— 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

Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All ingredients are not listed.
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 chili 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
Dinner Menu

— 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
Diet Pepsi
Sierra Mist
Wild Cherry Pepsi
Mug Root Beer
Lemonade
$3 (free refills)
# SIERRA GRANDE

## Wine

### Red and Blush Wines

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Belle Glos Pinot Noir</td>
<td>$10</td>
<td>$43</td>
</tr>
<tr>
<td>Velvet Devil Merlot</td>
<td>$5</td>
<td>$26</td>
</tr>
<tr>
<td>Red Schooner Voyage 6 Malbec</td>
<td>$12</td>
<td>$42</td>
</tr>
<tr>
<td>Shattuck Vineyard Consequences of Zin</td>
<td>$9</td>
<td>$32</td>
</tr>
<tr>
<td>Bonterra Cabernet Sauvignon (House Wine / Organic)</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Shattuck Vineyard Caballo Cabernet Sauvignon</td>
<td>--</td>
<td>$115</td>
</tr>
</tbody>
</table>

### White Wines

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moscato</td>
<td>$4</td>
<td>$25</td>
</tr>
<tr>
<td>Kung Fu Girl Riesling</td>
<td>$5</td>
<td>$25</td>
</tr>
<tr>
<td>St. Clair Pinot Grigio</td>
<td>$6</td>
<td>$26</td>
</tr>
<tr>
<td>St. Clair Chardonnay</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>La Crema Sonoma Chardonnay</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Bonterra Sauvignon Blanc</td>
<td>$8</td>
<td>$30</td>
</tr>
</tbody>
</table>

### Sparkling and Dessert Wines

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gruet Brut Rosé 375 ML</td>
<td>$8</td>
<td>$20</td>
</tr>
<tr>
<td>Gruet Brut</td>
<td>$8</td>
<td>$28</td>
</tr>
<tr>
<td>Mimosa (Orange or Cranberry)</td>
<td>$6</td>
<td>---</td>
</tr>
</tbody>
</table>

## Beer

### New Mexico Beers

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Bottle/Can</th>
<th>Bottle/Draft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sierra Blanca Green Chile</td>
<td>$5</td>
<td>$3.50</td>
</tr>
<tr>
<td>Cerveza</td>
<td>$5</td>
<td>$4</td>
</tr>
<tr>
<td>Santa Fe Pale Ale</td>
<td>$5</td>
<td>$4/$6</td>
</tr>
<tr>
<td>Bosque IPA</td>
<td>$6</td>
<td>$4</td>
</tr>
<tr>
<td>De La Vega Pecan Beer</td>
<td>$6</td>
<td>$4</td>
</tr>
<tr>
<td>Marble Pilsner</td>
<td>$6</td>
<td>$4</td>
</tr>
</tbody>
</table>

### Domestic Beers

- New Mexico Wines & Beers