



... Chef • Rodrigo Quijano ...

STARTERS

- TABLE-SIDE GUACAMOLE** served with warm chips **9⁹⁵**
- OVEN ROASTED LOCAL MUSHROOM EMPANADA** queso chihuahua, ela farms apple butter, huitlacoche vinaigrette **7⁵⁰**
- EL CORN LAGER BRAISED SHORT RIB QUESADILLA** pico de gallo, queso oxaca, hatch chiles, huitlacoche aioli **8⁹⁵**
- QUESO FUNDIDO** red pepper jam, house pickles, warm flour tortillas **9⁵⁰**
add: chicken or chorizo (5), blackened redfish or grilled shrimp (7)
- SMOKEY PORK RIBS** cascabel-cranberry bbq, cowboy onions **12⁵⁰**
- HOT GARLIC HONEY WINGS** toasted walnuts, pickled chile relish **7⁹⁵**
- SKILLET BLUE CORNBREAD** smoked salt honey butter **5²⁵**
- FRITO PIE** quick pan chili, salsa fresca, sour cream, pepper jack cheese **6⁵⁰**
- SALSA SAMPLER** hatch, verde, pumpkin jalapeño, salsa de jefe, served with warm chips **8⁹⁵**
- FIRE ROASTED HATCH CHILE SALSA** served with warm chips **3⁹⁵**

SOUPS & SALADS

add chicken (5) or grilled shrimp (7) to any salad

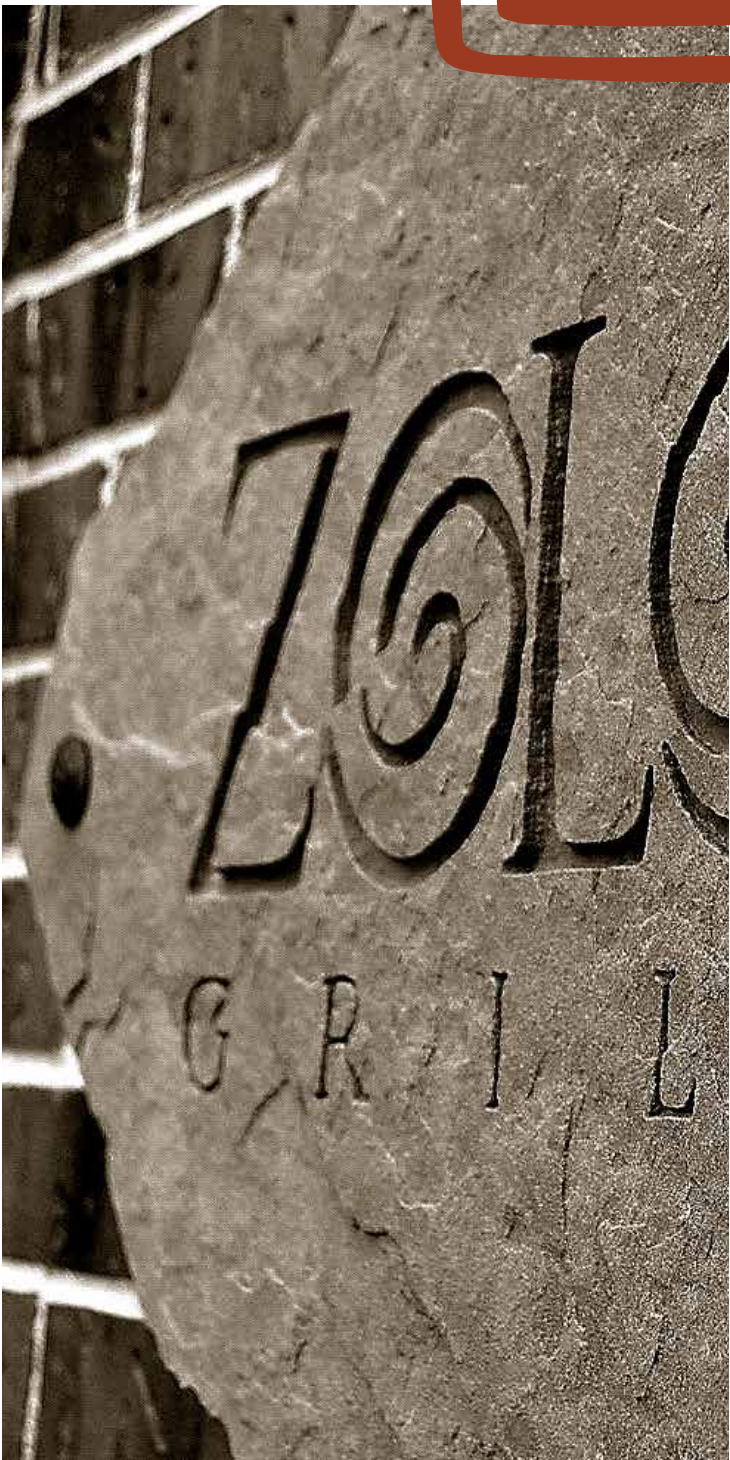
- TORTILLA SOUP** avocado, mushrooms, roasted pumpkin, queso panela, smoky dry-chile chicken broth, poblano, crema **8⁵⁰**
- NEW MEXICAN PORK & GREEN CHILE** potatoes, spicy hatch chiles, slow-roasted pork, served with lime, flour tortillas & chicharron **4⁹⁵ / 7²⁵**
- CASA SALAD** greens, carrots, jicama, golden beets, toasted pine nuts, crispy tortilla, golden raisins, cilantro-lime vinaigrette **7⁵⁰**
- WATERCRESS, FENNEL & RADICCHIO** honeycrisp apples, hard ripened sheep's cheese, toasted almond-honey dressing **8⁹⁵**
- SMOKED CHICKEN SALAD** butter lettuce, dried cranberries, toasted pepitas, cumin vinaigrette, warm polenta croutons, cowboy onions, goat cheese **13⁷⁵**
- CHOPPED SALAD** grilled skirt steak, avocado, hard cooked egg, smoked queso, pepper bacon, cherry tomatoes, smoked tomato ranch **14⁵⁰**

