

TURKISH RANCHERO EGGS Poached eggs, yogurt, ranchero salsa, aleppo pepper, pomegranate molasses (v)	21
MOUNTAIN MELON & GRANOLA Labneh, seasonal melon & fruit, seed granola, honey, salted honey yogurt dressing, pistachio (v)	16
HIGH-ALTITUDE GRAIN BOWL Farro, quinoa, cucumber, herbs, lemon oil, soft egg, smoked trout (df)	18
SOFT SCRAMBLED EGGS & TROUT Smoked trout, avocado, aleppo chili oil	18
GRIDDLE PANCAKES Thin pancakes, ginger-maple butter, seasonal fruit (v)	20
PIONEER WRAP Scrambled eggs, greens, roasted chile, yogurt, potato crisp (v). Add bacon or sausage +4	18
TAOS MOUNTAIN BREAKFAST Two eggs any style, bacon or breakfast sausage, home fries with bell pepper, seasonal fruit, choice of sourdough, English muffin, or gluten free toast	20
VEGAN BREAKFAST BOWL Vegan scramble, roasted green chile, home fries with bell pepper, avocado, seasonal melon, fresh fruit, lemon herb oil (df, vg)	16

COFFEE · bottomless cup 5

TEA.O.GRAPHY *handcrafted small batch teas & tisanes. Taos, NM* · personal pot of tea 8

- Brahmaputra Valley Assam | Full bodied and malty pure black tea
- Art of Flying’s Earl Grey | Good assam tea, bergamot oil, citrus rind, cornflowers
- Lemon Green | Sencha green tea, lemongrass, lemon peel, lemon balm
- Fleurs de Provence | Jasmine pearls, chamomile, rose petals, lavender
- Coconut Chai | Ceylon black tea, coconut, ginger, cinnamon, cardamom
- High Desert Sage | Sage, cinnamon, peppermint, lavender
- Apple Delight | Honeybush, distilled apple, cinnamon, chamomile, sarsaparilla
- Golden Spice | Cinnamon, ginger, tumeric, white peppercorn, anise seed, orange

COLD-PRESS JUICE *Verde. ABQ, NM*

- Orange Juice 6
- Grapefruit Juice 6
- Immune Booster | Carrot, pineapple, orange, ginger, mint, turmeric 12
- Spring Green | Cucumber, apple, orange, spinach, kale, pineapple, parsley 12

MORNING COCKTAILS

- Classic Bloody Mary 16
- Mimosa | Gruet Blanc de Noirs Brut · Verde cold-pressed OJ 16
- DIY Mimosa Party | Bottle of Gruet Blanc de Noirs Brut · carafe of Verde cold-pressed OJ or blood orange purée 50

FREE-SPIRITED COCKTAILS 10 *(zero proof)*

- DARK & STORMY ZERO | Ritual Zero Proof Rum · Verde. Lime Juice · Ginger Beer
- RITUAL PRICKLY PEAR MOJITO | Ritual Zero Proof Rum · Prickly Pear Purée · Verde. Lime Juice · Simple Syrup · Mint
- HYDRATION STATION | Verde. Grapefruit Juice · Honey · Soda Water · Salt · Spicy Salt Rim

df = dairy-free | gf = gluten-free | v = vegetarian | vg = vegan | Please inform us of any allergies

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.

STARTERS & SALADS

HIGH-ALTITUDE FOCACCIA Wood-fired focaccia, Taos cottage cheese with chives & green chile, speck, coppa, house pickles, honey, roasted Hatch green chile, olive oil	15
SMOKED RICOTTA x APPLE x GREEN CHILE OIL Topped with herbs (gf, v)	18
TAOS SALAD Tomato, cucumber, herbs, chile vinaigrette (df, gf, v)	15
ARUGULA & CHERRIES Toasted seeds, parmesan, lemon vinaigrette (gf, v)	17

