

# HONDO RESTAURANT

»»»—————▶ **PRE SEASON MENU** ◀—————◀◀◀  
**THURSDAY – SUNDAY**  
**11 – 6**

**Chips & Salsa** – \$8

+ add queso, guacamole +4 each

**Nachos** – house-made corn tortilla chips with pinto beans, queso, lettuce, tomato, onion, jalapenos, guacamole and sour cream \$13

+ add chicken, beef +6 shrimp +8

**Snakedance Caesar** – hearts of romaine, parmesan cheese, croutons & anchovy caesar dressing \$15

+ add chicken +6 add shrimp +8

**NM Green Chile Lamb Stew** – with cheese, sour cream, tortilla strips and flour tortilla \$16

**Chicken Wings** – ½ Dozen / Dozen served with ranch or bleu cheese \$16 / \$22

+ choice of bbq, buffalo, teriyaki, lemon-garlic or naked

**Steamed Mussels** – served in a Hatch green chile, garlic and wine broth, served with grilled french bread \$18

**Green Chile Cheeseburger** – 8 oz NM beef, Hatch green chile, cheddar cheese, lettuce, tomato, pickle and onion \$19

+ add bacon \$4

**Black Bean Veggie Burger** – with Hatch green chile, cheddar cheese, lettuce, tomato, pickle and onion \$18

**Green Chile Philly Cheesesteak** – sliced beefsteak, Hatch green chile, peppers, onions and provolone cheese served on a hoagie roll \$18

**Snakedance Reuben** – corned beef, swiss cheese, sauerkraut, 1000 island dressing served on marbled rye \$17

**Blue Corn Taco Plate (3)** – blue corn shell with cheese, lettuce, onion and tomato, with pinto beans and posole \$18

+ choice of chicken or beef add shrimp +2

**Blue Corn Enchiladas** – stacked blue corn enchiladas, cheese, lettuce, onion and tomato, served with posole & pinto beans \$14

+ choice of red chile, green chile or christmas. add chicken or beef +6 each add shrimp +8

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SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE  
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.** ◀—————◀◀◀