

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 ^{GF} 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 ^{-VEG-} 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 ^{-VEG-} 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 ^{-VEG- GF} 8
red and gold beets, apple, dried cranberries, almonds, red onion, and tortilla threads; agave-Chimayo vinaigrette

TOSTADA SALAD ^{-VEG-} 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 ^{-VEG- GF} 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 ^{GF} 13
watercress, radish, burrata cheese, EVOO, and warm smoked buffalo brisket

PUEBLA SALAD ^{-VEG-} 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

MUSHROOM ^{-VEG-} 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 ^{-VEG-} 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

^{GF} 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 ^{-VEG-} 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

SMOKED HALF CHICKEN ^{GF} 22
house smoked, served with roasted Brussels sprouts, bacon, and butternut squash; topped with charred pineapple-habañero 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

DUCK CONFIT ENCHILADAS ^{GF} 22
with caramelized onions, mushrooms, ancho chile sauce, Cotija cheese, tequila-macerated figs, and pico de gallo

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

MASA AND TORTILLAS

— TACOS —

trio of soft 100% corn tortilla tacos

MAHI MAHI ^{GF} 13
with cilantro-cabbage, jicama slaw, radish, salsa verde, pico de gallo, micro-cilantro, and Mexican crema

YELLOWFIN TUNA ^{GF} 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 ^{GF} 12
with guacamole, radish, salsa verde, pico de gallo, and Mexican crema

SMOKED CHICKEN ^{GF} 12
with smoked tomato sauce, salsa de arbol, radish, pico de gallo, guacamole, cilantro, and Mexican crema

SMOKED BUFFALO BRISKET ^{GF} 14
with Hatch green chile sauce, cilantro cabbage, jicama slaw, radish, pico de gallo, and salsa de arbol

PORK PIBIL ^{GF} 12
with guacamole, habañero chutney, radish, jicama slaw, and pickled red onion

— QUESADILLAS —

GRILLED VEGETABLE ^{-VEG-} 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 —

SIERRA NEVADA BLACK BEANS ^{-VEG-}	5
FRIED ONION & JALAPEÑO STRAWS ^{-VEG-}	5
YUCCA FRIES ^{-VEG- GF}	5
ROASTED BUTTERNUT SQUASH MASH ^{-VEG- GF}	5
POBLANO-CILANTRO RICE ^{-VEG- GF}	5
CUMIN SWEET POTATO FRIES ^{-VEG-}	5
ROASTED BRUSSELS SPROUTS, BUTTERNUT SQUASH, AND BACON ^{GF}	7

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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

CHIPS & SALSA 3

— 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 ^{-VEG-} 12
ELK CHILE 16
PORK PIBIL ^{GF} 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

LET US BE YOUR
"Tequila Story"