

## BRUNCH

SEASONAL SCONE   Butter & jam (v)	6
COCONUT YOGURT PARFAIT   Blackberries, banana, moose-ley (df, gf, v)	14
FIRST CHAIR BREAKFAST   2 Ark Farms eggs any style, bacon, Southwest potatoes, avocado, English muffin	24
AVOCADO SEED TOAST   Watercress, Urfa chili, 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, nashi pear, 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, warm pita (df, v)	18
<i>Add chicken or sautéed shrimp to any salad +9</i>	

## SANDWICHES

*With a side of hand cut fries or greens*

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

## PIZZA

DAISY   Fior di latte, basil, tomato sauce (v)	21
WHITEFEATHER   Fior di latte, taleggio, parmigiano Reggiano, winter pesto (v)	22
SUNSHINE DAYDREAM   Mushrooms, red onion, olives, green chile, tomato sauce balsamic (v)	22
<i>basil, parmigiano, green chile, red onion, olives +1</i>	
<i>mushrooms, aged provolone, winter pesto, fior di latte +3</i>	
<i>pepperoni, anchovies, chorizo +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)

**BABY GEM SALAD 17**

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

**SOFT LETTUCES 16**

Herbed buttermilk dressing, green onions (gf, v)

*Add chicken or sautéed 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)

**SUNSHINE DAYDREAM 22**

Mushrooms, red onion, olives, green chile, tomato sauce balsamic (v)

*basil, parmigiano, green chile, red onion, olives +1*

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

*pepperoni, anchovies, chorizo +5*

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## APPETIZERS

WARM PITA   Smoky eggplant, hummus, house pickles, roasted beets, tahini, za'atar (df, v)	22
GEMELLI & WHITE BEAN SOUP   Sage, rich chicken broth, arugula (df)	12
STRACCIATELLA   Basil, honeycrisp apple, Taos honey, aged balsamic, grilled bread (v)	17
WARM OCTOPUS   Rouille, chives, marcona almonds, pimentón, squid ink	22
SOFT LETTUCES   Herbed buttermilk dressing, green onion (gf, v)	16
CAESAR SALAD   Brussels sprouts, radicchio, breadcrumbs, yogurt-anchovy dressing, walnuts	17
BABY GEM   Point Reyes blue cheese, nashi pear, golden raisins, almonds (gf, v)	17
DAL   Coconut creamed greens, gunpowder	12

## 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, brussels sprouts (v)	24
EL KAHUNA   Fior di latte, aged provolone, chorizo, pineapple, Urfa chili, oregano, tomato sauce	25
ROSSO   Garlic confit, oregano, olive oil, tomato sauce (v)	16
SUNSHINE DAYDREAM   Mushrooms, red onions, olives, green chile, tomato sauce balsamic (v)	22
SHRIMP SCAMPI PIZZA   Gulf shrimp, lemon cream sauce, bread crumbs, garlic chips, pickled chile (v)	25
<i>basil, parmigiano, green chile, pickled chile, red onion, olives, garlic confit +1</i>	
<i>mushrooms, aged provolone, winter pesto, fior di latte, brussels sprouts, taleggio +3</i>	
<i>pepperoni, anchovies, chorizo, shrimp +5</i>	

## MAINS

BUCATINI   Lamb ragout, chile caribe, mint gremolata	16/26
LUMACHE   Burrata, basil, rainbow chard, MH tomato sauce (v)	15/24
POACHED SEA BASS   Braised cranberry beans, nduja aioli, winter pesto (gf)	32
SOUTHWEST FRIED CHICKEN   Mashed potatoes, sautéed greens, gravy, Taos honey	32
PORK RIB CHOP   Firecracker applesauce, savoy cabbage (df, gf)	34
LAZY 6 BEEF TENDERLOIN   Grits, braised greens, red wine sauce	47

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ALMOND PANNA COTTA 16

Honey, passionfruit, (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)

**BABY GEM**

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

**CAESAR SALAD**

Brussels sprouts, radicchio, breadcrumbs,  
anchovy-yogurt dressing, walnuts

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**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

**ROSSO**

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

**LUMACHE**

Burrata, basil, MH tomato sauce (v)

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**GRILL**

*Choice of 2*

**POACHED SEA BASS**

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

**LAZY 6 BEEF TENDERLOIN**

Grits, braised greens, red wine sauce

**SOUTHWEST FRIED CHICKEN**

Mashed potatoes, sautéed greens, gravy, Taos honey

**PORK RIB CHOP**

Firecracker applesauce, savoy cabbage (df, gf)

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## BREAKFAST

FOR KIDS 12 & UNDER

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### 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

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### 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)