

SNACKS

WOOD ROASTED OLIVES \$8

garlic & rosemary, grilled baguette.

CHAR SIGNATURE BAR MIX \$8

spiced garbanzos, toasted sunflower seeds, cashews, spanish peanuts, beef jerky.

BAR JERKY \$12

house made Chimayo red chile beef jerky.

GREEN CHILE SMASH BURGER \$17

sharp colby , roasted green chile, avocado, artisan bacon, brioche.

WILD MUSHROOM TOSTADAS \$16

fire roasted local full circle wild mushrooms, cotija, pink onion, avocado crema, fresh lime, pintos.

CARNE ASADA TACOS \$20

served with condiments on house made corn tortillas.

NM POUTINE \$19

house-cut fries, green chile braised short ribs, mozzarella curd, bone marrow green chile demi glace.

POLLO ASADO TACOS \$18

served with condiments on house made corn tortillas.

CRISPY CALAMARI \$18

grilled poblanos, cilantro, chile salt, chipotle aioli, salsa rojo.

QUESO FUNDIDO \$15

oaxaca, house made chorizo, cilantro pesto, roasted poblanos, tortillas.

GREEN CHILE STEW \$14

american wagyu steak, local fingerlings, queso fresco, tortilla.

GUACAMOLE & SALSA \$12

radish, chile dusted pepitas, tortilla chips.