FALL SUPPER

- AUTUMN SQUASH TAMALES** spaghetti & butternut squash, almond-habanero cream, apricot compote **16⁹⁵**
add chicken or chorizo (5), blackened redfish or grilled shrimp (7)
- RELLENO PLATTER** brisket barbacoa stuffed poblano & crispy asadero stuffed anaheim, chile rojo, crema, pinto beans **16⁹⁵**
- REDFISH TACOS** charred tomatillo salsa, smoked serrano aioli, crema, house slaw, cotija, served with flour tortillas & black bean refritos **18⁵⁰**
- CHICKEN ENCHILADAS** smoked queso, achiote rice, pinto beans, crema, choice of red, green or xmas chile **18⁵⁰**
add egg (1)*
- SWEET POTATO TACOS** asadero cheese, almond salsa macha, leeks, apple-jicama slaw, almonds, golden beets, arugula chimichurri, fried shishitos **16⁵⁰**
- GREEN CHILE CHEESEBURGER*** monterey jack cheese, shredded lettuce, smoked serrano aioli, served with red chile ranch fries **13⁹⁵**
add egg (1) bacon* (2)*
- BUFFALO GRAVY & BISCUITS** pan fried buffalo medallions, turnips, parsnips, yams, charred onion, dried cranberries, sage biscuits **19⁵⁰**
- RIVERANCE FARMS STUFFED RED TROUT** crab & shrimp stuffing, warm potato & fennel salad, serrano-lime tartar sauce **24⁹⁵**
- GRILLED PORK BLADE STEAK** roasted garlic, green chile hashbrowns, ela farms apple butter **23⁵⁰**
- SKILLET CRUSTED VERLASSO SALMON*** red pepper-cascabel chile sauce, roasted fall vegetables, roots & greens **23⁹⁵**

SIDES 5

- ROASTED FALL VEGETABLES, ROOTS & GREENS** arugula chimichurri
- GREEN CHILE HASH BROWNS** roasted poblano chiles, heirloom cherry tomatoes, shishitos, cilantro vinegar
add egg (1) bacon* (3)*
- MAC & CHORIZO** chicharron, cotija, green chile, creamed corn
- PINTO BEANS AND ACHIOTE RICE**
- RED CHILE RANCH FRIES**



◦ DINNER ◦