

DINNER

APPETIZERS

FLAME ROASTED SALSA & CHIPS \$3.75 WITH GUACAMOLE \$8.95

HOUSE MADE SALSA SERVED WITH FRESH CORN CHIPS

QUESO & CHIPS \$8.5

SPICY MELTED CHEESE SERVED WITH FRESH CORN CHIPS

SAMPLER \$9.95

TRY ALL 3 – FLAME ROASTED SALSA, QUESO & FRESH GUACAMOLE

CHICKEN FLAUTAS \$10.95

3 FRIED CHICKEN AND CHEESE FLAUTAS WITH TEQUILA-LIME CREMA, AVOCADO-CILANTRO COULIS, AND PICO DE GALLO SLAW

BREW HOUSE NACHOS \$10.5

CRISP CORN CHIPS MOUNDED WITH REFRIED PINTO BEANS, FRESH JALAPENOS, QUESO, CHEESE, TOMATOES, SOUR CREAM & GUACAMOLE

ADD CHICKEN, BEEF, CARNITAS, CALABACITAS OR CARNE ADOVADA \$2.5

QUESADILLA \$9.95

GRILLED CHICKEN OR GROUND BEEF, CHEESE, GREEN CHILE, ROASTED CORN & TOMATOES ON A GRILLED FLOUR TORTILLA. WITH SOUR CREAM, GUACAMOLE, & SALSA

HOT WINGS \$9.95

CHOOSE TRADITIONAL HOT SAUCE, HONEY-CHIPOTLE GLAZE, OR BARBEQUE SAUCE SERVED WITH CELERY & BLUE CHEESE DRESSING

SHRIMP CEVICHE TOSTADAS \$11.95

CITRUS MARINATED SHRIMP, AVOCADO, CUCUMBER, ROASTED RED PEPPERS, CILANTRO, JALAPENO CREMA AND TOMATOES.

ZUCCHINI FRIES \$10.5

TEMPURA FRIED ZUCCHINI WEDGES WITH CHIPOTLE RANCH

CRAB AND SPINACH DIP \$12.95

SERVED WARM TOPPED WITH TOASTED BREAD CRUMBS & SERVED WITH CROSTINI

SOUPS

GRILLED CORN & CHIPOTLE CUP \$4.5 BOWL \$6.5

GRILLED YELLOW CORN & CHIPOTLE PEPPERS IN A CREAM BASE WITH A CRISPY FLOUR TORTILLA CHIP

🍴 GREEN CHILE STEW CUP \$4.95 BOWL \$6.95 LUNCH \$8.95

TENDER PORK, POTATOES & POSOLE SIMMERED IN GREEN CHILE

SALADS ADD GRILLED CHICKEN*\$5.95, STEAK*\$8.95, OR SALMON*\$8.95

CAFÉ HOUSE SALAD \$7.95

MIXED GREENS, GRAPE TOMATOES, RADISHES, CUCUMBER, JICAMA AND PINON

SOUTHWESTERN COBB \$10.95

MIXED GREENS, GRILLED CHICKEN, BACON, AVOCADO, BLEU CHEESE, EGG, RADISH, & PICO DE GALLO TOSSED IN JALAPENO CILANTRO VINAIGRETTE

🍴 CAESAR \$9.95

ROMAINE TOSSED IN HOUSE MADE CAESAR DRESSING WITH TOASTED PEPITAS, CROUTONS & SHAVED LOCAL ROMANO

🍴 BABY SPINACH SALAD \$10.95

CHIPOTLE VINAIGRETTE, GOAT CHEESE, SHAVED RED ONION, PINE NUTS, FRIED AVOCADO CROUTONS, AND RED BEETS

HOUSE DRESSINGS

GRILLED JALAPENO CILANTRO VINAIGRETTE, BUTTERMILK RANCH, BLUE CHEESE, CAESAR

• - INDICATE DISHES THAT CONTAIN LOCALLY RAISED/GROWN/PRODUCED INGREDIENTS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

NEW MEXICAN

ALL NEW MEXICAN DISHES SERVED WITH SPANISH RICE, PINTO BEANS, AND CALABACITAS

✦ ENCHILADAS \$10.95

TWO ROLLED ENCHILADAS SMOTHERED WITH CHILE & CHEESE.
ADD CHICKEN OR BEEF \$3

✦ BLUE CORN'S BIG BURRITO \$10.95

AN EXTRA-LARGE TORTILLA ROLLED WITH REFRIED PINTO BEANS,
CHEDDAR & JACK CHEESES, SMOTHERED
WITH CHILE & CHEESE. ADD CHICKEN, BEEF, OR CARNE \$2.5

✦ BLUE CORN TACOS \$11.95

THREE CRUNCHY HOUSE MADE BLUE CORN SHELLS FILLED WITH
GROUND BEEF OR SHREDDED CHICKEN, GARNISHED WITH LETTUCE,
CHEESE & TOMATO, SERVED WITH SALSA

