



# DINNER

... Chef • David Engel ...

## STARTERS

- CHIPS & SALSA fire roasted southern colorado green chile salsa 3<sup>25</sup>
- CRISPY FRIED ANAHEIM CHILE asadero cheese, red & green chile 7<sup>95</sup>
- SMOKED TROUT AND WHITE BEAN DIP amaranth crackers, olive rajas salsa 8<sup>50</sup>
- BBQ SHRIMP & HOMINY CAKE red chile, lemon, dry jack cheese & Pueblo chiles 12<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)*
- FRITO PIE pan chili, pico de gallo, crema, chihuahua cheese, scallions 6<sup>95</sup>
- CRUNCHY DUCK WINGS smoked paprika & cumin spice, Iowa maytag blue cheese 7<sup>95</sup>
- TABLE-SIDE GUACAMOLE served with warm chips 9<sup>95</sup>
- SKILLET BLUE CORNBREAD baked to order, hot & delicious, smoked salt honey butter 5<sup>25</sup>

## SOUPS & SALADS

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

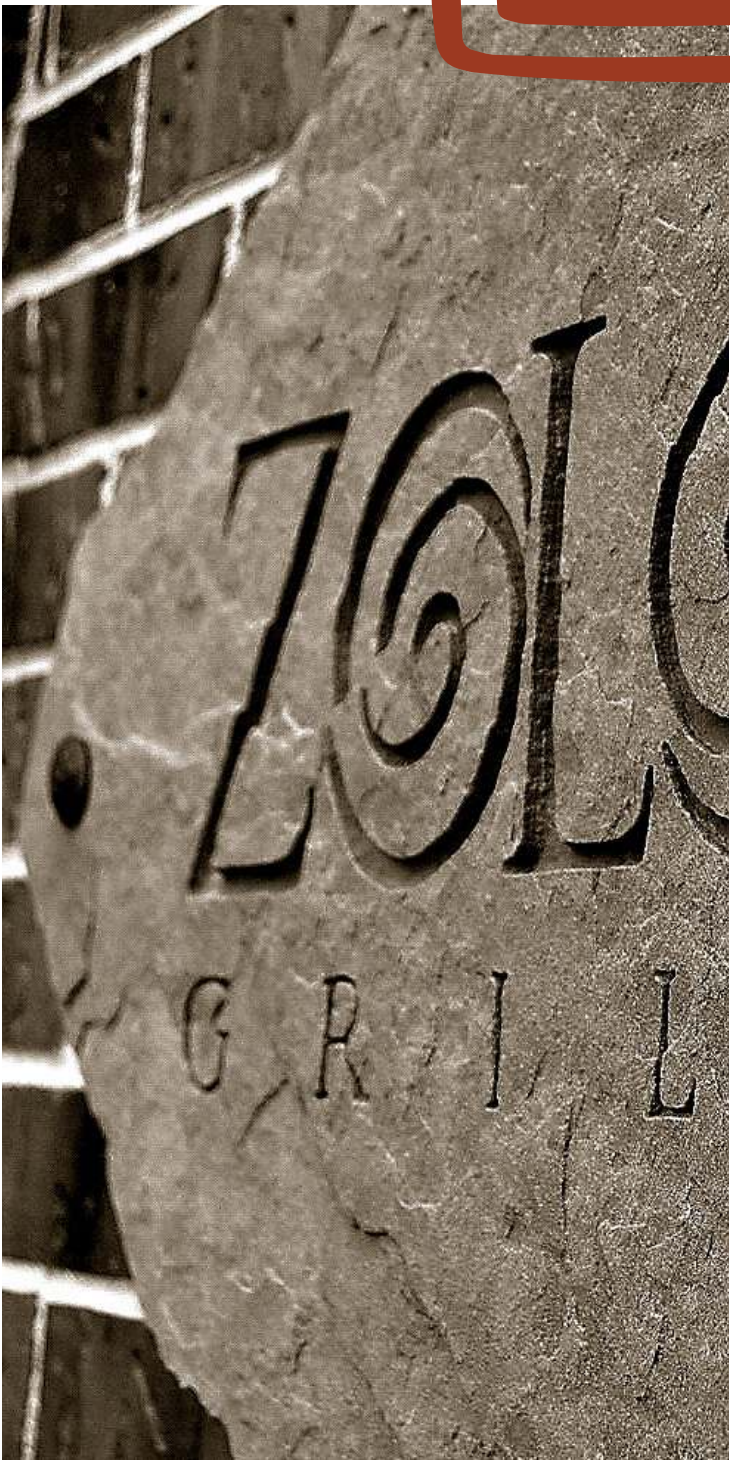
- TORTILLA SOUP cabbage, avocado, panela cheese, radish, tortilla strips and rich chicken-tomato broth 8<sup>50</sup>
- SWEET POTATO SOUP black bean fritters and green onion mash 4<sup>95</sup> / 7<sup>25</sup>
- PORK GREEN CHILE STEW potatoes, blistered onions, roasted garlic, lime & chicharron 4<sup>95</sup> / 7<sup>95</sup>
- CASA SALAD winter greens, red grapefruit, golden beets, toasted pine nuts, balsamic-lime vinaigrette 7<sup>95</sup>
- OG SMOKED CHICKEN SALAD mixed greens, dried cranberry, pepita, crispy polenta croutons, cowboy onions, goat cheese vinaigrette 13<sup>75</sup>
- CHOPPED SALAD romaine, hard egg, bacon, pickled vegetables, sunflower seeds, green beans, avocado, green goddess dressing 12<sup>50</sup>

## WINTER SUPPER

- SWEET POTATO TACOS dry jack cheese, almond salsa macha, apple-jicama slaw, almonds, arugula chimichurri & fried shishitos 16<sup>95</sup>
- BLACKENED REDFISH TACOS charred tomatillo salsa, smoked serrano aioli, cabbage, cotija, black bean refritos 18<sup>95</sup>
- WILD MUSHROOM TAMALES butternut squash hash, almond habanero cream, toasted walnuts 17<sup>50</sup>
- POBLANO RELLENO brisket barbacoa stuffed poblano, chile rojo, crema, pinto beans 15<sup>95</sup>
- RELLENO PLATTER DELUXE add an asadero stuffed anaheim chile and rice 19<sup>95</sup>
- TEXAS STYLE SMOKEY PORK RIBS cascabel grilled orange BBQ, maple glazed yams and turnips, buttered green beans 22<sup>50</sup>
- CEDAR PLANKED VERLASSO SALMON \* green chile corn grits, garlicky broccolini, hay smoked tomato butter 24<sup>50</sup>
- PAN FRIED ROCKY MOUNTAIN TROUT stuffed with shrimp & crab, warm potato-fennel salad, serrano remoulade 23<sup>95</sup>
- GRILLED SKIRT STEAK SKEWERS mashed yukon potatoes, winter succotash, bacon glaze 22<sup>95</sup>
- CHICKEN ENCHILADAS smoked queso, achiote rice, pinto beans, crema, choice of red, green or xmas chile 18<sup>50</sup> *add: egg\* (1)*
- GREEN CHILE CHEESEBURGER\* shredded lettuce, cheddar, smoked serrano aioli, pasilla ketchup, ranch fries 13<sup>95</sup>

**SIDES** GARLICKY BROCCOLINI 4 // BUTTERED GREEN BEANS 4 // MAC & CHORIZO chicharron, cotija, green chile 5 // RANCH FRIES 3<sup>75</sup> // PINTO BEANS & ACHIOTE RICE 4 // GREEN CHILE CORN GRITS 4





◦ DINNER ◦