



TO GO MENU

APPETIZERS

CHIPS, SALSA, GUACAMOLE 10 VG, V, GF, DF
RED SALSA | GREEN SALSA | HOUSEMADE GUACAMOLE | CHIPS

BUTTERNUT SQUASH SOUP 9 VG, GF
CANDIED PEPITAS | FRIED EPAZOTE

SALADS

CORN SALAD 14 VG, GF
BABY ROMAINE LETTUCE | RADISH | CRISPY CORN |
BABY HEIRLOOM TOMATO | RED ONION |
COTIJA CHEESE | CHILE LIME VINAIGRETTE

SOUTHWESTERN WEDGE SALAD 14
BUTTER LETTUCE | BACON LARDONS | BABY TOMATOES |
AVOCADO | ROASTED GREEN CHILES | CRISPY ONIONS |
CROWS DAIRY GOAT CHEESE DRESSING



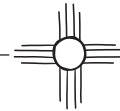
TACO PLATTERS

SERVED WITH FRIJOLE CHARROS
& RICE HANDMADE TORTILLAS,
SALSAS & GUACAMOLE

CHIMAYO CHILE BRAISED PORK 22 GF

MESQUITE GRILLED SWORD FISH 25 GF

MESQUITE GRILLED FLANK STEAK* 25 GF



HOUSE SPECIALTIES

PLATO VEGANO 18 VG, V, DF
BORRACHA LEEK SAUCE | CHARCOAL ROASTED ROOT VEGETABLES | CHIPOTLE COCONUT SAUCE

SOUTHWEST BURRITO/BOWL 16
RICE | BEANS | PICO DE GALLO | GUACAMOLE | COTIJA CHEESE | CREMA | SALSAS
CHOICE OF: PORK | STEAK | CHICKEN

WOOD FIRED GRILL

GRILLED TROUT 29
CHULA SEAFOOD TROUT | PORK BELLY | NATIVE WHITE BEAN HASH | PICKLED ROMANESCO
SHISHITOS | SMOKED BACON BUTTER SAUCE | PARSLEY & PICKLED RED ONION SALAD

POLLO ASADO 28 GF
GRILLED TWO WASH RANCH HALF CHICKEN | CREAMY HAYDEN FLOUR MILLS POLENTA
GREEN CHILE JUS | SWEET POTATO HASH | ROASTED CIPPOLINI ONION

GREEN CHILE BURGER* 19
7 oz. PRIME BEEF PATTY | GREEN CHILES | WHITE CHEDDAR | CHIMAYO AIOLI | CHOICE OF SIDE

COWBOY STEAK* 32 GF
14 OZ. PRIME RIBEYE | ROASTED TOMATOES | CRISPY FINGERLING POTATOES
CHIMAYO CHILE SAUCE | BUTTERED LEEKS | FINE HERBS