



STARTERS

FRESH SOPAPILLAS | 2

from Valencia flour mill
- add ice cream | 1

ONION RINGS | 6

home style battered onion rings fried to perfection and topped with parmesan cheese. and ranch dip

FLAT BREAD PIZZA | 12

flat bread, garlic infused olive oil, spinach, parmesan cheese, pepperoni, salami, mozzarella and marinara dipping sauce

WINGS | HALF 8 ■ FULL 14

bone-in or boneless wings tossed in your choice of sauce or dry rub
buffalo • chipotle bbq • dry rub • mango habanero • teriyaki

SALSA TRIO | 4

house made roasted, verde, and arbol salsas and fresh tortilla chips

QUESADILLA | 8

shredded chicken, cheese, green chile, tomato inside a crisp tortilla, served with sour cream, guacamole and salsa

SALMON DIP | 12

atlantic salmon, spinach, red bell pepper, red onion, cheddar cheese, served with fresh tortilla chips

SMOKED CHICKEN EGG ROLLS | 7

house made egg rolls stuffed with smoked chicken, red bell peppers, Chimayo cheddar cheese, black beans, roasted corn and chipotle dipping sauce

SALADS & SOUPS

CAESAR SALAD | 7

romaine lettuce tossed in creamy caesar dressing with house made croutons and parmesan cheese
- add grilled chicken, shrimp or New Mexico grown steak | 5

APPLE PECAN | 13

mixed greens, apple, red onion, candied Salopek Orchard pecans, dried cranberries, shredded cheese and crispy cage free chicken strips and house made honey mustard dressing

TUMBLEWEED | 9

romaine lettuce, tomato, avocado, bacon, bleu cheese, hardboiled egg, chili shallot dressing and crispy shoestring potatoes
- add grilled chicken, shrimp or New Mexico grown steak | 5

NEW MEXICO GREEN CHILE STEW

served with flour tortilla or sopapilla
cup 4 | bowl 6

SOUP OF THE DAY

ask your server for today's gourmet soup
cup 3 | bowl 5

BREAKFAST

CHICKEN FRIED STEAK AND EGGS | 12

chicken fried steak, hash browns, white gravy, two eggs any style and choice of toast

BREAKFAST BURRITO | 9

scrambled eggs, hash browns, choice of bacon or sausage wrapped in a flour tortilla. smothered with your choice of New Mexico red or green chile and topped with cheese

TURQUOISE TRAIL BREAKFAST | 7

two eggs any style, bacon or sausage, either pancakes or golden hash browns and choice of toast

GREEN CHILE SAUSAGE SKILLET | 9

smoked green chile sausage, scrambled eggs, red onion, green chile, hash browns and cheese

SANDWICHES

served with a choice of sidewinder fries or coleslaw
upgrade to a side salad or cup of soup | 1

BBQ BRISKET SANDWICH | 13

hickory smoked brisket, chipotle BBQ sauce, onion ring, coleslaw on craft brewery bun

HOT HOT ROAST BEEF | 14

sliced london broil, fried onions, grilled jalapeno, green chile horseradish sauce, cotija cheese, hoagie roll and au jus

BLATO | 14

bacon, lettuce, avocado, tomato, onion, mayonnaise on toasted sour dough

ALBUQUERQUE TURKEY | 12

roasted turkey, pepper jack cheese, diced tomatoes, chopped New Mexico green chile, bacon on grilled sourdough

SANTA FE CHICKEN CLUB | 12

grilled cage-free chicken breast, Chimayo cheddar cheese, jalapeno bacon, tomato, red onion, guacamole, cilantro-lime vinaigrette dressed mixed greens and on a craft brewery bun

BURGERS

served with bottomless sidewinder fries or coleslaw
substitute a side salad or cup of soup | 1 • substitute gluten free | 1

