



SHARED PLATES

Today's Soup (*ask your server for today's selection*) 6.5/9.5

Housemade Focaccia Bread *our own recipe baked fresh daily served with chipotle honey butter* 4.5

Skillet Cornbread *made from scratch, baked in a cast-iron skillet with roasted jalapenos, corn, tres queso, chipotle honey butter* 7.5

Fire-Roasted Jalapeno Guacamole *charred jalapenos, pico de gallo, local tortilla chips (a little spicy!)* 10*

Roasted Brussels Sprouts, Bacon cranberries and toasted almonds 9.5*

Queso Fundido *four cheeses, roasted poblanos, Chimayo pepper sauce, focaccia, local tortilla chips* 13**

Braised Pork Nachos *spice-rubbed pork, tortilla chips, tres queso, guacamole, pico de gallo* 10/16*

New! Shishitos & Shiitakes *blistered shishito peppers, roasted shiitake mushrooms, caramelized cauliflower, siracha garlic aioli* 10.5

SALADS

 (*Add roasted chicken breast +5.5; salmon or bistro beef tender +7*)°

Chimayo House *romaine, creamy cilantro dressing, jicama, chile croutons, toasted pepitas, parmesan* 8**

Signature Item! Southwest Chopped *includes choice of bistro beef tender, chicken or salmon, shredded kale, mixed greens, carrots, red cabbage, red quinoa, bacon, jicama, corn, red peppers, queso fresco, tortilla strips, ancho vinaigrette* 18.5°*

Warm Roasted Vegetables *mixed greens, seasonal roasted vegetables, balsamic vinaigrette, goat cheese* 12/16*

Roasted Chicken, Apple, Quinoa *romaine, Spanish manchego cheese, red quinoa, marcona almonds, apples, dates, pickled red onion, jicama, champagne vinaigrette* 18*

STONE FIRED PIZZAS

 (*Serves 1-2 people. No substitutions please*)

Our dough is cold fermented a minimum of two days for maximum flavor. Our ingredients and sauces are freshly prepared in-house daily.

Margherita *tomato sauce, basil, mozzarella, provolone* 14.5

(*Add prosciutto, pecanwood bacon, house sausage +3; chicken, salami, ham, mushrooms +2.5; roasted poblanos, oven-dried tomatoes, pickled jalapenos, arugula/parmesan, artichokes, caramelized onions, tri-color peppers +2*)

San Danielle *prosciutto, artichokes, oven-dried tomatoes, burrata mozzarella, tomato sauce, arugula, parmesan* 21

Staff Favorite! Housemade Sausage Pistachio *Housemade ricotta-garlic sauce, roasted cauliflower, pistachios housemade oven-dried tomatoes, crushed red pepper, mozzarella-provolone* 21

Salami Sausage *housemade sausage, salami, caramelized onions, tri-color peppers, tomato sauce* 20

Roasted Mushroom *portabello, cremini, shiitake, oyster, caramelized onions, garlic oil, fontina, taleggio, black truffle salt* 21

Southwest Steak *roasted green chile sauce, Chimayo red pepper sauce, tri-color peppers, tres queso, cilantro, pico de gallo* 22°

New! Shrimp, Bacon, Spinach Pizza *bacon, peppadew peppers, fresh spinach, housemade garlic ricotta, fontina & goat cheese* 22

SMALLER PLATES

Mac n' Cheese *mini shells, swiss, white cheddar, asadero, smoked gouda, and parmesan cheeses, panko bread crumbs* 14
(*Add bacon, sausage, chicken, roasted mushrooms +2; roasted poblanos, artichokes +1.5*)

Chef Recommends! Cauliflower "Steak" *pan-roasted cauliflower, roasted veggies, parmesan & oven-dried tomato vinaigrette* 20*
(*Add roasted chicken breast +5.5; salmon or bistro beef tender +7*)

Steak Tacos *sliced bistro beef tender, guacamole, corn/poblano/black bean salsa, tres queso, Chimayo red pepper sauce, queso fresco, corn tortillas, side of house kale coleslaw* 18.5*° (*add saffron rice & beans +2.5*)

Fresh Fish Tacos *house kale coleslaw, tres queso, queso fresco, guajillo aioli, flour tortillas, pickled red onions & jalapenos* 18.5**
(*add saffron rice & beans +2.5*)

Street-Style Pork Tacos *spice-rubbed braised pork shoulder, pico de gallo salsa, tres queso, queso fresco, avocado, corn tortillas, house kale coleslaw* 16.5* (*add saffron rice & beans +2.5*)

Bacon, Poblano, Cheddar Burger *house-ground chuck+sirloin+brisket, guajillo aioli, mixed greens, garnished with pickled jalapenos & red onions, choice of potato wedges or house salad* 18.5**°

Steak Flatbread Sandwich *sliced bistro beef tender, tres queso, caramelized onions, tri-color peppers, mushrooms, guajillo aioli, chimichurri, choice of house salad or roasted potato wedges* 18.5**°

