

## STARTERS

### **New Mexico Hatch Green**

#### **Chile Stew ... 6.75**

A traditional New Mexico stew with Hatch Green Chile, tenderloin beef tips, potatoes, onions & corn

#### **Traditional Posole Soup ... 6.50**

A New Mexico Holiday Soup with braised pulled pork, hominy, guajillo red chile, green chile & lime

#### **Roasted Corn & Green Chile Chowder...6.50**

A hearty chowder with Applewood smoked bacon, sweet yellow corn, poblanos & hatch green Chiles

#### **Guajillo Mussels ... 10.00**

Fresh Canadian mussels steamed in our signature red chile citrus wine broth with fresh basil, lime & a hot tortilla

#### **Smoked Chicken Quesadilla ... 7.50**

Hickory house smoked chicken breast with roasted red peppers, hatch green chiles & mild cheddar, topped with sour cream, guacamole & corn relish

#### **Spicy Shrimp & Poblano**

#### **Spring Rolls ... 9.00**

Chopped Gulf shrimp, Napa cabbage, Roasted Poblano Peppers, carrots & serranos double wrapped in rice paper with a jalapeño tomatillo salsa & red pepper jelly.

#### **Ceviche Martini ... 8.75**

Chopped gulf shrimp & sashimi tuna over organic greens marinated in lime, oil, serranos & cider vinegar

#### **Rio Rancho Tacos...7.50**

Two soft tacos filled with red chile pork, pintos, black bean crema & hatch green chiles over a New Mexico Green Chile sauce with a smoked tomato drizzle and citrus sour cream

#### **Spicy Seared Tuna...9.50**

Chile rubbed and pan seared rare sashimi tuna sliced over a roasted poblano chile with a spicy citrus soy, cucumber, & rice wine vinaigrette with thinly sliced serrano peppers and topped with cilantro leaves & lime

#### **Fresh Homemade Guacamole & Chips ...7.00**

#### **Full Order / 3.50 Half Order**

Vine ripe avocados & tomatoes, diced onion, jalapeno, cilantro, salt, pepper & fresh lime juice topped with a pico de gallo garnish and served with our fresh housemade chips

#### **Cayenne Fried Calamari ...9.50**

A fresh one pound platter of spicy calamari with a poblano habanero aioli and jalapeno jelly dipping sauces with a lime garnish

#### **Chile Seared Shrimp Tacos...8.50**

Herb & chile seared Gulf shrimp, citrus spinach and jicama slaw in a flour tortilla, a roasted poblano cream sauce with a mango black bean salsa and lime

#### **Chile Grilled Rare Tenderloin**

#### **& Shrimp...12.75**

Red Chile & Cayenne crusted grilled petite tenderloin of beef sliced and served rare. Accompanied by grilled jumbo gulf shrimp over a firey mango habanero sauce with pico de gallo, corn salsa, citrus crema, cilantro & lime.

## SALADS

#### **Agave Salad ... 6.50**

Organic field greens tossed with marinated zucchini, squash, tomatoes and artichokes in a light balsamic vinaigrette, topped with spicy pecans

#### **Tomato, Avocado & Basil Salad ... 6.75**

Organic greens topped with fresh tomato, avocado & chopped basil with a citrus dressing & a spicy ranch drizzle

#### **Spanish Caesar Salad ... 6.75**

Crisp romaine tossed in our homemade spicy caesar dressing, garnished with grated parmesan and lemon

#### **Southwestern Chopped Salad with Applewood Smoked Bacon...7.00**

Chopped field greens & romaine tossed in a spicy citrus poblano cream dressing, mango, black beans, corn, tomato, & avocado topped with candied applewood smoked bacon and a roasted poblano drizzle.

