NO RETURNS ON SPICY FOOD!

= STARTERS = GREEN CHILE QUESO DIP + CHIPS 8 € © ©

SMOKED BACON WRAPPED JALAPENOS 10 20

stuffed with cream cheese, bbq sauce drizzle

GREEN CHILE MAC-N-CHEESE 10

add smoked meats!

NACHOS 11 JOU

frijoles, queso, guacamole, onion, cilantro, jalapeno add smoked meats!

HOUSE-MADE GUACAMOLE + CHIPS 10 🔊 🎯 🍪

add smoked meats!

QUESO FRIES 9 9 9 9

add smoked meats!

smoked pork • smoked chicken • mushrooms •+3

smoked brisket +5 • carne adovada • green chile chicken • green chile jackfruit • +4

HOUSE SPECIALTIES

Friday & Saturday Only

SMOKED PRIME RIB* 48 ©

Juicy 16oz cut, creamy garlic mashed potatoes, sautéed asparagus, creamy horseradish + au jus

SMOKED PRIME RIB DIP* 22

juice prime rib, caramelized onions, creamy horseradish, fresh arugula + au jus & fries

GREEN CHILE LOBSTER BISQUE 21

creamy lobster bisque, green chile & garlic-butter lobster tails. served with a green chile cornbread muffin & superfood salad + cilantro vinaigrette • just a cup of bisque \$11 •

MAAAAA, THE MEATLOAF!!! 17

traditional meatloaf topped with smokey mushrooms, smothered in green chile gravy & served over creamy mashed potatoes

CARNE ADOVADA 16

smoked pork simmered in red chile sauce + cheese. served with fresh flour tortillas + frijoles & rice add fried egg* +1.5

GREEN CHILE BURRITO 16

green chile pork-n-brisket, cheese, topped with green, red or white sauce. side of sour cream + frijoles & rice SMOTHERED in QUESO +2

CHIMICHANGAS 16

(2) deep fried burritos with hatch green chile chicken + cheese. side of sour cream, guacamole + frijoles & rice SMOTHERED in QUESO +2

GREEN CHILE STEW 15

hatch green chile pork-n-brisket, melted cheese + fresh flour tortillas add fried egg* +1.5

*GREEN CHILE BURGER 17

hatch green chile, caramelized onions, queso, smoked crispy bacon, lettuce, tomato, spicy aioli + fries Messy, but absolutely delish! smothered queso fries +2 // add fried egg* +1.5Sub Impossible Burger +3 @



ASK FOR OUR PLANT BASED MENU

THE FEAST

- For 2 ppl.....\$40 For 4 ppl.....\$75 Buttermilk Fried Chicken Breast Tenders
 - Garlic Mashed Potatoes
 - Green Chile Gravy
 - Mac-n-Cheese: Green Chile -or- White
 - Creamy Slaw
 - Green Chile Cornbread Muffins

FRIED CHICKEN SLIDERS 17

(3) Buttermilk Sliders, Creamy Slaw, Pickle, Spicy Aioli on Sweet Hawaiian Buns + Fries

Choose

SMOKED BRISKET · smoked 12-hours & chopped +\$2

SMOKED PORK · smoked 12-hours & pulled

CARNE ADOVADA · smoked pork in red chile sauce +\$1

SMOKED CHICKEN · pulled breast smoked on the bone GREEN CHILE CHICKEN · stewed in green chile +\$1

MUSHROOMS • garlicky + smokey 4

GREEN CHILE JACKFRIUT · plant-based & spicy +\$1



Choose DISH

Street Tacos

TRADITIONAL TACO® © cilantro, onion + side frijoles & rice

LOVECRAFT TACO[©] ♥ guacamole, mary's creamy slaw + side frijoles & rice

Hawaiian Slider Buns

-(3) FOR 15 -

FRITO ${}^{\checkmark}$ © fritos, frijoles, queso, creamy slaw & jalapenos + fries make it a FRITO PIE 1300

 $\textbf{TEXAS}^{\textcircled{o}}$ texas thick bbq sauce & creamy slaw + fries

NORTH CAROLINA®

north carolina vinegar sauce & vinegar slaw + fries

BBO Plate 18*

½ lb smoked meat, slaw, bbg sauce, flour tortillas *Brisket add \$4

Stacked Enchiladas

Layered corn tortillas $\,$ w/ cheese, onion & sauce below $\,$ add fried $\,$ egg* $\,$ +1.5

- 16

CHILE VERDE hatch green chile sauce + frijoles & rice

ENCHILADAS COLORADAS ON new mexican red chile sauce + frijoles & rice

LAS CRUCES creamy white green chile sauce + frijoles & rice

Soup & Salads

SOUTHWEST WEDGE 16

smoked bacon, blue cheese crumbles, red onion, diced tomato, guacamole, fritos & balsamic glaze

SUPER-FOOD SALAD 15 15 15

brussels, kale, cabbage, broccoli, pumpkin seeds radicchio, craisins

 ${\it Choice of Dressing:} \\ {\it cilantro-vinaigrette} {\it \bullet blue cheese} {\it \bullet poppy seed} \\$

V = Vegetarian 🛮 🚰 = Plant-Based 🕒 = Gluten-Friendly*(Not Gluten-Free)

* GLUTEN-FRIENDLY = ITEM IS MADE WITHOUT GLUTEN. BUT ITEM IS MADE IN FACILITY THAT PROCESSES PRODUCTS WITH GLUTEN.
* ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS. POULTRY, SEAFOOD OR EGGS MAY INCREASE RISK OF FOOD ILLNESS.
* PLEASE BE ADVISED THAT WE CANNOT ACCOMMODATE TO ANY FOOD ALLERGIES. FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS.