

## LUNCH

### GUACAMOLE & SALSA \$12

radish, pomegranate seeds, pepitas, salsa macha, tortilla chips.

### GREEN CHILE STEW \$14

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

### QUESO FUNDIDO \$15

oaxaca, house made chorizo, cilantro pesto, grilled green onion, corn tortillas.

### GRILLED CAESAR WEDGE \$14

pecorino, charred cherry heirloom tomatoes, red chile baguette, cilantro caesar vinaigrette, pepitas.

pollo asado \$6      grilled carne asada \$12      grilled shrimp \$10

### SHAKSHUKA STEAK SALAD \$22

roasted tomatoes, onions, bell peppers, green chile, poached egg, asadero, grilled carne asada, chimichurri vinaigrette.

### GREEN CHILE SMASH BURGER \$17

tucumcari cheddar, roasted green chile, avocado, artisan bacon.

### CARNE ADOVADA TORTA \$16

avocado, queso fresco, lettuce, heirloom tomato, pink onion, pressed roll.

### ENCHILADAS \$24

red or green, pintos & papas, american wagyu steak, pollo asado or fire roasted wild mushrooms.

### STEAK AND FRITES \$38

wagyu sirloin, house-cut fries, served on a hot sizzling stone, accompanied with condiments and house made tortillas.

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### SIDES

house-cut fries \$6      arugula salad \$5