

LUNCH

Appetizer

Truffle Fries

white truffle oil, parsley and parmesan

9

Hummus

hummus, carrots, celery, greek olives, naan bread

12

Small Batch Guacamole & Salsa

house-made tortilla chips

9

Tortilla Soup (vg) | Soup of the Day

Bowl 8 | Cup 5

Sesame Crusted Ahi Tuna

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

12

Ojo Fish Taco

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 Relleno

goat cheese, red chile sauce

14

Chicken Pot Pie

chicken breast, potatoes, celery, onion, carrots

peas, corn, puff pastry, rich cream

12

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 on brioche bun, lettuce, pickle, tomato and onion

add cheese, avocado, or green chile 1.50

13

Ojo Club Wrap

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

roma tomatoes, chipotle mayonnaise, sun-dried tomato tortilla

11

Chicken Bacon Avocado Sandwich

brioche bun, avocado goat cheese spread, arugula, swiss, tomato, onion

14

No splitting checks on parties of 5 or larger.

Split plates have a \$5.00 charge

No substitutions

Please notify your server of any food allergies

11.11.19