## ENTREES

#### **Beef & Pepper Enchiladas...14.00**

Slow cooked aged beef tenderloin, roasted poblanos, and spicy peppers rolled in white corn tortillas. Baked with a sweet corn crema, lobster & white bean sauces, then topped with a citrus crema, cilantro leaves and jalapeno slice accompanied with Ancho Chile Black Beans

#### **Santa Fe Blue Corn**

#### **Chicken Enchiladas ... 13.00**

House smoked chicken with hatch green chile & mild cheddar, rolled in blue corn tortillas, accompanied by pinto beans, sour cream, & corn relish

#### **Veal, Chorizo & Green**

#### **Chile Meatloaf ... 16.00**

Homemade tender meatloaf consisting of fresh ground veal, spicy chorizo pork & New Mexico Hatch green chiles with a mushroom demi glace, accompanied with Southwestern Mac & Cheese

#### **Chile Seared Jumbo Diver Sea Scallops...19.50**

Fresh jumbo diver sea scallops pan seared in our signature herb & chile rub served with fire roasted tomato and serrano stone ground grits and honey cider collard greens

#### **Slow Cooked Short Ribs...16.50**

Fresh, all natural, angus beef, braised short ribs, marinated in Ancho Chiles & honey, topped with a sweet smoked chile glaze served with goat cheese & roasted yellow corn mashed potatoes and fresh grilled asparagus

#### **Agave Cayenne Fried Chicken ... 15.00**

A spicy buttermilk marinated jumbo chicken breast, fried and served with Yukon Gold mashed potatoes & grilled corn with a poblano drizzle

#### **Red Pepper Salmon Filet ... 16.50**

Pan seared fresh Chilean salmon with sauteed julienne zucchini, squash, & carrots, served over a roasted red pepper sauce with grilled asparagus

#### **Diablo Crawfish Pasta ... 16.75**

Fresh crawfish tail meat sautéed with onions, mushrooms, & basil in a spicy chile cream sauce with a whole crawfish garnish

#### **Southwestern Burrito & Stew ... 12.00**

A large flour tortilla stuffed with pulled red chili marinated pork, shredded smoked chicken breast, Spanish rice, pinto beans, black beans & green chili, topped with mild cheddar, sour cream, red and green chili sauces, and accompanied by a cup of Homemade Hatch green chili stew

#### **Stuffed Mountain Trout Tomatillo ... 17.50**

Idaho Trout stuffed with crawfish, mushrooms, onions, & basil over Spanish rice with a roasted tomatillo sauce & freshly cut cilantro

#### **Beer Braised Pork Shank ... 17.00**

A bone in, slow cooked pork shank, marinated with dark Mexican beer and smoked jalapenos with a braised spicy vegetable sauce and accompanied by Yukon Gold mashed potatoes

#### **Grilled Niman Ranch Pork Chop...18.50**

A fresh, bone in, all natural, chile rubbed pork chop over a white bean, poblano & lobster sauce and served with our honey & cider collards

#### **Sashimi Pan Seared Tuna ... 18.00**

Sesame crusted tuna sliced rare over Yukon Gold mashed potatoes & grilled asparagus with a serrano-soy vinaigrette and a jalapeño wasabi drizzle

#### **Spicy Tequila Anejo Shrimp... 18.75**

Jumbo fresh gulf shrimp grilled and then sautéed in a fresh lime & tequila cream sauce served with a jalapeño & cheddar stone ground grits cake & grilled asparagus

#### **Sunburned New York Strip Steak ... 22.00**

A fresh, all natural Montana Certified Angus Strip Steak, herb and chile marinated and grilled over roasted yellow corn & goat cheese mashed potatoes topped with a smoked chile and honey BBQ sauce

#### **Tenderloin Medallions ... 23.00**

Fresh tenderloin filet sliced and pan-seared over a roasted tomato, garlic & chile tequila puree, accompanied by Yukon Gold mashed potatoes, fried cayenne onions and grilled zucchini

#### **New Mexican Rack of Lamb ... 24.00**

Fresh chile & herb rubbed lamb rack grilled, sliced, and served over a New Mexico red chile puree with Yukon Gold mashed potatoes, grilled asparagus and garnished with a cool corn relish, cut cilantro & rosemary