

# Rio Grande Lounge

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<b>Charcuterie Board</b>	<b>19</b>	<b>Burger</b>	<b>15</b>
Wild Boar Sausage   Cambozola   Sage Derby Hatch Chile   Grain Mustard   Pretzel Roll Jalapeño Stuffed Olives		Double Native Beef Patties or Black Bean Patty American Cheese   Shredded Lettuce   Onion Tomato   Green Chile   Brioche Roll   Fries	
<b>Cheese Board</b>	<b>17</b>	<b>Turkey Wrap</b>	<b>13</b>
Cambozola   Sage Derby   Pretzel Roll Marinated Olives   Roasted Tomato   Hatch Chile Artichokes   Blistered Sweet Peppers   Almonds		Smoked Turkey Breast   Roasted Tomato Mozzarella   Arugula   Pesto Mayonnaise Whole Wheat Tortilla   Fries	
<b>Shrimp Stack</b>	<b>16</b>	<b>Lobster Rolls</b>	<b>18</b>
Layered - Chimayo Lime Shrimp   Black Beans Guacamole   Sweet Corn   Roasted Red Peppers Pico de Gallo   Tortilla Chips		Lobster Salad   Fries	
<b>Fried Calamari</b>	<b>13</b>	<b>Smoked Meat Torta</b>	<b>15</b>
Black Pepper Batter   Cilantro Crema		Choice Of Smoked Brisket or Pork Oaxaca Cheese   Guacamole   Black Beans Tomato   Onion   Fries	
<b>Crispy Green Chile Strips</b>	<b>11</b>	<b>Duck Tacos</b>	<b>15</b>
Hatch Chile   Sundried Sweet Corn Breading Chipotle-Boursin Dipping Sauce		Duck Confit   Kale Slaw   Cara Cara Crema Pepitas   Flour Tortillas   Fruit Salsa	
<b>Nachos</b>	<b>14</b>	<b>Grilled Flatbread</b>	<b>11</b>
Tortilla Chips   Green Chile Cheese Sauce Sour Cream   Salsa   Guacamole   Jalapeños Choice of Brisket, Smoked Pork or Chicken		Charred Peaches   Caramelized Onions Arugula   Goat Cheese	
<b>Frito Pie</b>	<b>14</b>	<b>Tamales Christmas Style</b>	<b>13</b>
Buffalo Black Bean Chili   Fritos   Pico de Gallo Shredded Lettuce   Cotija Cheese		Chicken Tamales   Red & Green Chile Jack Cheese   Cheddar Cheese   Cilantro Crema	
<b>Wild Mushroom Mac N' Cheese</b>	<b>12</b>	<b>Pork Ribs</b>	<b>11</b>
Campanelle Pasta   Truffle Alfredo		Smoked Ribs   BBQ Sauce   Escabeche	
<b>Albondigas</b>	<b>11</b>	<b>Poutine</b>	<b>9</b>
Mexican Style Meatballs   Molé   Cotija Cheese		Cheddar Cheese Curds   Gravy   Fries	
<b>Guacamole &amp; Tortilla Chips</b>	<b>11</b>	<b>Buffalo Chicken Salad</b>	<b>13</b>
<b>Salsa &amp; Tortilla Chips</b>	<b>9</b>	Spicy Buffalo Chicken Satay   Iceberg Wedge Bacon   Tomato   Gorgonzola   Scallions Choice of Bleu Cheese, Ranch or Balsamic	
<b>Queso &amp; Tortilla Chips</b>	<b>10</b>		



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness | Ask your server about our vegan and gluten free options | All parties of 8 or more are subject to 20% service charge and 6.25% sales tax. 03/15/18

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## Wine

### Sparkling & Champagne

<b>Cavicchioli 1928</b> Prosecco, Italy	10   40
<b>Perrier Jouet</b> Brut, France	24
<b>Poquito</b> Moscato, Spain	12

### White

<b>2016 Nautilus</b> Sauvignon Blanc, NZ	12   48
<b>2016 Hermann Moser</b> Gruner Veltliner, Austria	12   48
<b>2016 CA Donini</b> Pinot Grigio, Italy	10   40
<b>2016 Sean Minor</b> Chardonnay, California	12   48
<b>2016 Gruet</b> Rose, New Mexico	12   48

### Red

<b>2014 Nielson By Byron</b> Pinot Noir, California	13   52
<b>2016 Gouguenheim</b> Malbec, Argentina	12   48
<b>2016 Bodegas Borsao</b> Grenache, Spain	10   40
<b>2015 Cartlidge &amp; Browne</b> Cab Sauv, CA	13   52
<b>2016 Ponderosa</b> Cab Sauv, New Mexico	11   44
<b>2015 Decoy</b> Merlot, California	16   64

**Other Exquisite Wine Selections Are Available  
By The Bottle.**

**Please Ask Your Server For More Information.**

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## Beer

### Bottled

Bud Light	5	Stella Artois	6
Coors Light	5	Pacifico	6
Miller Lite	5	Corona	6
Blue Moon	5	Modelo Especial	6
Angry Orchard	5	Guinness	6

### Local Bottled

Breckenridge Oatmeal Stout	6
Marble IPA	6
Marble Red	6
Marble Wildflower Wheat	6

### Local Draft

Bosque Scotia	7
Bosque Elephants On Parade	7
La Cumbre Elevated IPA	7
Marble Double White	7
Santa Fe State Pen Porter	7
Seasonal Handle	7

## Craft Cocktails

**Green Chile-Rita** 13  
Silver Tequila | Green Chile Juice | Agave | Cointreau  
Fresh Lime Juice

**Hibiscus Margarita** 13  
Silver Tequila | Hibiscus Syrup | Agave | Cointreau  
Fresh Lime Juice

**Smokey Prickly Margarita** 14  
Mezcal | Prickly Pear Puree | Agave | Cointreau  
Fresh Lime Juice

**Hotel Tamaya** 13  
Vodka | Elderflower | Bitters | Fresh Grapefruit Juice  
Fresh Lime Juice

**Bees Knees** 12  
Gin | Honey Syrup | Fresh Lemon Juice

**Bora Bora** 14  
Mezcal | Fresh Orange Juice | Egg White | Agave

**Old Fashioned** 14  
Rye Whisky | Bitters | Vermouth

**Mai Tai** 12  
Rum | Cointreau | Fresh Lime Juice | Bitters  
Orgeat Syrup | Simple Syrup | Fresh Mint

**Mamie Taylor** 14  
Scotch Whisky | Fresh Lime Juice | Ginger Beer

**Join Us Daily  
For Happy  
Hour**

**4p to 6p**

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**Wine | Beer  
Cocktails**

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