

SNACKS

WOOD ROASTED OLIVES \$8

garlic & rosemary, grilled baguette.

CASHEWS \$7

BEEF JERKY \$12

local, super smoked, savory and sweet.

GREEN CHILE SMASH BURGER \$17

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

WILD MUSHROOM TOSTADAS \$16

fire roasted wild mushrooms, cotija, pick onion, avocado crema, fresh lime, pintos.

CARNE ASADA TACOS \$20

served with condiments on house made corn tortillas.

POLLO ASADO TACOS \$18

served with condiments on house made corn tortillas.

CRISPY CALAMARI \$18

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

QUESO FUNDIDO \$15

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

GREEN CHILE STEW \$14

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

GUACAMOLE & SALSA \$12

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