

LUNCH

Truffle Fries

white truffle oil, parsley and parmesan

9

Small Batch Guacamole & Salsa

house-made tortilla chips

9

Ceviche

tilapia, gulf shrimp, scallops, citrus marinade

14

Tortilla Soup (vegetarian) | Soup of the Day

Bowl 8 | Cup 5

Ojo Farm Salad

mixed field greens, shaved radish, turnips, toasted piñon, cilantro-lime vinaigrette

10

Lemon Kale Salad

dino kale, slivered almonds, dried cherries, parmesan cheese, lemon-oregano vinaigrette

10

Ojo Fish Tacos

two corn tortillas, blackened mahi-mahi

shredded cabbage, cilantro mayo, chipotle honey and a side of mango salsa and jicama peanut slaw

14

Pasta Pomodoro

oven-roasted roma tomato sauce, garlic, piñon nuts

chile flakes, mascarpone cheese, basil, parmesan, linguini • *add shrimp 8*

16

Chicken Enchiladas

blue-corn rolled chicken enchiladas, pinto beans, red and green chile served with calabacitas

16

Roasted Vegetable Chile Relleño

goat cheese, red chile sauce

14

Chicken Pot Pie

chicken breast, potatoes, celery, onion, carrots, peas, corn, puff pastry, rich cream

12

Green Chile Cheese Burger

gold canyon beef, white cheddar, on a sourdough kaiser bun, young guns green chile

lettuce, pickle, tomato and onion • *add bacon or avocado 1.50 each*

13

Veggie Burger

Plant based burger on a brioche bun

Lettuce, pickle, tomato and onion

11

Ojo Club Wrap

oven-baked turkey, apple wood smoked bacon, ham, organic greens, asadero cheese

roma tomatoes, chipotle mayonnaise rolled in a sun-dried tomato tortilla

11

Grilled Chicken Breast Sandwich

whole wheat ciabatta, red onion, arugula, mayonnaise, dried fruit mustard

11

No splitting checks on parties of 5 or larger.

All split plates will have a \$5.00 charge.

Please notify your server of any food allergies

08.10.18