

PASTRIES

CROISSANT (v)	5
CHOCOLATE CROISSANT (v)	7
SEASONAL SCONE Butter & jam (v)	6

BRUNCH

COCONUT YOGURT PARFAIT Blackberries, banana, moose-ley (df, gf, v)	14
CHAIR 1 BREAKFAST 2 eggs any style, bacon, Southwest potatoes, avocado, English muffin	24
AVOCADO SEED TOAST Watercress, Urfa chili, smoked sea salt, lime (df, gf, v) add egg +3	17
EGGS BENNY Poached eggs, Canadian bacon, hollandaise, Southwest potatoes, English muffin	24
CHORIZO HASH Iberico chorizo, poached eggs, green chile, potatoes, hollandaise, cilantro (gf)	23
CHALLAH FRENCH TOAST Whipped cream, bananas, walnuts, maple butter (v)	22

SOUP & SALAD

TOMATO SOUP Cream, chives (gf, v)	12
BABY GEM SALAD Point Reyes blue cheese, pear, celery, golden raisins, almonds, sherry (gf, v)	17
SOFT LETTUCES Herbed buttermilk dressing, green onions (gf, v)	16
HUNZI Smoky eggplant, hummus, house pickles, roasted beets, tahini, za'atar (df, v)	18

Add chicken or chilled shrimp to any salad +9

SANDWICHES

With a side of hand cut fries or greens

BAKED MUFFALETTA Roasted chicken, ciabatta, olives, melted provolone, arugula	25
YELLOWFIN TUNA TOAST Capers, tarragon, cornichon, pickled chile, lemon aioli, niçoise olives (df)	24
LAZY 6 BURGER 8oz NM Wangus beef, American cheese, special sauce, sweet onion	32

PIZZA

DAISY Fior di latte, basil, tomato sauce (v)	21
WHITEFEATHER Fior di latte, taleggio, parmigiano Reggiano, winter pesto (v)	22
<i>basil, parmigiano, green chile +1</i>	
<i>mushrooms, aged provolone, winter pesto, fior di latte +3</i>	
<i>pepperoni, anchovies +5</i>	

SIDES

THICK CUT BACON (df, gf)	7	AVOCADO (df, gf, v)	8
HAND CUT FRIES House mayo (df, gf, v)	9	MIDORI ACRES MUSHROOMS (df, gf, v)	9

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.

Taos Ski Valley is a cashless resort. All payments must be made using a credit or debit card.

SOUP & SALAD

TOMATO SOUP 12

Cream, chives (v)

SOUP OF THE DAY 12

BABY GEM SALAD 17

Point Reyes blue cheese, pear, celery, golden raisins, almonds, sherry (gf, v)

SOFT LETTUCES 16

Herbed buttermilk dressing, green onions (gf, v)

Add chicken or chilled shrimp to any salad +9

PIZZA

DAISY 21

Fior di latte, basil, tomato sauce (v)

WHITE FEATHER 22

Fior di latte, taleggio, parmigiano Reggiano, winter pesto (v)

basil, parmigiano, green chile +1

mushrooms, aged provolone, winter pesto, fior di latte +3

pepperoni, anchovies +5

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BREADS

WARM FLATBREAD Smoky eggplant, hummus, house pickles, roasted beets, tahini, za'atar (df, v)	22
GRILLED FOCACCIA Burrata, wood sorrel, honeycrisp apple, Taos honey (v)	17

GREENS

SOFT LETTUCES Herbed buttermilk dressing, green onion (gf, v)	16
CHICORY Brussels sprouts, breadcrumbs, anchovy-yogurt dressing, walnuts	17
BABY GEM Point Reyes blue cheese, nashi pear, celery, golden raisins, almonds (gf, v)	17
SWISS CHARD Dal, gunpowder garlic confit, black cardamom (df, gf, v)	17

