



APPETIZERS

	c	Sweet Cleanier Coll	6-	spanish rice
	ý	cwoot croamed corn	6	potatoes
	7-	calabacitas		smoky cheddar & horseradish mashed
	7-	southwest corn	7-	chorizo mushroom fingerling ragout
	6	roasted fingerlings	7-	mac & cheese
		SIDES	S	
	19-	house spice rubbed pork chops black bean corn relish, smokey cheddar mashed potatoes	32-	scallops, garlic-chili glazed shrimp, southwest corn
	18-	blackened chicken mango pepper salsa, calabacitas	26-	sauce and sweet creamed corn
	21-	creekstone farms black angus hanger pepper steak, spanish rice	21-	southwestern corn, black bean corn relish plantain crusted snapper with pasilla
	29-	ny strip, crispy parsnip, sweet creamed corn, pasilla sauce	24-	mango pepper salsa, calabacitas house spiced pan-seared talapia with
	32-	filet mignon, persillade, garbanzo escabeche, roasted fingerlings	28-	sauce, southwest corn
	23-	chili-braised beef short ribs, cipollini onions, orange pico de gallo, chorizo mushroom fingerling ragout	30-	diver scallops, chorizo mushroom fingerling ragout in arbol gastrique kokonelli crab cakes with chipotle orange
	18-		23-	garlic chili-glazed shrimp with farfalle pasta
		ENTREES	EZ	
	d 7-	black bean with a dollop of sour cream and chopped bacon	6-	spring mix tossed in a raspberry vinaigrette, sundried cranberries, cherry tomatoes, pumpkin seeds
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1	le 7-	SOUPS southwestern corn bisque with paprika oil drizzle	 J	SALADS caesar salad with balsamic cherry
	7-	shrimp with garlic cream sauce	7-	barbeque chicken with peppers
	7-	TAMALES 7- braised beef with pasilla sauce	TA.	wild mushroom with carmelized onion
	6	green chili stewed chicken, corn bread muffin	13-	crab & cheddar jack cheese dip, baked garlic baguette toast
	9-	crispy corn fritters, sweet and spicy pepper coulis	14-	kokopelli crab cake, on a bed of chipotle orange sauce
	5	yucca & plantain chips, trio of salsas	8	mussels in red chili tomato broth, sundried tomato grilled ciabatta
	5-	bison sliders, manchego cheese, spicy pickle, onion rings	10-	ahi tuna crudo on crisp tortilla, roasted garlic avocado crema
	10-	sweet potato fries, kokopelli dipping sauce	9	calamari & rock shrimp, cranberry chipotle cocktail
		shrimp cocktail, kokopelli cocktail sauce		blue corn fried

GENERAL MANAGER EDWARD RIOS