

STARTERS

CHIPS & DIPS

Fresh corn chips with:
Fresh tomato salsa \$6
Green chile queso \$11
Fresh guacamole \$13

DISCO FRIES \$14

Cheesy baked fries, Hatch green chile, brown gravy

HEARTY GREENS \$10

Smoked cheese, radish, celery, toasted walnuts,
green apple, sesame vinaigrette

KAYLA'S NEW MEXICAN RED CHILE \$7

ICS Award Winning red chile. Add a bread bowl +\$3

MATT'S CHILE VERDE \$7

ICS Award Winning chile verde. Add a bread bowl +\$3

RHODA'S NACHOS \$10/\$19

Pinto beans, jack cheese, queso, jalapeño, salsa verde,
sour cream dippers
add beef red chile or pork chile verde +\$5
add grilled chicken, pork carnitas, or braised beef +\$5

STREET CORN SALAD \$13

Grilled corn, winter greens, red pepper, jalapeño,
chipotle aioli

TACOS

THE GUEY \$8

Adobo braised osso bucco, cotija, red chile jus,
corn tortilla

SLOW & LOW \$9

Confit pork, cilantro, onion, salsa de arbol, corn tortilla

POLLO ASADO \$8

Grilled chicken thigh, corn salsa, green chile queso,
cilantro, flour tortilla

DARKSTAR \$9

Chile roasted cauliflower, pinto beans, greens,
garlic sauce, cotija, avocado, flour tortilla

LARGE PLATES

add a burger patty +\$4, choose any other side +\$2
Impossible patty +\$1, gluten-free bun +\$2

BACON CHEDDAR \$22

Thick cut bacon, aged cheddar, pickles, jalapeño, aioli,
potato bun, fries.

HATCH GREEN CHILE BURGER \$21

American cheese, Hatch green chile,
pickles, potato bun, fries

CLASSIC BURGER \$19

Lettuce, tomato, red onion, pickles,
Brandon's special sauce, potato bun, fries

SMOTHERED CARNE ASADA BURRITO \$23

Adobo braised osso bucco, Spanish rice, pinto beans,
pico de gallo, Colby cheese. Add red, green, or
Christmas chile sauce.

SMOTHERED GRILLED CHICKEN BURRITO \$22

Grilled chicken thigh, pinto beans, Spanish rice, avocado,
cotija, pico de gallo, sour cream. Add red, green, or
Christmas chile sauce.

SMOKIN' BOWLS

Pinto beans, Spanish rice, winter greens, mango salsa,
guacamole, pickled red onion, sour cream

Red chile chicken \$23

Braised beef \$26

Chile-lime shrimp \$23

Roasted Cauliflower \$21

SIDES \$5

CHIMAYO CHILE DUSTED FRIES

SLOW COOKED PINTO BEANS

SPANISH RICE

MIXED GREENS

BEVERAGES

FOUNTAIN SODA \$3.50

GATORADE \$3

COFFEE \$3.50

HOT CHOCOLATE \$4

ZIA ROOT BEER \$4

ZIA PINON COLA \$4

FRENCH SIPPING CHOCOLATE (df) \$8.50

df = dairy free | gf = gluten free | v = vegetarian

To address the gap between Front of House and Kitchen compensation in the hospitality industry, 3% of food revenue is dedicated to our Culinary staff.

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

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

MARGARITAS

RHODA'S CLASSIC MARGARITA \$12

Mi Campo Reposado, naranja, lime, agave, salt rim

TOP SHELF MARGARITA \$20

Centenario Crystalino tequila, Grand Marnier, lime, agave, salt rim

SPICY MARGARITA \$12

Infused spicy tequila, naranja, lime, agave, Tajin rim

PINK CADILLAC MARGARITA \$14

Mi Campo Reposado, Grand Marnier, lime, prickly pear purée, salt rim

PALOMA \$12

Mi Campo Reposado, grapefruit juice, lime, salt rim

TEQUILA

CAMPO BRAVO *Blanco or Reposado* \$10

CASAMIGOS *Blanco* \$16

CHAWAR REPOSADO *Ecuador* \$16

CLASE AZUL *Blanco* \$55

CORRELEJO *Reposado* \$14

DOBEL *Blanco* \$14

DON JULIO 1942 \$55

DON JULIO *Añejo* \$

HERRADURA *Reposado* \$17

HERRADURA *Ultra Añejo* \$19

HERRADURA *Double Barrel Reposado* \$19

HORNITO'S BLACK BARREL *Añejo* \$13

JOSÉ CUERVO TRADICIONAL *Blanco* \$10

MI CAMPO *Reposado* \$19

PATRÓN SILVER *Blanco* \$15

MEZCAL

DEL MAGUEY PECHUGA \$45

DEL MAGUEY TOBALA \$25

ILLEGAL MEZCAL *Joven* \$16

RIO GRANDE SOTOL *Red River, NM* \$14

MONTE ALBAN \$10

COCKTAILS

KACHINA KOFFEE \$12

Coffee, Jameson, Irish cream, whipped cream

NEW MEXICAN BLOODY MARIA \$14

Infused spicy tequila

BERRY HIBISCUS HOT TODDY \$12

Mi Campo Reposado, hibiscus berry tea, lemon, honey

OAXACAN OLD FASHIONED \$14

Sweet: Mi Campo Reposado, Monte Alban Mezcal, mole & orange bitters, agave, orange

Smoky: Mezcal, mole & orange bitters, agave, orange

SIPPING SILK WARMER \$15

Ponderosa Whiskey, house made sipping chocolate with 70% dark chocolate, whipped cream

DRAFT BEER \$8/\$28

CANNED BEER \$10

BOW & ARROW DENIM TUX PILSNER

COORS LITE

DOS EQUIS MEXICAN LAGER

EX NOVO MASS ASCENSION IPA

NEW BELGIUM FAT TIRE ALE

PABST BLUE RIBBON (12OZ \$5)

BLACK MESA BLACKBERRY BASIL HARD CIDER

BLACK MESA HONEY HARD CIDER

WINES \$10

HOUSE RED

HOUSE WHITE

HOUSE ROSÉ

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