

## IN A BOWL — CHILE/SOUP —

**BUFFALO STEAK CHILE** 9 / 16  
slow braised bison, Sierra Nevada Pale Ale black beans, and New Mexican red and green Hatch chile; topped with Chihuahua cheese, and served with house-made cornbread

**ELK CHILE** <sup>GF</sup> 9 / 16  
Northwest farm-raised elk with red kidney beans, chorizo sausage, cuitlacoche, tomato, and Mexican oregano; topped with mixed peppers and scallions, and served with house-made cornbread (gluten-free if served without cornbread)

**CHILE TRIO** 10  
a sampling of buffalo, elk, and Hatch green chile stews served with our house-made cornbread

**VEGETABLE CHILE** <sup>-VEG-</sup> 7 / 12  
corn, garbanzo, carrot, red kidney beans, and onion in a rich tomato-chile sauce; topped with cheddar and jack cheeses, scallions, and a crispy flour tortilla thread crown; served with house-made cornbread

**CHICKEN TORTILLA SOUP** 7 / 12  
tender chicken with vegetables in a rich broth; topped with crisp flour tortilla threads, jalapeños, and avocado

## — MAC N CHEESE —

**LOBSTER AND CHORIZO** 26  
Canadian lobster meat, chorizo sausage, bell peppers, and scallions in a creamy cheese sauce; topped with cornbread crumbs, mixed peppers, and pico de gallo

**GERONIMO MAC N CHEESE** <sup>-VEG-</sup> 8 / 15  
baked with sharp cheddar, Chihuahua, and Gruyere cheeses; topped with cornbread crumbs, fire-roasted Hatch green chile sauce, and Mexican corn "truffle" oil

## — GREENS —

**KALE SALAD** <sup>-VEG- GF</sup> 8  
red and gold beets, apple, dried cranberries, almonds, red onion, and tortilla threads; agave-Chimayo vinaigrette

**TOSTADA SALAD** <sup>-VEG-</sup> 9  
crisp tortillas layered with black beans, Chihuahua cheese, roasted corn salsa, and mixed greens; honey-lime vinaigrette and Mexican crema drizzle

**GRILLED ROMAINE SALAD** <sup>-VEG- GF</sup> 13  
with roasted corn, black bean, poblano, pico de gallo, and chipotle ranch salsa, sliced avocado, tomato, and rosemary-tarragon ranch dressing

**SMOKED BUFFALO SALAD** <sup>GF</sup> 13  
watercress, radishes, burrata cheese, EVOO, and warm smoked buffalo brisket

**PUEBLA SALAD** <sup>-VEG-</sup> 10  
arugula, romaine, crisp flour tortilla threads, grilled vegetables, pepitas, and Chihuahua cheese; mango vinaigrette

**COWGIRL CHOP SALAD** 14  
smoked salmon, Israeli couscous, tomato, arugula, dried currants, pepitas, and corn; poblano-ranch dressing  
WITH CHICKEN 11

## STUFFED

### — IN A BUN —

*served with your choice of sweet potato fries, yucca fries, french fries, or a side salad; substitute a buffalo burger for \$2 more*

**CHILE GRILLED CHICKEN** 12  
chile-rubbed chicken breast with guacamole, lettuce, tomato, and garlic aioli on toasted house-made focaccia

**SPICY BACON BURGER** 16  
with chile-brown sugar rubbed bacon, avocado, lettuce, and tomato

**GUACAMOLE BURGER** 15  
with ripe tomato, lettuce, and our famous guacamole

**POBLANO BURGER** 14  
topped with aged cheddar, fire-roasted poblano pepper, lettuce, and tomato

**GRINGO BURGER** 12  
plain burger topped with lettuce and tomato

### — BURRITOS —

**CHICKEN TINGA** 15  
chipotle-braised chicken, black beans, avocado, posole, butternut squash, and Oaxaca cheese, topped with orange-honey mole and tomatillo-pepita sauces, Mexican crema, and pico de gallo

