



ARTISANAL

Housemade Bread Board 10

Green Chile Simolina Roll | Cornbread | Baguette
Cultured Butter | Maldon

TO START

Crispy Brussels 16

Pork Belly | Dashi Jus | Calabria Chiles | Pecorino

House Ground Wagyu Sliders 22

Caramelized Onion | Tucumcari Cheddar | Truffle Aioli

Charcuterie 22

Daily Selection of 3 Meats & 3 Cheeses | Pickled Seasonal Veggies
Calabrian Chili Jam | Assorted Nuts | Grilled Baguette

Roasted Carrots & Whipped Ricotta 17

Local Honey Red Chile Glazed Carrots | Whipped Herbed Ricotta
Roasted Pepita

FLATBREADS

Forager 22

Taos Wild Mushrooms | Fontina | EVOO | Caramelized Onion | Truffle

Farmers Market 20

Rocket Greens | Burrata | EVOO | Confit Tomato | Fresh Basil

Harvest 22

Butternut Squash | Burrata | Pickled Onion | Fried Sage | Fig Glaze

GREENS

Classic Caesar 16

Romaine | House Caesar | House Croutons | Parmesan

Winter Squash & Buratta with Pomegranate 18

Oven Roasted Squash | Buratta | Fried Sage
Pepita | Pomegranate Glaze | Pomegranate Seed

SURF

Jumbo Lump Crab Cake 25

Lump Crab | Green Chile Remoulade | Frisee | Grilled Lemon

Jumbo Shrimp Cocktail 22

House Cocktail Sauce | Add Lump Crab 10

Blue Corn Calamari 17

Pecorino | Pickled Veggies | Meyer Lemon Aioli

Daily Crudo (3 pc) 24

Pickled Fresno | Orange | Yuzu Kosho | Tobiko

LAND & SEA

Tomahawk Chop 18oz 42

Beck & Bulow 8oz Prime Cut Filet 45

Beck & Bulow 12oz Wagyu Ribeye 60

Half Chicken 32

Scottish Salmon 40

Halibut 40

Market Catch (MKP)

COMPOSED

Beck & Bulow Wagyu Short Rib 42

Grilled Polenta Cake | Roasted Carrots | Amarena Cherry Jus

Maple Leaf Farms Pan Seared Duck 38

Confit Fingerling Potato | Roasted Carrots
Duck Jus | Pickled Fresno Chili

Pan Seared Halibut 48

Sweet Corn Risotto | Grilled Asparagus | Tobiko Burre Blanc

Half Chicken 39

Roasted Carrots | Confit Fingerling Potato
Pickled Cauliflower | Chicken Jus

SIDES

Seasonal Farmers Market Veggies 8

Truffle Fries 12

Honey Glazed Carrots 8

Truffle Au Gratin 14

Taos Wild Mushrooms 12

Sweet Corn Risotto 10

Sauces 5

Beurre Blanc | Peppercorn Brandy
Horseradish Cream | Green Chile Remoulade

WE ARE THANKFUL FOR OUR LOCAL PARTNERS
BECK & BULOW - NM | SHAMROCK FARMS | ABOVE SEA LEVEL - NM

MENU PREPARED BY EXECUTIVE CHEF MATEO AHUMADA
& EXECUTIVE SOUS CHEF RAY CASUSE