POJOAQUE BISON BURGER | 15

Pojoaque grown bison burger, Chimayo cheddar cheese, lettuce, tomato, onion, house made fresh pickles, New Mexico green chile on a craft brewery bun
*while supplies last

BUILD-A-BURGER | 13

char-broiled all natural native grown beef patty served on craft brewery bun or tortilla with lettuce, tomato, red onion and house made fresh pickles

ADDITIONAL TOPPINGS | 1

american cheese | cheddar cheese | swiss cheese | blue cheese | bacon
grilled mushrooms | caramelized grilled onions | New Mexico green chile
chipotle bbq sauce | avocado | jalapeno bacon | fried egg | guacamole

LOCAL FAVORITES

STUFFED SOPAPILLA | 10

fresh Valencia flour mill sopapilla stuffed with beans and cheese, choice of red or green chile with melted cheese and avocado crema
- add grilled chicken, grilled steak, or carne adovada | 4
- add guacamole | 2

TACO PLATE | 10

three soft corn tortillas with choice of grilled steak, grilled chicken, grilled shrimp or carne adovada, cotija cheese, onion, cilantro, tomato, roasted salsa, spanish rice and beans

POJOAQUE TACO | 12

frybread topped with Pojoaque grown bison, Pojoaque grown beans and chicos, green chile, lettuce, red onion, tomato and sour cream

CARNE ADOVADA PLATE | 10

our house made carne adovada, spanish rice, pinto beans, lettuce, tomato and tortillas

NACHOS | 9

corn tortilla chips cheese sauce pickled jalapenos, diced tomatoes, pinto beans, red onion and sour cream
- add grilled chicken, grilled steak, grilled shrimp or carne adovada | 4
- add guacamole | 2

ROLLED ENCHILADAS | 10

three corn tortillas rolled with choice of grilled steak, grilled chicken, grilled shrimp, carne adovada or cheese, red or green chile, shredded cheese, spanish rice, beans, lettuce and tomato

CHIMICHANGA | 10

flour tortilla filled with choice of grilled steak, grilled chicken, chicharon or carne adovada, pinto beans and cheese, deep fried and choice of red or green chile



SPECIALTY PLATE

SMOKEHOUSE PLATTER | 28

smokehouse ribs, bbq brisket, hickory smoked sausage, coleslaw, texas toast and sidewinder fries

CHICKEN FRIED STEAK | 14

chicken fried steak, garlic mashed potatoes, white gravy and seasonal vegetables

FISH AND CHIPS | 12

beer battered cod, sidewinder fries, coleslaw, tartar sauce and malt vinegar

SMOKEHOUSE RIBS | 16

succulent hickory smoked pork ribs served straight up or with your choice of sauce accompanied by coleslaw, sidewinder fries and texas toast
buffalo • chipotle bbq • dry rub • mango habanero • teriyaki

RIBEYE | 29

12oz New Mexico ribeye cooked to your specification, served with garlic mashed potatoes and seasonal vegetable

GRILLED SALMON | 18

grilled atlantic salmon, pumpkin seed-cilantro chimichurri over buttery zucchini "noodles"

GRILLED PORK CHOP | 20

zesty grilled pork chop, roasted potatoes and seasonal vegetable

FETTUCCINI ALFREDDO | 10

fresh fettuccini tossed in creamy alfredo sauce made to order, served with bread sticks
- add broccoli | 2
- add grilled cage-free chicken breast, grilled steak or grilled shrimp | 5

DESSERTS

PINEAPPLE UPSIDE DOWN CAKE | 7

served with rum caramel sauce

PEAR TART | 7

pear almond tart served with touch of powdered sugar and whipped cream

CREME BRULEE CHEESE CAKE | 7

crème brulee cheesecake topped with fresh strawberry

CHOCOLATE KABOBS | 6

2 chocolate truffles, brownie and topped with a strawberry

DRINKS

DRINKS | 2.75

Coca-Cola | Diet Coke | Mr Pibb | Sprite | Root Beer | Milk
Chocolate Milk | Pineapple | Orange | Cranberry | Tomato Juice
Raspberry Tea | Iced Tea Coffee | Hot Chocolate | Hot Tea