✦ CARNE ADOVADA \$12.95

PORK SLOW SIMMERED IN RED CHILE
SERVED WITH FLOUR TORTILLAS

✦ CARNITAS BURRITOS \$11.95

TWO ROLLED FLOUR TORTILLAS STUFFED WITH SHREDDED PORK,
TOPPED WITH RED OR GREEN CHILE & CHEESE WITH REFRIED
PINTO BEANS, SOUR CREAM & PICO DE GALLO

✦ RELLENOS \$11.95

ANAHEIM CHILES STUFFED WITH LOCAL ASADERO
CHEESE, BATTERED, FRIED & SERVED WITH CHILE
ON THE SIDE

FAJITAS

SERVED SIZZLING WITH GRILLED ONIONS & BELL PEPPERS, WARM FLOUR TORTILLAS, FLAME ROASTED SALSA,
SOUR CREAM, GUACAMOLE, LETTUCE & CHEESE **GRILLED CHICKEN*** \$15.95 **GRILLED STEAK*** \$17.95 **PORTOBELLO MUSHROOM** \$15.95

BREW HOUSE SPECIALTIES

BEER BATTERED FISH & CHIPS \$13.95

COD FILLETS DIPPED IN OUR ATOMIC BLONDE BATTER WITH CREAMY COLESLAW, TARTAR SAUCE & MALT VINEGAR FRIES

GREEN CHILE BACON MAC & CHEESE \$12.95

FIVE CHEESE SAUCE & ELBOW PASTA SERVED WITH A SIDE CAESAR SALAD & TEXAS TOAST

BROWN ALE BRAISED BABY BACK RIBS-HALF RACK \$17.95

BEER-BRAISED ST. LOUIS RIBS WITH CHOICE OF HONEY-CHIPOTLE OR HOUSE BBQ SAUCE, JALAPENO-BBQ BAKED BEANS AND CREAMY
COLESLAW. SERVED WITH A SIDE OF TEXAS TOAST

BLACKENED SCOTTISH SALMON \$17.95

BLUE CORN CRISPY POLENTA, SEASONAL VEGETABLES, LEMON-LIME BUTTER, CORN RELISH, & TOMATO SHERRY SAUCE

ACHIOTE PORK LOIN \$16.95

BARBECUE PEACH QUINOA, CALABACITAS, & GRILLED PINEAPPLE SALSA

CHORIZO STUFFED CHICKEN BREAST \$14.95

BUTTERMILK MASHED POTATOES, GREEN CHILE CREAM SAUCE AND SAUTEED SPINACH

FLAT IRON STEAK \$23.95

BACON-CHEDDAR MASHED POTATOES, CRISPY FRIED ONIONS, ANCHO CHILE MOLE NEGRO AND SEASONAL VEGETABLES

SANDWICHES

ALL BURGERS & SANDWICHES SERVED WITH A CHOICE OF FRIES OR SWEET POTATO FRIES

SUB A SIDE CAESAR SALAD OR HOUSE SALAD \$3 SUB GARLIC-ROMANO FRIES \$3

✦ BREWERY BURGER* \$9.95

HAND PATTIED NEW MEXICAN RAISED BEEF,
GRILLED & SERVED ON A BRIOCHE BUN

✦ BLACK & BLUE BURGER* \$12.5

RED CHILE BLACKENED LOCAL BEEF PATTY TOPPED WITH
CRISP SMOKEHOUSE BACON AND MELTED BLUE CHEESE

PORTOBELLO MUSHROOM SANDWICH \$10.95

GRILLED MUSHROOMS WITH ASADERO CHEESE, ROASTED
RED PEPPERS, SPINACH, AND BALSAMIC VINEGAR

✦ TORTILLA BURGER* \$11.5

GRILLED LOCAL BEEF WRAPPED IN A FLOUR TORTILLA,
SMOTHERED WITH CHEESE & RED OR GREEN CHILE

HONEY CHIPOTLE CHICKEN SANDWICH* \$10.95

HONEY CHIPOTLE BASTED CHICKEN BREAST TOPPED WITH
CARAMELIZED ONIONS & JACK CHEESE ON A BRIOCHE BUN &
SIDE OF HONEY CHIPOTLE SAUCE

✦ GREEN CHILE BARNYARD BURGER* \$14.95 ADD AN EGG \$1.5

SWEET GRASS COOPERATIVE BEEF, TOPPED WITH SMOKED
PORK BELLY-GREEN CHILE QUESO, CRISPY TOBACCO ONIONS,
LOCAL CHIPOTLE BBQ AIOLI & SERVED ON A POTATO BUN

BURGER ADD ONS \$1.25 EACH- CHEDDAR, JACK, JALAPEÑO AMERICAN, BLEU CHEESE, SMOKEHOUSE BACON, GUACAMOLE, GREEN CHILE, GRILLED ONIONS, AVOCADO, JALAPEÑOS