LARGER PLATES

Signature Item! Stuffed Poblano Chile *mushroom, zucchini, corn & tres queso filling, pepita crust, Chimayo red pepper sauce, roasted tomato chipotle sauce, crema, saffron rice, black beans and house kale coleslaw* 26.5*
(*Add chicken breast +5.5; salmon or bistro beef tender +7*)

House Favorite Cedar Plank Scottish Salmon *mustard seed-dill rub, honey mustard vinaigrette, apple-jicama slaw, spiced pecans, butternut squash risotto cake, pepitas, today's roasted vegetable* 29.5*°

Prime Flat-Iron Steak *four-herb chimichurri sauce, roasted potato wedges, today's roasted vegetable* 29.5*°

Carne Asada *marinated bistro beef tender, black beans, saffron rice, guacamole, roasted tomato chipotle and green chile sauces, flour tortilla* 29.5**°

Butternut Squash Risotto Cakes *sauteed kale, broccoli & brussels sprouts, parmesan, roasted tomato-chipotle and green chile sauces* 22* (*Add roasted chicken breast +5.5; salmon or bistro beef tender +7*)

Best Seller! Zucchini & Squash "Zoodles" *Linguini-shaped yellow squash & zucchini, wild mushrooms, pancetta bacon, artichoke hearts and oven-dried tomatoes. Served over roasted tomato chipotle & green chile sauces* 24.5*
(*Add chicken breast +5.5; salmon, shrimp or bistro beef tender+7*)°

SIDES • Today's Roasted Vegetable 6 • Roasted Mushrooms 6.5 • Potato Wedges 5 • Saffron Rice & Black Beans 5

°May be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients may be listed so please notify your server of any allergies. This facility contains nuts.

NO SEPARATE CHECKS. BRING YOUR OWN CAKE FEE: \$2.00 per person.

Regretfully, We Do Not Accept Personal Checks

SPECIALTY COCKTAILS

Blood Orange Margarita 12.5
Herradura silver tequila, blood orange puree

Sangria de Chimayo 10.5
Red wine, white wine, spiced rum, mixed berries, cinnamon & orange slice

New! Mesa Verde Margarita 12.5
Olmeca Altos Reposado Tequila, Tajin lime salt, Ancho Reyes Verde, St. Germain, Lime, Agave

Blueberry Vodka Mojito 12.5
Van Gogh Acai-Blueberry Vodka, fresh mint, blueberries, lime wedges

Refreshing! San Juan Martini 12.5
Choice of Finlandia Vodka or Bombay Gin mixed with Lillet Blanc, St. Germain, lemon, cardamom bitters

Lemongrass Ginger Martini 11
Vodka, lemongrass, ginger

The Smoking Gun! 13
Olmeca Altos Anejo tequila, served over a smoked ice sphere with a splash of St. Germain & Cointreau, encased in a cloudy layer of mesquite wood smoke

Black Manhattan 14
Bulleit Bourbon, Averna Amaro, Regan's orange bitters, flamed orange peel

Acaí/Blueberry Lemondrop 12.5
Van Gogh Acaí-Blueberry vodka, lemon, simple syrup, blueberries

Jalapeño Margarita 12.5
Olmeca Altos Blanco tequila, fresh fire-roasted jalapeño, agave, lime, cucumber

Black Bear 12
Honeyville bourbon, black tea, Aperol, bitters (our special oak barrel-aged cocktail creation)

Birgitte's Special! Glogg (hot mulled wine) 10
Red wine, vodka, port and spices, Served hot garnished with almonds & raisins

Grapefruit "Drop" 12.5
Citron Vodka, Pamplemousse liqueur (French grapefruit), grapefruit juice, lime

COLORADO CRAFT DRAFTS

Upslope Craft Lager 5
Elevation "Wave Wheel Wit" 5
Crazy Mountain "Amber Ale" Edwards 5
Telluride Tempter "India Pale Ale" 5.5
Ska Euphoria "Pale Ale" Durango 5.5
Left Hand Nitro Milk Stout 6.5
Elevation Beer CO "Little Mo' Porter" 5.5
Ska Featured beer 5.5

THINGS IN A BOTTLE

Coors Light 3.5
Miller Lite 3.5
Modelo Especial 4.5
Corona 4.5
New Belgium "Fat Tire" Amber Ale 5
Negra Modelo 4.5

Strongbow Hard Cider 4.5
Cock N' Bull Ginger Beer "Non Alcoholic" 4
Kaliber "Non Alcoholic" Beer 4
Zuberfizz Creamy Root Beer 3.5
San Pellegrino Sparkling Water 5.5
San Pellegrino Orange Soda 3.5
Fever-Tree Tonic 4.5

SPARKLING WINES

	Glass	Bottle
Lunetta, Prosecco 187ml, Italy	8	
Cupcake, Prosecco 187ml, Italy	8	
Juve & Camp, Cava Brut Rose, Pinot Noir, 750ml, Spain		40
Corte alla Flora, Prosecco 750ml, Italy		44
Mumm Blanc De Blancs, Napa, California 750ml		48
Taittinger, Champagne, Brut La Francaise, France 750ml		87