PIZZA

DAISY Fior di latte, basil, tomato sauce (v)	21
WHITE FEATHER Fior di latte, taleggio, parmigiano Reggiano, winter pesto (v)	22
WALKYRIES Fior di latte, green chile, mushrooms, garlic confit, sprouts (v)	24
EL KAHUNA Fior di latte, aged provolone, chorizo, pineapple, Urfa chili, oregano, tomato sauce	25
ROSO Garlic confit, oregano, olive oil, tomato sauce (v)	16

basil, parmigiano, green chile +1
mushrooms, aged provolone, winter pesto, fior di latte +3
pepperoni, anchovies +5

PASTA

GEMELLI & WHITE BEAN SOUP Sage, rich chicken broth, arugula (df)	12
BUCATINI Lamb ragout, chile caribe, mint gremolata	16/26
LUMACHE Burrata, basil, MH tomato sauce (v)	15/24

GRILL

OCTOPUS Black garlic aioli, grapefruit, fennel, celery (df, gf)	22
SEA BASS Braised cranberry beans, nduja aioli, winter pesto (gf)	32
MUSTARD CHICKEN Pork belly, crème fraîche, braised lentils, warm kale (gf)	32
PORK RIB CHOP Firecracker applesauce, savoy cabbage (df, gf)	34
LAZY 6 BEEF TENDERLOIN Bordelaise sauce, Robuchon potatoes (gf)	42

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ALMOND PANNA COTTA 16

Honey, passionfruit, grapefruit, fennel (gf)

CHOCOLATE ESPRESSO PARFAIT 16

Whipped cream, hazlenuts, sea salt (gfo)

BASQUE CHEESECAKE 16

Lemon olive oil curd (gf, v)

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3 Course Family Style Dinner 78/per person

BREADS & GREENS

Choice of 2

WARM FLATBREAD

Smoky eggplant, hummus, house pickles,
roasted beets, tahini, za'atar (df, v)

SOFT LETTUCES

Herbed buttermilk dressing, green onion (gf, v)

CHICORY

Brussels sprouts, breadcrumbs,
anchovy-yogurt dressing, walnuts

GRILLED FOCACCIA

Burrata, wood sorrel, honeycrisp apple, Taos honey (v)

SWISS CHARD

Dal, gunpowder garlic confit, black cardamom (df, gf, v)

BABY GEM

Point Reyes blue cheese, nashi pear,
celery, golden raisins, almonds (gf, v)

PIZZAS & PASTA

Choice of 2

DAISY

Fior di latte, basil, tomato sauce (v)

WHITE FEATHER

Fior di latte, taleggio, parmigiano Reggiano, winter pesto (v)

WALKYRIES

Fior di latte, green chile, mushrooms, garlic confit, sprouts (v)

BUCATINI

Lamb ragout, chile caribe, mint gremolata

EL KAHUNA

Fior di latte, aged provolone, chorizo, pineapple,
Urfa chili, oregano, tomato sauce

ROSO

Garlic confit, fresh oregano, olive oil, tomato sauce (v)

LUMACHE

Burrata, basil, MH tomato sauce (v)

GRILL

Choice of 2

OCTOPUS

Black garlic aioli, grapefruit, fennel, celery (df, gf)

SEA BASS

Braised cranberry beans, nduja aioli, winter pesto (gf)

MUSTARD CHICKEN

Pork belly, crème fraîche, braised lentils, warm kale (gf)

PORK RIB CHOP

Firecracker applesauce, savoy cabbage (df, gf)

LAZY 6 BEEF TENDERLOIN

Bordelaise sauce, Robuchon potatoes (gf)

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BREAKFAST

FOR KIDS 12 & UNDER

CHALLAH FRENCH TOAST 11

Whipped cream, bananas, walnuts, maple butter (v)

KIDS BREAKFAST 12

Egg any style, bacon, and breakfast potatoes (df, gf)

COCONUT YOGURT PARFAIT 11

Blackberries, banana, moose-ley (df, gf, v)

LUNCH & DINNER

FOR KIDS 12 & UNDER

HAMBURGER & FRENCH FRIES 16

Add cheese +2 or bacon +3

CHICKEN FINGERS 15

French fries (df)

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

HUMMUS & PITA PLATE 9

(df, v)