MAINS

Sandwiches and burger come with your choice of fries or house potato chips

CHICKEN & HERB PESTO SANDWICH Grilled chicken, herb pesto, provolone, tomato, arugula, ciabatta bread	22
ROAST BEEF SANDWICH Caramelized onions, roasted bell pepper, asiago cheese, roasted chile aioli, ciabatta bread	24
LINGUINE VERDE Wild herb pesto, roasted green chile, cream cheese, pecorino, toasted seeds, lemon (v)	24
SPAGHETTI ALLA NAPOLETANA Fresh cherry tomatoes, garlic, basil, EVOO, toasted pine nuts, vegan cheese, nutritional yeast (df, vg)	18
TUNA TACOS Blue corn tortillas, seared sushi-grade tuna, cucumber, pickled onion, cilantro, smoked chile mayo, lime, crispy cabbage salad (df, gf)	24
BISON LAMBORGHINI Grilled bison burger, fontina, roasted chile, pickles, fries	28

SIGNATURE COCKTAILS 16

ERNIE’S PLANE Empress Gin · Amaro Nonino · Benedictine · Verde. Lemon Juice
RHODA’S 45 Tanqueray Gin · Verde. Lemon Juice · Aperol · Simple Syrup · Gruet Blanc de Noirs
APRÈS OLD FASHIONED Brown butter fat-washed Maker’s Mark · Angostura Orange Bitters · Demerara Sugar
HARDPACK PAINKILLER Brugal 1888 · Coconut Cream · 192 Hibiscus Nectar · Orange
TAOS SOUR Sotol · Verde. Lime Juice · Verde. Lemon Juice · Agave · Egg White · Port Float
OAXACAN OLD FASHIONED Teremana Reposado · Mezcal · Agave · Australian Bitters
SPICY PALOMA Teremana Blanco · Cointreau · Grapefruit · Verde. Lime Juice · Agave · Fire Fighter · Soda
MEXICAN COFFEE MARTINI Teremana Blanco · Rom Zacapa · Coffee Liqueur · Chili Liqueur · Espresso · Agave

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BEER 10

N/A Beer Athletic Brewing Lite Non-Alcoholic · Milford, CT
Light Beer Miller Lite Milwaukee, WI · 4.2% ABV
Lager La Cumbre Brewing “Beer” Albuquerque, NM · 4.7% ABV
West Coast IPA Ex Novo Brewing Co. Mass Ascension IPA Corrales, NM · 6.9% ABV
Stout La Cumbre Brewing Malpais Stout Albuquerque, NM · 7.5% ABV

HARD CIDER 10

Tractor Brewing Delicious Red Velarde, NM · 6.9 ABV

WINE · *Please explore our full wine list. 200+ labels, compiled to please all appetites*

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TAOS SALAD Tomato, cucumber, herbs, chile vinaigrette (df, gf, v)	15
FIRE-ROASTED CABBAGE Corn cream, green chile oil, crispy quinoa, fermented apple, toasted pinon, nutritional yeast (df, gf, vg)	20
SEARED TUNA Poppy seed seared tuna, roasted cantaloupe, black garlic miso glaze, pickled cucumber, burnt scallion oil (df, gf)	24
FIRE-ROASTED PEACHES Green chile, labneh, honey-chile glaze (gf, v)	17

MAINS

PAPPARDELLE with HARE White hare ragù, green olives, mountain herbs, brown butter	32
BLACK COD Charred bok choy & shiitake, green chile glaze, toasted nut crumble	42
LACQUERED DUCK CONFIT Parsnip purée, cracked green olive, armagnac prune relish, parsley sauce verte	39
BISON TENDERLOIN Taos chile jus, charred spring onion (gf)	59
NEW YORK STRIP Fire-roasted green chile, beef jus	64

SIDES

GRILLED CARROTS Chile yogurt, toasted seeds (gf)	10
TRIPLE-COOKED POTATOES Green chile sour cream (gf)	10

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- Light Beer | Miller Lite | Milwaukee, WI · 4.2% ABV
- Lager | La Cumbre Brewing “Beer” | Albuquerque, NM · 4.7% ABV
- West Coast IPA | Ex Novo Brewing Co. Mass Ascension IPA | Corrales, NM · 6.9% ABV
- Stout | La Cumbre Brewing Malpais Stout | Albuquerque, NM · 7.5% ABV

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