



... Chef • Rodrigo Quijano ...

## REFRESHMENTS

- POMEGRANATE AGUA FRESCA** 4
- STRAWBERRY LEMONADE** 4
- MIGHTY LEAF ICED TEA** 3
- OZO ZOLO LOVE BLEND COFFEE** 3
- ROCKY MOUNTAIN SODA** root beer, golden ginger beer 5<sup>50</sup>
- TOPO CHICO SPARKLING MINERAL WATER** 4

## STARTERS

- GUACAMOLE** served with warm chips 8<sup>50</sup>
- OVEN ROASTED LOCAL MUSHROOM EMPANADA** queso chihuahua, ela farms apple butter, huitlacoche vinaigrette 7<sup>50</sup>
- QUESO FUNDIDO** red pepper jam, house pickles, warm flour tortillas 9<sup>50</sup>  
*add: chicken or chorizo (5), blackened redfish or grilled shrimp (7)*
- HOT GARLIC HONEY WINGS** toasted walnuts, pickled chile relish 7<sup>95</sup>
- SKILLET BLUE CORNBREAD** smoked salt honey butter 5<sup>25</sup>
- FRITO PIE** quick pan chili, salsa fresca, sour cream, pepper jack cheese 6<sup>50</sup>
- SALSA SAMPLER** hatch, verde, pumpkin jalapeño, salsa de jefe, served with warm chips 8<sup>95</sup>
- FIRE ROASTED HATCH CHILE SALSA** served with warm chips 3<sup>95</sup>
- RED CHILE RANCH FRIES** 4<sup>50</sup>

## 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 8<sup>50</sup>
- NEW MEXICAN PORK & GREEN CHILE** potatoes, spicy hatch chiles, slow-roasted pork, served with lime, flour tortillas & chicharron 4<sup>95</sup> / 7<sup>25</sup>
- CASA SALAD** greens, carrots, jicama, golden beets, toasted pine nuts, crispy tortilla, golden raisins, cilantro-lime vinaigrette 7<sup>50</sup>
- WATERCRESS, FENNEL & RADICCHIO** honeycrisp apples, hard ripened sheep's cheese, toasted almond-honey dressing 8<sup>95</sup>
- SMOKED CHICKEN SALAD** butter lettuce, dried cranberries, toasted pepitas, cumin vinaigrette, warm polenta croutons, cowboy onions, goat cheese 13<sup>75</sup>
- CHOPPED SALAD** grilled skirt steak, avocado, hard cooked egg, smoked queso, pepper bacon, cherry tomatoes, smoked tomato ranch 14<sup>50</sup>
- AVOCADO CUCUMBER SALAD** arugula, cracked pepper, lemon & garlic infused olive oil, toasted sesame seeds, cheese toast 13<sup>95</sup>

## FALL LUNCH

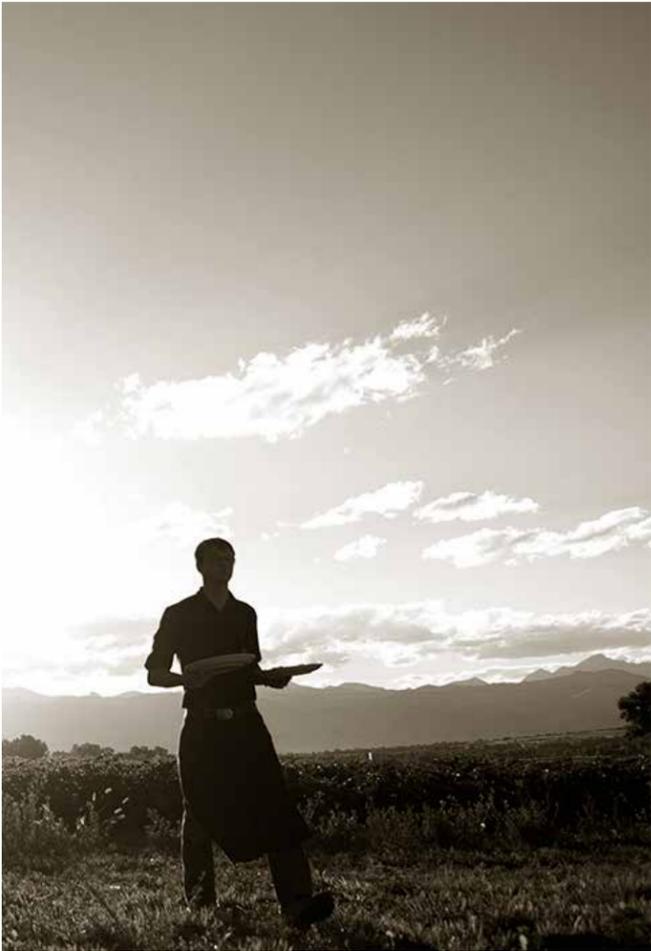
- AUTUMN SQUASH TAMALES** spaghetti & butternut squash, almond-habanero cream, apricot compote 13<sup>95</sup>  
*add chicken or chorizo (5), blackened redfish or grilled shrimp (7)*
- EL CORN LAGER BRAISED SHORT RIB QUESADILLA** pico de gallo, queso oxaca, hatch chiles, huitlacoche aioli, served with a small salad 11<sup>95</sup>
- SWEET POTATO TACOS** asadero cheese, almond salsa macha, leeks, apple-jicama slaw, almonds, golden beets, arugula chimichurri, fried shishitos 10<sup>50</sup>
- GREEN CHILE CHEESEBURGER\*** monterey jack cheese, shredded lettuce, smoked serrano aioli, served with red chile ranch fries 13<sup>95</sup>  
*add egg\* (1) bacon\* (2)*
- REDFISH TACOS** charred tomatillo salsa, smoked serrano aioli, crema, house slaw, cotija, served with flour tortillas & black bean refritos 12<sup>95</sup>
- SMOKEY PORK RIBS** cascabel-cranberry bbq, cowboy onions, served with red chile ranch fries 13<sup>95</sup>  
*available as a starter 8<sup>95</sup>*
- RELLENO PLATTER** brisket barbacoa stuffed poblano & crispy asadero stuffed anaheim, chile rojo, crema, pinto beans 13<sup>50</sup>
- GRILLED ORANGE CARNITAS TACOS** braised duroc pork carnitas, house slaw, orange-arbol preserves, crispy cheese, avocado 13<sup>95</sup>
- CHICKEN ENCHILADAS** smoked queso, achiote rice, pinto beans, crema, choice of red, green or xmas chile 12<sup>95</sup>  
*add egg\* (1)*
- CRISPY FRIED LAMB TORTA** caramelized onions, all-night tomatoes, achiote aioli, served with red chile ranch fries 15<sup>50</sup>
- TWO FRIED EGGS & GREEN CHILE HASH BROWNS** roasted poblano chiles, heirloom cherry tomatoes, cilantro vinegar, choice of red or green chile 12<sup>95</sup>  
*add bacon\* (3)*
- MAC & CHORIZO** chicharron, cotija, green chile, creamed corn, with choice of grilled skirt steak, fried chicken or roasted squash 12<sup>50</sup>

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.



# ZOLO

GRILL



• LUNCH •