WHITE WINES

	Glass	Bottle
14 Hands, Pinot Grigio, Washington State	7.5	26
Chateau St. Michelle, Riesling, Oregon	7.5	26
The Crossings, Sauvignon Blanc, Marlborough	8.5	30
Anselmi, Pinot Grigio, Italy	9.5	35
Benziger, Chardonnay, Sonoma, California	9.5	35
Mer Soleil, Chardonnay, Santa Lucia Highlands, California	12	43
Franciscan Cuvee Sauvage, Chardonnay, Napa	12.5	46
Locations Corse, Vermentino by Orin Swift, France		37
Bogle, Chardonnay, California		29
Ferrari-Carano, Fume Blanc/Sauvignon Blanc, California		33
Barone Fini, Pinot Grigio, Italy		30
Rutherford Ranch Reserve Chardonnay, Napa		49
J Lohr "Riverstone," Chardonnay, Monterey, California		33
Sonoma Cutrer, Chardonnay, Sonoma, California		45
J Vineyards, Pinot Gris, Alexander Valley, California		35
Duckhorn Decoy, Sauvignon Blanc, Sonoma County		39
Dog Point, Sauvignon Blanc, Marlborough, New Zealand		50
Sancerre, Dominique Roger Domaine Du Carrou, Loire, France		52

ROSE

	Glass	Bottle
Sacha Lichine, Grenache/Cinsault, French Rosé		25
Belleruche, Cotes Du Rhone, French Rosé		27
Alexander Valley, Dry Rose of Sangiovese, Sonoma	10	35

RED WINES

	Glass	Bottle
The Original, Dark Horse, Red Blend	6.75	22
Leese-Fitch, Pinot Noir, California	7.5	26
Las Rocas, Garnacha, Spain	8	28
Ravage, Cabernet Sauvignon, California	8.5	30
Diseno, Malbec, Argentina	8.5	30
J Vineyards, Pinot Noir, California	12	43
Kaiken Ultra, Malbec, 2012 Argentina (89 pts WS)	12	43
Intrinsic Cabernet Sauvignon, Columbia Valley, WA	12.5	47
Ravenswood, Zinfandel, Single Vineyard, Sonoma CA	13	49

Blends & Others

Thorny Rose, Red Blend, Columbia Valley, Washington		26
Old Soul, Pinot Noir/Zinfandel Blend, Lodi		26
Chateau St. Michelle, Merlot, California		32
Alexander Valley, Syrah, Sonoma, California		38
Klinker Brick, Syrah, Lodi, California		42
1000 Stories, Zinfandel, Bourbon Barrel Aged, California		39
Alexander Valley, Redemption Zin, Dry Creek Valley, CA		46
Ravenswood, Zinfandel, Single Vineyard, Sonoma, CA		49
Coup De Grace, Zinfandel/Syrah/Verdot Blend, CA		56
Franciscan "Magnificat" Red Blend (Bordeaux Varietals), Napa		75
The Prisoner, Red Blend, Napa (91 pts Wine Spectator)		87

World

Torres Alto's Ibericos, Rioja Crianza, Tempranillo, Spain		29
Las Rocas, Garnacha, Spain		30
Rio Madre, Rioja, 100% Graciano grapes, Spain		32
La Montesa, Rioja Red Blend, (92 pts Robert Parker WA) Spain		44
Chateau Recougne Bordeaux Superieur, France		36
E. Guigal Cotes du Rhone Rouge, France		36
Locations F3, Red Blend, by Orin Swift, France		36
Gerard Bertrand, Grenache, Syrah, Mourvedre, France		39
Fiulot, Barbera D'Asti, Brunetto, Italy		36
Brancaia Tre, Rosso Toscana, Italy		47
Gascon, Malbec, Mendoza, Argentina		32
Red Schooner by Caymus, Voyage 3, Malbec		70
Barossa Valley Estate, Shiraz, Barossa Valley, Australia		38

Pinot Noir

Love Noir, Pinot Noir, California		29
Avalon, Pinot Noir, Edna Valley, California		35
Lyric By Etude, Pinot Noir, Santa Barbara, California		40
La Crema, Pinot Noir, Willamette Valley, Oregon		53
Sanford, Pinot Noir, Sta. Rita Hills, Santa Barbara, California		58
Sonoma Cutrer, Pinot Noir, Russian River, California		63
Belle Glos, Pinot Noir, Clark & Telephone, Santa Barbara		72
Cabernet Sauvignon		
Kaiken, 80% Cab, 12% Malbec, 8% Petit Verdot, Argentina		32
J. Lohr, Cabernet Sauvignon, Paso Robles, California		35
B Side, Cabernet Sauvignon, Napa, California		56
Justin, Cabernet Sauvignon, Paso Robles 2013		60
Stag's Leap Artemis, Cabernet Sauvignon, Napa 2013		120