**PORK** 16  
Chimayo-braised pork, cilantro rice, Sierra Nevada black beans, corn, and Chihuahua cheese; topped with Chimayo chile sauce, pico de gallo, and a Mexican crema drizzle

**PORTOBELLO** <sup>-VEG-</sup> 13  
grilled portobello and wild mushrooms, Sierra Nevada black beans, cilantro-poblano rice, goat cheese, and caramelized onions; topped with tomatillo-pepita sauce, Mexican crema, and roasted pepitas

### — RELLENOS —

**QUINOA RELLENO** <sup>-VEG-</sup> 10 / 18  
roasted poblano pepper stuffed with quinoa, mushrooms, and Chihuahua cheese, topped with Mexican crema and pico de gallo; served with Sierra Nevada black beans and smoked tomato sauce

**PORK RELLENO** 10 / 18  
stuffed with Chimayo-braised pork and cheese, topped with Mexican crema and pico de gallo; served with Sierra Nevada black beans and smoked tomato sauce

### <sup>GF</sup> GLUTEN FRIENDLY

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

### — ADDITIONS —

CHEESE .....	2	APPLEWOOD BACON .....	4
CHORIZO .....	5	GUACAMOLE .....	2
GRILLED CHICKEN .....	5	GRILLED MAHI MAHI .....	7
SHRIMP .....	9	FRIED EGG .....	2



### — MAIN PLATES —

**BRAISED SHORT RIB** 27  
beer-braised beef short rib, roasted garlic-saffron mashed potatoes, ancho chile-wild mushroom sauce, and pico de gallo

**PORK PIBIL** 21  
tequila and citrus-marinated slow-braised pork in a banana leaf, drizzled with Karma reposado tequila; served with pickled red onion, Sierra Nevada black beans, and poblano-cilantro rice

**VEGETARIAN BOUNTY PLATE** <sup>-VEG-</sup> 18  
two quinoa rellenos topped with smoked tomato sauce and pico de gallo, served with your choice of any two sides

**TOMAHAWK STEAK** 34  
bone-in ribeye rubbed with smoked salt and Montana seasonings; served with yucca fries topped with melted Gorgonzola, fried onion and jalapeño straws, chimichurri, and smoked tomato relish

**CIDER-BRINED HALF CHICKEN** <sup>GF</sup> 23  
served over a posole-garbanzo cake, with smoked tomato vinaigrette and green apple-poblano relish

**MOLCAJETE** 32  
hot lava rock bowl filled with grilled steak, chorizo, chicken, shrimp, black beans, grilled red onion, grilled tomato, Oaxaca cheese, nopale, scallions, and Chimayo chile and smoked tomato broth

**LOBSTER ENCHILADAS** <sup>GF</sup> 26  
Canadian lobster, roasted corn, and bell peppers in corn tortillas; topped with chimichurri, tomatillo-pepita mole and chipotle crema; served with jicama-corn slaw

**PAN-CRISPED ELK MEATLOAF** 21  
special blend of elk and chorizo meatloaf with Hatch green chile "gravy" and chimichurri; served with cumin sweet potato fries



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"Tequila Story"

## MASA AND TORTILLAS

### — TACOS —

*trio of soft 100% corn tortilla tacos*

**MAHI MAHI** <sup>GF</sup> 13  
with cilantro-cabbage, jicama slaw, radish, salsa verde, pico de gallo, micro-cilantro, and Mexican crema

**YELLOWFIN TUNA** <sup>GF</sup> 13  
sushi-grade raw tuna, cilantro cabbage, tomatillo salsa, mango-papaya salsa, jicama slaw, pico de gallo, radish, micro-cilantro, and chipotle-wasabi ranch

**BRAISED SHORT RIB** 12  
with guacamole, pico de gallo, salsa de arbol, Cotija cheese, and fried onion and jalapeño straws

