

## patio menu

### desserts

CRÈME BRÛLÉE  
8

GERMAN CHOCOLATE CAKE  
8

MANTECADO  
Mexican vanilla ice cream with rum & raisins  
served in a churro cone  
8

POACHED PEAR WITH  
VANILLA-CINNAMON ICE CREAM  
8

SORBET TRIO  
6

HOMEMADE CHIPS AND SALSA  
5

VEGGIE CRUDITE  
9

CHICKEN WINGS  
10

PIZZA LOGS  
8

SHRIMP COCKTAIL  
10

GREEN CHILE CHEESE FRIES  
7

CHICKEN TENDERS  
8

TWICE BAKED POTATO SKINS  
7

MINI BEEF SLIDERS  
8

CHICKEN OR BEEF CHEESE QUESADILLA  
8



## appetizers

### ENCRUSTED BRIE

Brie encrusted with roasted pine nuts,  
served with apples, rustic bread, balsamic reduction

10

### CHEESE PLATTER

A diversity of local and imported cheeses and charcuterie,  
fresh and dried fruit, crunchy baguette toast

13

### SALMON CRUDO

Citrus cured salmon, pickled onions, carrot salad,  
wasabi aioli, and soy-ginger sauce

10

### SPICY HUMMUS

Creamy hummus with a hint of smoked chipotle peppers  
served with pita bread

8

### SHRIMP COCKTAIL

Served with traditional cocktail sauce

10

### FRIED ASPARAGUS

Served with green chile ranch

8

### HOMEMADE CHIPS AND SALSA

5

## sides

Roasted redskin potatoes

Potatoes au gratin

Asparagus

Broccolini

Green chile calabazitas

French fries

Sweet potato fries

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness

## soups

### FRENCH ONION SOUP

5

### FEATURED SOUP OF THE WEEK

6

## salads

### CLASSIC CAESAR SALAD

Crispy romaine salad with a hint of lemon  
Add: Chicken - 4 / Salmon - 5 / Shrimp - 6

9

### CHOPPED SALAD

Chopped romaine with lemon vinaigrette, diced bacon,  
candied walnuts, sliced apples, blue cheese crumbles,  
pickled onions, and grilled lemon chicken

10

### SALMON SESAME WONTON SALAD

Crispy mixed greens tossed with sesame oil  
dressing, celery, red bell pepper, sesame seeds  
fried wonton strips, green onions

14

### HOUSE SALAD

Mixed greens, cherry tomatoes, cucumbers,  
croutons, cheddar cheese

6

House made Ranch, Blue Cheese, French, Balsamic Vinaigrette, or Lemon Vinaigrette

## sandwiches

Served with french fries or sweet potato fries

### BISTRO CHOP BURGER

Served with your choice of side.

Add: Cheese - 1 / Applewood smoked bacon - 1 / Green chile - 1

10

### MIGHTY STEAK SANDWICH

Seared and sliced top sirloin, Sauteed pickled onions,  
roasted garlic-horseradish aioli on a toasted hoagie roll

13

### FRENCH ONION CHICKEN BREAST SANDWICH

Swiss cheese, caramelized onions, smoked applewood bacon,  
baby spinach on a brioche bun

12

## entrées

### ROASTED CHICKEN

Organic boneless half chicken, green chile calabazitas,  
roasted shallots, pan gravy jus

20

### FRENCH-CUT PORK CHOP

Slow braised frenched chop served with potatoes au gratin,  
fennel apple salad, grain mustard sauce

21

### PAN SEARED ATLANTIC SALMON

Served with potatoes au gratin, asparagus,  
bearnaise sauce

19

### STEAK OR CHICKEN KABAB

Served with roasted garlic vegetables,  
choice of side, and a red wine reduction

16

### HOUSE CUT LOIN STEAK

House cut steak basted with chimichurri sauce,  
with roasted redskin potatoes and broccolini

16

### ALBUQUERQUE FILET OSCAR MEDALLIONS

Filet medallions, asparagus, bearnaise sauce,  
topped with crab meat and green chile

31

### FILET DE BOEUF

Local grass-fed beef, roasted redskin potatoes and onions,  
asparagus, red wine-demi glaze reduction, roasted garlic butter

5oz - 23 / 8oz - 30

### VEGETARIAN

Chili glazed tofu, stir fry vegetables, spinach salad

14

enjoy a complimentary house salad with your entrée  
bread available upon request

