

# WINE BAR

## Appetizer

### Small Batch Guacamole & Salsa

house-made tortilla chips

9

### Hummus

hummus, carrots, celery, Greek olives, naan bread

12

### Green Chile "Fries"

potato crusted chiles, hot 'n sweet vinegar

9

### Truffle Fries

white truffle oil

parsley and parmesan

9

### Sesame Crusted Ahi Tuna

ahi tuna, rice noodles, bok choy, scallions, sake soy glaze

12

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## Main Course

### Chicken Enchiladas

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

16

### Ojo Fish Tacos

corn tortillas, blackened mahi-mahi

shredded cabbage, cilantro mayo

chipotle honey, side of mango salsa and jicama peanut slaw

14

### Green Chile Cheeseburger

gold canyon beef, white cheddar, sourdough bun

green chile, lettuce, pickle, tomato and onion

*add bacon or avocado 1.50*

13

### Bison Burger

caramelized onions, Swiss cheese, green chili

lettuce, pickle, tomato and onion

*add bacon or avocado 1.50*

17

### Beyond Burger

plant based burger, brioche bun

lettuce, pickle, tomato and onion

*add cheese, avocado, or green chile 1.50*

13

## FLATBREADS

### The Mediterranean

artichoke hearts, kalamata olives, garlic-roasted tomatoes

onions, parmesan cheese pesto sauce

16

### Meat

shredded mozzarella, pepperoni, italian sausage

16

### Margherita

fresh mozzarella, basil, garlic-roasted tomatoes

12

*No splitting checks on parties of 5 or larger.*

*Split plates have a \$5.00 charge*

*No substitutions*

*Please notify your server if you have any food allergies.*

11.11.19