**PORK CARNITAS** <sup>GF</sup> 12  
with guacamole, radish, salsa verde, pico de gallo, and Mexican crema

**SMOKED CHICKEN** <sup>GF</sup> 12  
with smoked tomato sauce, salsa de arbol, radish, pico de gallo, guacamole, cilantro, and Mexican crema

**SMOKED BUFFALO BRISKET** <sup>GF</sup> 14  
with Hatch green chile sauce, cilantro cabbage, jicama slaw, radish, pico de gallo, and salsa de arbol

**PORK PIBIL** <sup>GF</sup> 12  
with guacamole, habañero chutney, radish, jicama slaw, and pickled red onion

### — QUESADILLAS —

**GRILLED VEGETABLE** <sup>-VEG-</sup> 10  
assorted grilled vegetables, Mexican oregano, and Chihuahua cheese; topped with Sierra Nevada black bean-Cotija cheese salad

**GRILLED CHICKEN** 16  
black beans, caramelized onions, corn, applewood smoked bacon (optional), and Chihuahua cheese; topped with smoked tomato sauce and pico de gallo salad

**GRILLED HANGER STEAK** 18  
black beans, sautéed mushrooms, onion, and Chihuahua cheese; topped with wild mushroom-bleu cheese salad

**LUMP CRAB** 19  
jumbo lump crab in Hatch green chile sauce, roasted corn, and Chihuahua cheese; topped with mango salsa salad

**PORK** 16  
slow-braised pork in Chimayo chile sauce, corn, and Chihuahua cheese; topped with grilled corn salsa salad

### — SIDES —

ALL VEG  
SIERRA NEVADA BLACK BEANS  
FRIED ONION & JALAPEÑO STRAWS  
YUCCA FRIES <sup>GF</sup>  
ROASTED BUTTERNUT SQUASH MASH <sup>GF</sup>  
POBLANO-CILANTRO RICE <sup>GF</sup>  
CUMIN SWEET POTATO FRIES  
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## FAVORITES

**FRITO PIE** 8  
open-faced bag of Fritos topped with buffalo chile, Chihuahua cheese, sour cream, jalapeños, mixed peppers, and scallions

**HATCH GREEN CHILE STEW** 8 / 14  
fire roasted Hatch chiles simmered with onion, tender pork, and posole; served with house-made cornbread

**BUFFALO NICKELS™** 16  
trio of lean bison and aged cheddar cheese sliders uniquely topped with applewood smoked bacon, caramelized onion, and green chile

**APACHE BLT** 16  
North Country Smokehouse thick sliced chile-brown sugar rubbed bacon, guacamole, tomato, arugula, garlic aioli, and chipotle ranch on toasted focaccia bread

## FOR THE TABLE

<sup>GF</sup> CHIPS & SALSA 3 <sup>GF</sup>

### — NAVAJO FRYBREAD —

*traditional Native American fried dough*

**GRILLED CHICKEN** 14  
with goat cheese, black beans, jalapeños, watercress, spinach, and Mexican crema

**CHORIZO & FIG** 14  
chorizo sausage, ricotta, fig, caramelized onion, watercress, Mexican crema, and cilantro

### — NACHOS —

*served with red salsa, sour cream, jalapeños, and pico de gallo*

**BUFFALO CHILE** 16  
**VEGETABLE CHILE** <sup>-VEG-</sup> 12  
**ELK CHILE** 16  
**PORK PIBIL** <sup>GF</sup> 16

## TABLESIDE GUACAMOLE

*Extra Spicy Available*

**TO SHARE** 15  
**JUMBO LUMP CRAB** 23  
**LOBSTER** 27  
**ROASTED CORN & APPLEWOOD  
SMOKED BACON** 20

**TABLESIDE SALSA** 7  
**MANGO, HABAÑERO, OR PINEAPPLE**