SPECIALTY DRINKS | 3.75

Flavored Iced Tea Or Lemonade | Mango Or Strawberry

GOURMET SHAKES | 7

Toffee | Vanilla Vanilla | Very Berry | Birthday Cake | Chocolate Ganache

RED BULL

Regular | Sugar Free

COCK'N BULL GINGER BEER

LIQUORS

VODKA

Absolute
Belvedere
Effin *Regular* | *Cucumber*
Grey Goose
Kettle One
Sky *Original* | *Moscato* | *Cherry*
Smirnoff *Raspberry* | *Watermelon*
Pineapple | *Vanilla* | *Lemon* | *Cherry*
Stoli
Titos

SCOTCH

Buchannans
Chivas *12yr*
Glenfiddich *12yr*
Glenlivet *12yr* | *15yr* | *18yr*
JW *Black* | *Red*
Macallans *12yr*
Oban *18yr*
Talisker *10yr*

TEQUILA

1800 *Silver* | *Reposado*
Avion *Silver*
Cabo Blanco
Don Julio *Blanco* | *Anejo* | *Reposado* | *1942*
Espolon *Blanco* | *Reposado* | *Anejo*
Herradura *Silver* | *Reposado* | *Anejo*
Hornitos *Plata* | *Reposado*
Jose Cuervo *Gold* | *Silver*
Patron *Reposado* | *Anejo* | *Citronage* | *Silver*

COGNAC

Courvoisier VSOP
Hennessy
Hypnotiq
Remy Martin VSOP

GIN

Beefeater
Bombay *Sapphire* | *Extra Dry*
Hendrix Gin
Tanqueray

BOURBON & WHISKEY

Bushmills
Crown Royal *Original* | *Apple* | *Vanilla*
Fireball
Gentleman Jack
Jack Daniels *Fire* | *Honey* | *Original*
Jameson
Jim Beam
Knob Creek
Makers Mark
Pendleton
Seagram *7* | *VO*
Southern Comfort
Wild Turkey 101
Woodford Reserve
Yukon Jack

RUM

Appleton Estate
Bacardi *Dark* | *Light*
Captian Morgan
Malibu
Myers

BRANDY

Presidente

LIQUER

Bailey's
Disaronno
Franjelico
Goldschlager
Gran Marnier
Jagermeister
Kahulua
Pama
Rumpleminze
Tuaca

NON-ALCHOLIC

Red Bull *Regular* | *Sugar Free*
Cock'N Bull Ginger Beer

WINE & BEERS

DRAFT

16oz | *23oz*
Blue Moon
Bud
Bud Light
Coors Light
Dos XX Amber
Dos XX Lager
Guinness
La Cumbre Elevated IPA
Marble Double White
Marble Red
Michelob Ultra
Miller Lite
Mondelo Especial
Santa Fe 7K IPA
Stella Artois

BOTTLE

Angry Orchard
Beck's NA
Bud Light
Bud Light Lime
Budweiser
Coors Light
Corona
Corona Premier
Dos XX Lager
Heineken
Miller Lite
Modelo Especial
Negra Modelo

16oz POUNDERS

Bud Light Chelada
Budwieser Chelada
Bud Light
Budweiser
Michelob Ultra
Tecate
Tecate Light

WINE

14 Hands Merlot
Beringer White Zin
BV Coastal Cabernet
Cupcake Moscato
Ecco Domani Pinot Grigio
Gruet Chardonnay
Hob Nob Pinot Noir

ABOUT OUR PRODUCTS

We endeavor to purchase local and regional product wherever possible.

We regularly purchase product from: Pojoaque Bison & Agriculture Program, Valencia Flour Mill, Salopek Orchard and Native American Beef.

We buy only New Mexico chiles from Bueno Foods.

