



SIERRA GRANDE

Dinner Menu

— APPETIZERS —

PECAN CHILE RELLENOS

Mesilla valley pecan breaded Hatch green chile stuffed with Asadero cheese served with sriracha ranch 10

NEW MEXICO ANTIPASTO PLATE

Marinated olives, hummus, red peppers, goat cheese, green chile chick pea salad with grilled pita 12

BROKEN ARROW RANCHES QUAIL KNOTS

Prickly pear fig sauce and green chile 13

SOUTHWEST QUESADILLA

Flour tortilla stuffed with asadero and cheddar cheese, tomatoes, onions, green chile with sides of salsa, guacamole and sour cream 9

Add grilled chicken 6

Add sautéed Shrimp 7

Add 4 oz. grilled bison 12

— SOUP —

SOUP OF THE DAY 4

MACK'S HOMEMADE POSOLE 4

— SALAD —

HOUSE SALAD

Mixed greens, tomato, red onion, cucumbers with choice of balsamic vinaigrette, ranch or blue cheese dressing 4

SOUTHWEST WEDGE

Iceberg lettuce wedge, cucumber wedges, tomato, sunflower seeds, blue cheese crumbles and tabasco blue cheese dressing 6

KALE SALAD

*Locally grown Animas Creek kale, berries, toasted pecans, pecans with 20-year-old aged Monticello balsamic vinaigrette
Small 6 Large 8*

ARUGULA SALAD

*Arugula with oranges, olives, red onion, toasted pecans, avocado, goat cheese and an orange vinaigrette dressing
Small 7 Large 10*

ADD THE FOLLOWING TO ANY SALAD...

Grilled Chicken 6

Sautéed Shrimp 7

4 oz. Grilled Bison 12



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— ENTRÉES —

TURNER RANCHES BISON RIBEYE

Red chile hollandaise, asparagus served over fingerling potatoes 38

BROKEN ARROW RANCHES ANTELOPE CHOP

Cheesy grits, sautéed swiss chard, topped with smoked tomato butter 39

*Chef's Note: Temperatures above medium are not recommended
for this type of game.*

RIO GRANDE BEEF PETITE STEAK

Hand cut and grilled beef ribeye topped with a caramelized onion

*Red chile sauce served with green chile au gratin potatoes,
and grilled zucchini 35*

PAN ROASTED STEEL HEAD TROUT

*Served with a green chile corn pudding, sautéed sweet peas topped
with our house made green chile asadero sauce 25*

BURGER

*Cheddar, swiss, or pepperjack cheese on hand formed patties
served with choice of french fries or sweet potato fries*

Beef 13 Bison 16

Add jalapeno bacon or regular bacon 3

Add avocado or Hatch green chile 2

FORBIDDEN BLACK RICE BOWL

Sautéed seasonal vegetables, olive oil, house made arugula pesto, forbidden black rice, and sunflower seeds 15

SIERRA GRANDE SPA BOWL

*Sautéed kale, roasted sweet potatoes and red quinoa topped with a house made spicy peanut sauce and lightly fried
sweet potato chips 15*

ANIMAS CREEK PASTA

*Penne pasta, sautéed tomatoes, onions, and jalapeno bacon in a spicy Hatch green chile asadero sauce topped with
asadero cheese 17*

BLUE CORN TOSTADAS

*Fried blue corn tortillas topped with pinto beans, red chile, mixed greens, tomatoes, onions, asadero and cheddar
cheeses served with sides of sour cream, guacamole and house made salsa 14*

ADD THE FOLLOWING TO THE TOSTADAS, PASTA OR BOWL ENTREES...

Grilled Chicken 6

Sautéed Shrimp 7

4 oz. Grilled Bison 12



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— DESSERTS —

GREEN CHILE BREAD PUDDING

Topped with caramel sauce and whipped cream 8

ANIMAS CREEK HONEY LAVENDER PANNA COTTA

*Made with Animas Creek honey and lavender,
topped with whipped cream and fresh fruit 7*

FLOURLESS CHOCOLATE CAKE

*Peanut butter mousse, whipped cream, caramel and
chocolate sauce and candied peanuts 9*

SCOOP OF ICE CREAM

*Choice of Salted Caramel with Espresso or Vanilla Bean 4
Add caramel sauce, chocolate sauce or whipped cream 1 each*

DRINKS

Specialty Beverages

Hot Chocolate 4

Arnold Palmer 4

Sparkling Lemonade 4

(\$1 refills)

TEAS

Unsweetened Ice Tea 3

Peach Iced Tea

Stash Hot Teas 3

COFFEE

Regular or Decaf Coffee 3

Espresso 3

Latte 6

Cappuccino 6

SPARKLING WATER

Pellegrino 4

Lemon Flavored Pellegrino 5

SODAS

Pepsi

Sierra Mist

Diet Pepsi

Wild Cherry Pepsi

Mug-Root Beer

Lemonade

\$3 (free refills)



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Wine

— RED AND BLUSH WINES —

	GLASS	BOTTLE
BELLE GLOS PINOT NOIR	\$10	\$43
VELVET DEVIL MERLOT	\$ 5	\$26
RED SCHOONER VOYAGE 6 MALBEC	\$12	\$42
+ SHATTUCK VINEYARD CONSEQUENCES OF ZIN	\$ 9	\$32
BONTERRA CABERNET SAUVIGNON (HOUSE WINE / ORGANIC)	\$ 8	\$30
	--	\$32
+ SHATTUCK VINEYARD CABALLO CABERNET SAUVIGNON	--	\$115

— WHITE WINES —

	GLASS	BOTTLE
MOSCATO		
KUNG FU GIRL RIESLING	\$4	\$25
+ ST. CLAIR PINOT GRIGIO	\$5	\$25
+ ST. CLAIR CHARDONNAY	\$6	\$26
LA CREMA SONOMA CHARDONNAY	\$8	\$30
BONTERRA SAUVIGNON BLANC (<i>House Wine / Organic</i>)	\$8	\$30

— SPARKLING AND DESSERT WINES —

	GLASS	BOTTLE
+ GRUET BRUT ROSÉ 375 ML	\$8	\$20
+ GRUET BRUT	\$8	\$28
MIMOSA <i>Orange or Cranberry</i>	\$6	---

Beer

— NEW MEXICO BEERS —

— DOMESTIC BEERS —

	BOTTLE/CAN		BOTTLE/DRAFT
+ SIERRA BLANCA GREEN CHILE	\$5	BUD LIGHT	\$3.50
CERVEZA	\$5	BUDWEISER	\$4
SANTA FE PALE ALE	\$5	STELLA ARTOIS	\$4/\$6
BOSQUE IPA	\$6	NEGRA MODELO	\$4
DE LA VEGA PECAN BEER	\$6		
MARBLE PILSNER			

+ = *New Mexico Wines & Beers*