--- FOR THE TABLE ---

--- CHIPS & SALSA ---

**NAVAGO FRYBREAD** 16
**GRILLED CHICKEN**
- goat cheese, black beans, jalapeños, watercress, spinach, Mexican crema
**CHORIZO & FIG**
- chorizo sausage, ricotta, fig, caramelized onion, watercress, Mexican crema, pico de gallo

**CHIPOTLE BBQ**
**BABY-BACK PORK RIBS** 18/26
- Cotija cheese, Hatch green chile mac & cheese

**ELK CHORIZO MEATBALLS** 14
- Southwest Christmas sauce, Cotija cheese

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

**CHICKEN WINGS** 9
- six country-fried chicken wings, Chimayo chile sauce, chipotle ranch, fried onion & jalapeño straws

--- NACHOS ---

**CHEESE** 7/13 | **SMOKED CHICKEN** 8/16
**BUFFALO CHILE** 8/16 | **CARNITAS** 8/16

--- HATCH CHILE/SOUP ---

**HATCH GREEN CHILE STEW** 7/14
- Our award-winning recipe! fire roasted Hatch chiles simmered with onion, tender pork, posole, house-made cornbread

**BUFFALO STEAK SOUP** 8/16
dow braised, black bean, black bean, New Mexican red and green Hatch chiles, aged cheddar, house-made cornbread

**CHICKEN TORTILLA SOUP** 6/12
- smoked chicken with vegetables in a rich broth, topped with crispy corn tortilla threads, jalapeños and avocado

**SOUTHWEST TRIO** 13
- a sampling of buffalo, chicken and Hatch green chile, house-made cornbread

**POBLANO CHICKEN CHOWDER** 5/11
- poblano peppers, corn & onions puréed into a hearty broth with potatoes and hominy

--- GREENS ---

**GREENS**
- ADD ON: CHICKEN $8 / STEAK $9
- MAHI MAHI $8 / SHRIMP $10

**RIO GRANDE** 10
- Brusel sprouts, baby kale, radish, grape tomatoes, Apache cress, fried capers, caesar dressing, shaved parmesan cheese

**TOSTADA** 11
- crisp tortillas layered with black beans, Chihuahua cheese, roasted corn salsa, mixed greens, honey-lime vinaigrette, Mexican crema

**ASADO** 13
- arugula, beets, oranges, jicama, avocado, pumpkin seeds, goat cheese, tequila-lime vinaigrette

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

**GRILLED ROMAINE** 12
- heirloom tomatoes, black beans, grilled corn, pico de gallo, tarragon-poblano dressing

--- MAIN PLATES ---

**GUACAMOLE TO SHARE**
- 15
- lobster 27
- roasted corn and applewood smoked bacon 19

**HOUSEMADE SALSA**
- mango, habanero, or pineapple

**TACOS**
- trio of soft 100% corn tortillas

**TEJANO** 14
- braised Epaizote short rib, avocado, pico de gallo, cotija, chipotle ranch

**MAHI MAHI** 15
- cilantro cabbage, jícama slaw, radish, salsa verde, pico de gallo, Mexican crema

**CARNE ASADA** 15
- marinated steak, salsa borracha, avocado salsito

**PORK CARNITAS** 14
- guacamole, radish, salsa verde, pico de gallo, Mexican crema

**BAJA SHRIMP** 16
- beer-battered shrimp with cabbage, guacamole, chipotle ranch

**SANTA FE** 14
- roasted chicken, charred tomato salsa, asadero, caramelized onions, serranos, avocado crema

**THREE SISTERS** 13
- roasted squash, black beans, corn, cilantro, mushrooms, caramelized onions, tomatillo morita, cotija, Mexican crema

--- QUESADILLAS ---

**GRILLED CHICKEN** 17
- black beans, caramelized onions, corn, applewood smoked bacon and Chihuahua cheese, topped with smoked tomato salsa, pico de gallo salad

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

**LOBSTER** 19
- poblano peppers, corn, Hatch green chile and Chihuahua cheese, corn relish

--- BURRITOS ---

**CHICKEN TINGA** 16
- chipotle-brined chicken, black beans, avocado, posole, butternut squash and Oaxaca cheese, topped with orange-honey mole and tomatillo-pepita sauces, Mexican crema, pico de gallo

**PORK** 16
- Chimayo-brased pork, cilantro rice, black beans, and Chihuahua cheese, topped with Chimayo chile sauce, pico de gallo, Mexican crema

**MUSHROOM** 13
- grilled portobello and wild mushrooms, black beans, cilantro-poblano rice, goat cheese and caramelized onions, topped with tomatillo-pepita sauce, Mexican crema, toasted pepitas

--- IN A BUN ---

**IN A BUN**
- served with your choice of a side salad or sweet potato, yuca, or french fries; substitute buffalo burger +2

**GERONIMO BURGER** 16
- spicy brown sugar rubbed bacon, avocado, lettuce, tomato, fire roasted poblano pepper, aged cheddar

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

**BUFFALO NICKELS** 14
- trio of lean bison and aged cheddar cheese slider slices, applewood smoked bacon, caramelized onions, green chile sauce

**APACHE BLT** 16
- center cut chile-brined sugar bacon, pimento, tomato, arugula, garlic aioli, chipotle ranch on toasted focaccia bread

--- SIDEs ---

**POBLANO - CILANTRO RICE & BLACK BEANS** 5
**GRILLED ASPARAGUS** 7
**FRIED ONION & JALAPEÑO STRAWS** 5
**MEXICAN STREET CORN** 7
**CUMIN SWEET POTATO FRIES** 5
**YUCCA FRIES** 5
**ROASTED BRUSSELS SPROUTS, BUTTERNUT SQUASH AND BACON** 7

--- DIETARY RESTRICTIONS OR ALLERGIES. ---

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. PLEASE ALERT YOUR SERVER TO ANY DIETARY RESTRICTIONS OR ALLERGIES.