 4

Roasted Vegetables 5 **Spinach-Poblano Tamale** 4

Chicken Breast 4 **Creamy Polenta** 4

Not all ingredients are listed. Please alert your server to any allergies.

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.*

