



TO SHARE	Fresh Guacamole		8.00
	Corn Tortilla Chips • Prepared Tableside		
APPETIZERS	Tortillas Chips and Salsa		7.00
	Avocado-Tomatillo Salsa • Pico De Gallo • Smoked Onion Salsa • Queso		
SOUPS	Chicken Quesadilla		8.50
	Flour and Corn Tortillas • Roasted Chicken • Oaxaca and Mozzarella cheeses • Smoked Tomato Salsa		
SALADS	Duck Confit		10.00
	Fresh Local Seasonal Salad		
ENTREES	Local Charcuterie Platter		10.00
	Trio of locally made cured meats with complimenting jams and spreads.		
SOUPS	Fried Avocado Tacos		12.00
	Stewed Black Beans • Lettuce • Jack Cheese • Pico de Gallo • Corn Tortilla • Jalapeno Ranch		
SALADS	Southwestern Mac & Cheese		14.00
	Rigatoni • Smoked Ham • Poblano Chilies • Jack, Asadero and Smoked Cheddar Cheese		
SOUPS	Tortilla Soup	cup	6.00
	Roasted Chicken • Avocado • Sour Cream • Lime	bowl	8.00
SALADS	Chilled Cucumber Soup	cup	5.00
	Smoked Salmon • American Sturgeon Caviar	bowl	7.00
SALADS	Pure Luck Salad		10.00
	Red Grapes • Pure Luck Goat Cheese • Glazed Roasted Pecans • Balsamic Vinaigrette		
ENTREES			16.00
	Add Grilled Chicken, Salmon, or Portobello Cap		
SALADS	Fajita Salad		17.00
	Romaine • Iceberg • Avocado • Roasted Corn • Cheddar Cheese • Black Beans • Corn Tortilla Strips Jalapeno Ranch Dressing • Chicken, Beef, Portobello Cap, or Grilled Vegetables		
ENTREES	Crab and Spinach Salad		18.50
	Avocado • Jicama • Charred Grape Tomatoes • Goat Cheese Fritter • Bacon-Lime Vinaigrette		
ENTREES	Housemade Fettuccini		16.00
	Jalapeno Cream Sauce • Pure Luck Goat Cheese • Asparagus • Butternut Squash • Toasted Almonds		
ENTREES			22.00
	Add Grilled Chicken or Salmon		
ENTREES	Cracker Crusted Ruby Trout		20.00
	Roasted Poblano and Tomato Salsa • Spiced Rice • Roasted Asparagus		
ENTREES	Tofu and Vegetable Enchiladas		18.00
	Watercress, Tomato and Avocado Salad • Black Beans		
ENTREES	Caramel Braised Beef Short Ribs		24.00
	Potato • Corn • Jalapeno and Chive Hash		
ENTREES	Pork Chop		21.00
	Chipotle Mashed Potatoes • Roasted Asparagus • Apple Chutney		
ENTREES	Pan Roasted “Broken Arrow” Axis Deer		29.00
	Forest Mushrooms • Organic Couscous • Roasted Corn Pilaf		
ENTREES	Grilled New York Steak		28.00
	Roasted Potatoes • Spiced Tomato Salsa		
ENTREES	Grilled Lamb T-Bone		29.00
	Fig Jam • Pure Luck Gratin Potatoes • Green Beans		
ENTREES	Beef, Chicken, or Vegetable Fajitas		17.00
	Grilled Peppers and Onions • Guacamole • Pico de Gallo • Cheddar Cheese • Flour Tortillas • Rice and Beans		
		Fajitas For Two	27.00

* Consuming raw or under cooked meat, fish, eggs, or poultry may increase your risk of foodborne illness.