

## SHREDDER BOWL 16

Açaí smoothie bowl topped with fresh fruit, granola, and coconut flakes. Add peanut butter or local honey +2 (df, gf, v)

## THE BLAKE BENEDICT 21

Housemade English muffin, poached eggs, prosciutto di cotto, spiced hollandaise, breakfast potatoes

## AVOCADO TOAST 16

Pickled onion, sunflower seed tapenade, microgreens (df, v)

## CHILAQUILES 18

2 eggs any style, corn tortillas, Gosar chorizo, avocado, smoked mozzarella, pickled onion, cilantro (gf)

## LOADED BELGIAN WAFFLE 18

Seasonal fruit, whipped mascarpone, Vermont maple syrup (v)

## LODGE BREAKFAST 22

2 eggs any style, choice of meat, breakfast potatoes, housemade English muffin

## SIDES

English muffin with housemade jam & butter 8

Applewood smoked bacon 8

Gosar chorizo or breakfast sausage 8

2 eggs any style 6

Breakfast potatoes 6

Side of fruit 5

# LUNCH



# TAOS SKI VALLEY

## 192 SALAD 16

Little gem lettuce, cherry tomatoes, bacon, cucumber, scallion, pangrattato, house dressing (df)  
Add chicken breast +8 or shrimp +9

## CALAMARI 21

Vadouvan aioli, basil, kalamata olives

## 192 BURGER 24

Grass-fed beef, caramelized onion, bacon, and fontina on a brioche bun. Side of fries or salad.

## CAVATELLI 25

Gosar Italian sausage ragu, broccoli rabe, caciocavallo, red chiles

## SUMMER CAPONATA SANDWICH 16

Marinated eggplant, peppers, zucchini, pine nuts, and arugula on oven bread. Side of fries or salad. (df, v)

## SPICY CHICKEN SANDWICH 23

Brioche bun, house pickles, Italian dressing. Side of fries or salad.

## PIZZA

Gluten-free crust +3, vegan cheese +3, sausage +3, green chile +2

### MARGHERITA 21

Crushed tomato, mozzarella, basil (v)

### PEPPERONI HOT HONEY 23

Crushed tomato, mozzarella, pepperoni, Calabrian chili-spiced local honey

## SIDES

Rosemary Garlic Fries 9

Simple Salad 7

df = dairy-free | gf = gluten-free | v = vegetarian | Please inform us of any allergies | Allergen exempt refined peanut oil is used for fried items  
To address the gap between Front of House and Kitchen compensation in the hospitality industry, 3% of food revenue is dedicated to our kitchen staff.

A 20% gratuity may be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ANTIPASTI

HOUSE FOCACCIA 10

Rosemary, sea salt, aged balsamic, EVOO (v)

TUNA CARPACCIO 24

House fermented citrus, roe, 25-year aged balsamic

CALAMARI 21

Vadouvan aioli, basil, kalamata olives

CRISPY PORK BELLY 22

Local burnt honey glaze, fennel & radicchio slaw

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INSALATA

192 SALAD 16

Little gem lettuce, cherry tomatoes, bacon, cucumber,  
scallion, pangrattato, house dressing (df)  
Add chicken breast +8 or shrimp +9

WATERMELON & HERILOOM TOMATO PANZANELLA 18

Burrata, basil, crouton, balsamic vinaigrette  
(can be prepared dairy free)

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PIZZA

Gluten-free crust +3, vegan cheese +3, sausage +3, green chile +2

MARGHERITA 21

Crushed tomato, mozzarella, basil (v)

MARKET PIZZA 25

Weekly special inspired by our local farmers market  
and regional foods

PEPPERONI HOT HONEY 23

Crushed tomato, mozzarella, pepperoni,  
Calabrian chili-spiced local honey

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PASTA

Made fresh in-house

SWEET CORN AGNOLOTTI 25

Sage, espelette, parmesan fonduta (v)

CAVATELLI 25

Gosar Italian sausage, broccoli rabe, caciocavallo, chiles, lemon

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MAINS

PAN SEARED SCALLOPS 44

Sweet peas, vanilla, mushroom conserva (gf)

ROASTED HALF CHICKEN 33

Creamy polenta, summer caponata, pan jus (gf)

XIT RANCH STEAK 50

Au poivre, heriloom tomatoes, potato crisp (gf)  
Ask your server for tonight's cut

192 BURGER 24

Grass-fed beef, caramelized onion, bacon, and fontina on a  
brioche bun. Side of fries or salad.

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PINEAPPLE PANNA COTTA 10

Vanilla, coconut, lime (gf)

SALTED CARAMEL & COFFEE CHEESECAKE 11

Ricotta, shortbread crust

SKILLET COOKIE 13

Ask server for tonight's special

SORBET & GELATO 4 per scoop

Ask server for daily flavor selection

Please inform us of any allergies.

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3 Course Family Style Dinner 78/per person

*Starts with house-baked focaccia bread, whipped butter, aged balsamic, and EVOO*

## APPETIZERS

*Choice of 2*

### TUNA CARPACCIO

House fermented citrus, roe, 25-year aged balsamic

### CRISPY PORK BELLY

Local burnt honey glaze, fennel and radicchio slaw

### CALAMARI

Vadouvan aioli, basil, kalamata olive

### 192 SALAD

Little gem lettuce, cherry tomatoes, bacon, cucumber, scallion, pangrattato, house dressing (df)

### WATERMELON & HERILOOM TOMATO PANZANELLA

Burrata, basil, croutons, balsamic vinaigrette

### MARGHERITA PIZZA

Crushed tomato, basil, mozzarella

### MARKET PIZZA

Weekly special inspired by our local farmers market and regional foods

### PEPPERONI HOT HONEY

Crushed tomato, mozzarella, pepperoni, Calabrian spiced local honey

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## MAINS

*Choice of 2*

### CAVATELLI

Gosar Italian sausage, broccoli rabe, caciocavallo, chiles, lemon

### SWEET CORN AGNOLOTTI

Sage, esepette, parmesan fonduta (v)

### PAN SEARED SCALLOPS

Sweet peas, vanilla, mushroom conserva (gf)

### ROASTED HALF CHICKEN

Creamy polenta, summer caponata, pan jus (gf)

### XIT RANCH STEAK

Au poivre, heriloom tomatoes, potato crisp. Ask for tonight's cut.

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## DESSERTS

*Choice of 2*

### PINEAPPLE PANNA COTTA

Vanilla, coconut, lime (gf)

### SKILLET COOKIE

Ask server for tonight's special

### SALTED CARAMEL & COFFEE CHEESECAKE

Ricotta, shortbread crust

### ASSORTED GELATO & SORBET

Ask server for daily flavor selection

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## BREAKFAST

FOR KIDS 12 & UNDER

### LOADED WAFFLE 10

Fully loaded with syrup, whipped cream, and fresh fruit (v)

### KIDS BREAKFAST 11

Egg any style, choice of meat, and breakfast potatoes (df, gf)

### SMOOTHIE BOWL 10

Açaí smoothie bowl topped with fresh fruit and granola (df, gf, v)

## LUNCH & DINNER

FOR KIDS 12 & UNDER

### HAMBURGER & FRENCH FRIES 16

Add cheese +2 or bacon +3

### HOUSE-MADE CHICKEN FINGERS 15

French fries

### PASTA with PARMESAN 15

Choice of butter or tomato sauce (v)

### CHEESE or PEPPERONI PIZZA 12

Tomato sauce, mozzarella (v)

Gluten-free crust, vegan cheese available