

Metate Room

STARTERS

Short Rib Quesadilla \$16 - 490 cal

quesadilla with short rib birria, cilantro, onions, lime crema and Pico de Gallo

 **Gf** **SW Hummus Plate**

Pinto Bean Hummus, Hatch green chile sauce, blue corn tortilla chips, crudité veggies

 **Mushroom Flatbread** \$12 - 720 cal

mushrooms, roasted garlic, caramelized onions, arugula, mozzarella, balsamic drizzle
+Add chicken \$4

 **Gf** **Elote Style Cauliflower** \$15 - 720 cal

fried cauliflower, garlic aioli, cotija cheese, cilantro, tajin

SOUP & SALAD

+Add: *Soup of the Day* \$7 (cal varies)

+Add: *chicken* \$7 (270 cal) **salmon* \$11 (240 cal)

 **Gf** **Three Sisters Soup** \$12 - 490 cal

roasted squash bisque, corn, black beans, lime crema

 **Gf** **Metate Salad** \$16 - 600 cal

market greens, tomatoes, red onions, black beans, roasted corn, carrots, toasted pepitas, prickly pear vinaigrette

 **Gf** **Kiva Caesar** \$14 - 650 cal

romaine, blue corn tortilla strips, shaved parmesan cheese, cilantro lime Caesar dressing

Gf **Far View Cobb** \$20 - 670 cal

romaine, bacon, blue cheese, avocado, egg, tomato, roasted corn, house buttermilk dressing

ENTRÉES

+Add: *House Side Salad* \$8 (50-400 cal)

+Add: *Soup of the Day* 8oz cup (cal varies)

Gf **Braised Short Ribs** \$38 - 1100 cal

beef short rib, garlic mashed potatoes, seasonal vegetable

Gf **Prickly Pear BBQ Glazed Pork Ribs** \$29

baby back ribs glazed with prickly pear bbq sauce, garlic mashed potatoes, seasonal vegetable

* **Gf** **10oz Ribeye Steak** \$42 - 1350 cal

house-made Metate butter, garlic mashed potatoes, seasonal vegetable

 **Gf** **Three Sisters Succotash** \$26 - 680 cal

squash, corn, beans, herbs, wild rice, lime crema, toasted pepitas

 **Portobello Mushroom Penne** \$20 - 520 cal

portobello mushroom cream sauce, parmesan, penne pasta | add chicken \$7 (270 cal)| add salmon \$11 (240 cal)

Mesquite Salmon \$32 - 540 cal

salmon filet, mesquite seasoning, black bean and corn salsa, wild rice, seasonal vegetable

Gf **Southwest Spring Chicken** \$29 - 780 cal

grilled chicken breast, green pepita mole sauce, wild rice, seasonal vegetable

Gf **Pan-Seared Colorado Trout** \$29.50 - 790 cal

trout filet, pico de gallo, wild rice, seasonal vegetable

SIDES

Wild Rice | \$4

Garlic Mashed Potato | \$7

Seasonal Vegetable | \$6

 **Vegetarian**

Gf **Gluten Free**

* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. A gratuity of 18% will be added to tables of 6 or more. Additionally, nutrition information available upon request. 2000 calories a day is used for general nutrition advice, but calorie needs vary.