



STARTERS

Green Chile Strips (V) | \$13
Chipotle Ranch

Green Chile Roasted Corn Dip (V) | \$10
Tortilla Chips

Cheese Board (V) | \$15
Locally Handcrafted Cheeses, Crostini, Dried Fruit, Tamaya Honey, Beehive Barely Buzzed, Beehive Hatch Red Chile Cheddar, Tucumcari Green Chile Cheddar



MAINS

Smoked Brisket Nachos | \$16
Tortilla Chips, Chile Con Queso, Pico de Gallo, Jalapenos, Sour Cream, Guacamole

Daily Pizza | \$13
Cauliflower Crust, Seasonal Toppings

Pepperoni Pizza (GF) | \$13
Cauliflower Crust

Half Dozen Buffalo Chicken Wings | \$11
Pickled Vegetables, Ranch

Vegetarian Chili-Cheese Fries (V) | \$11
Pico de Gallo, Jalapenos, Sour Cream

Steak Quesadilla | \$14
Sour Cream, Pico de Gallo

Wild Mushroom Quesadilla (V) | \$14
Sour Cream, Pico de Gallo



SALADS

Southwest Taco Salad (V) | \$12
Roasted Corn, Pico de Gallo, Guacamole
Choice of Ranch or Vinaigrette

Seared Ahi Spinach Salad | \$16
Feta, Red Onion, Strawberry, Walnuts, Champagne Vinaigrette

Pueblo Panzanella Salad (V) | \$13
Native Bread, Ovolini, Heirloom Cherry Tomato, Basil Vinaigrette, Balsamic Reduction

Bacon Jam Burger | \$17
Chipotle Aioli, Lettuce, Tomato, Pickles, Onion Rings

Beyond Burger (V) | \$17
Lettuce, Tomato, Pickles, French Fries

Chicken Tacos (3) | \$13
Slaw, Onion, Cilantro, Chipotle Crema

Soyrizo and Wild Mushroom Tacos (3) (V) | \$13
Pickled Onion, Cilantro, Chipotle Crema

Ahi Tacos (3) | \$16
Slaw, Sweet Spicy Aioli

Green Chile Cheddar Burger | \$17
Green Chiles, Cheddar, Lettuce, Tomato, Pickles, French Fries



KIDS

Cheese Quesadilla | \$7

Hamburger, Fries | \$8

Cheese Pizza (GF) | \$8



DESSERTS

Churros and Chocolate | \$7

Chocolate Cake | \$9

Berries and Cream (GF) | \$9

WINE

SPARKLING

Gruet Brut \$16 | \$65
New Mexico

WHITE

Black Girl Magic Rose \$13 | \$50
California

McBride Sisters Sauvignon Blanc \$14 | \$55
California

Chateau St Michelle Riesling \$11 | \$45
Columbia Valley, Washington

Canvas Pinot Grigio \$10 | \$40
Veneto

Canvas Chardonnay \$10 | \$40
California

Kendal Jackson Chardonnay \$11 | \$45
California

RED

Canvas Pinot Noir \$10 | \$40
California

BOEN Pinot Noir \$15 | \$60
Russian River Valley, California

Catena 'Vista Flores' Malbec \$12 | \$50
Mendoza, Argentina

Canvas Cabernet Sauvignon \$10 | \$40
California

DAOU Canernet Sauvignon \$16 | \$65
Paso Robles, California

Duckhorn Decoy Red Blend \$16 | \$65
California

Northstar Merlot \$15 | \$60
Columbia Valley, Washington



BEER

LOCAL DRAFTS | \$7

Bosque Brewery Pistol Pete's 1888 Ale

La Cumbre Elevated IPA

Nexus Honey Chamomile Wheat

Tractor Blood Orange Cider

Marble Double White

Marble Cerveza

FLIGHTS

Full Flight: Six 5oz. Draft Pours \$15

Half Flight: Three 5oz. Draft Pours \$8

LOCAL CRAFT | \$6

Marble Pilsner

Marble Red Ale

Marble Desert Fog

Marble Passion Fruit Seltzer

La Cumbre Stout

BOTTLES & CANS

Bud Light \$5

Coors Light \$5

Corona \$6

XX Lager \$6

Heineken \$6

Heineken 0.0 \$5

Blue Moon \$6

COCKTAILS

Hotel Tamaya \$14
Tito's Vodka, Elderflower, Grapefruit, Lime, Agave

Whiskey Cranberry Mule \$14
Dickle Rye Whiskey, Cranberry, Lime, Ginger Beer

Summer Sangria \$13
Red or White Wine, Brandy, Orange Juice, Lime Juice, Agave

Rio Grande Peach \$14
Grey Goose Rosemary Peach, Orange, Lemon

Near and Dear \$15
Uncle Nearest Whiskey, Prickly Pear Lemonade, Blackberry

In the Nik of Time \$14
Nikle & Co. Gin, Elderflower, Lime

Peach Tree \$14
Jim Beam Peach, Lemon, Agave Iced Tea

Margaritas

Classic \$13 Green Chile \$13

Daily Margarita \$13 Silver Coin \$15

Sotol Desierto Margarita \$13 Diamond \$17



BARREL AGED COCKTAILS

Manhattan \$15
Bourbon, Sweet Vermouth, Bitters, Luxardo Cherry Liqueur

Negroni \$16
Gin, Campari, Sweet Vermouth

La Naranja \$17
Reposado Tequila, Grand Marnier, Lime, Orange, Agave

Oaked Sour \$15
Scotch, Lime, Bitters, Agave



FEATURED



**FLOR
DEL
DESIERTO.**
SOTOL

Flor Del Desierto is a collection of sotol made by different producers, regions, and varieties of wild harvested sotol plants from state of Chihuahua, Mexico. Flor Del Desierto was started by a small group of friends after one of them, Flor, won a baking competition, using sotol as the special ingredient

Sierra \$12, Desierto \$12, Cascabel \$16, Carnei \$16

UNCLE NEAREST

Uncle Nearest Premium Whiskey honors the world's first known African American master distiller, Nearest Green

McBRIDE SISTERS

Founded in 2005, the McBride Sisters Winery has grown into what is not only the largest Black-owned wine company in the United States, but one of the most inclusive, accessible, socially aware, and sustainable

Please let your server know if you have any dietary restrictions or would like special preparation of an item and a member of our culinary team will be happy to prepare an item to your specific preferences // All items are subject to a 6.375% sales tax and all parties of 8 or more are subject to an additional 22% service charge // Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
⊗ V The above symbols represent items that if modified, can be Gluten Free ⊗ or Vegetarian V