



# THE RESTAURANT

AT  
SIERRA GRANDE

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## APPETIZERS

### **Pecan Chile Rellenos**

Mesilla valley pecan breaded Hatch green chile stuffed with Asadero cheese served with Sriracha ranch 12

### **Ladder Quail Knots**

Prickly pear sauce and pickled radish 15

### **New Mexico Antipasto Plate**

Marinated olives, artichokes, red peppers, chick pea salad and goat cheese with grilled pita 12

### **Southwest Quesadilla**

Flour tortilla stuffed with asadero and cheddar cheese, tomatoes, onions, green chile with sides of salsa, guacamole and sour cream 7

*Add Grilled Chicken 5*

*Add 4 oz. Grilled Bison 7*

## SALADS

### **Sierra Grande House Salad**

Seasonal greens, cucumber, red onion and croutons with your choice of dressing 3

### **Sierra Grande Spinach Salad**

Heirloom tomatoes, cucumber, roasted golden beets, goat cheese, dried apricots, toasted pecans with Raspberry Vinaigrette

**Small 5      Large 8**

### **Southwest Wedge**

Iceberg lettuce wedge, cucumber wedges, tomato, sunflower seeds, Tabasco blue cheese dressing

**Small 4      Large 6**

### **Fall Kale Salad**

Locally grown Animas Creek Kale, fresh apples, toasted walnuts, dried cranberries with 20-year-old aged Monticello Balsamic Vinaigrette

**Small 4      Large 7**

**Add the following to any salad...**

*Grilled Chicken 5*

*Sautéed Shrimp 6*

*4 oz. Grilled Bison 7*

## SOUP

**\$2.50**

**Posole**

*Or*

**Soup of the Day**



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## ENTRÉES

### **Armendaris Antelope Chop**

Cheesy grits, locally grown Animas Creek Swiss chard,  
topped with smoked tomato butter 36

***Chef's Note:** Temperatures above Medium are not recommended  
for this type of game*

### **Rio Grande Beef Ribeye Steak**

Red chili sauce, caballero pinto beans topped with asadero cheese,  
onion rings and calabacitas 34

### **Turner Ranches Bison Tenderloin**

Crab, Béarnaise Sauce, Asparagus and Fingerling potatoes 37

### **Steel Head Pan Roasted Trout**

Wild rice pilaf, Caper beurre blanc sauce, rainbow carrots  
with Cipollini onions 25

### **Animas Creek Pasta**

Penne Pasta, sautéed tomatoes, onions, green chile, jalapeno  
bacon in green chile asadero sauce 14

***Add Grilled Chicken or Shrimp 7***

### **Sierra Grande Spa Bowl**

Locally grown Animas Creek Kale, roasted sweet potatoes and red quinoa  
with a spicy peanut sauce topped with sweet potato chips 13

### **Blue Corn Tostadas**

Fried Blue corn tortillas topped with pinto beans, mixed greens,  
asadero and cheddar cheese, sour cream, guacamole and salsa 10

***Add Grilled Chicken 5***

***Add 4 oz. Grilled Bison 7***

### **Burger**

Cheddar, Swiss, or Pepperjack served with choice  
of French Fries or Sweet Potato Fries

**Beef 12    Bison 17**

***Add Jalapeno Bacon or Regular Bacon 3***

***Add Avocado or Hatch Green Chile 2***

## SIDE ORDERS

**\$3 Each**

**French Fries**

**Sweet Potato Fries**



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## DESSERTS

**Seasonal Dessert Crepes**  
Ask your server for more details 12

**Animas Creek Honey Panna Cotta**  
Made with Animas Creek honey, whipped cream  
and fresh figs 7

**Flourless Chocolate Cake**  
Peanut butter mousse, whipped cream, caramel and  
chocolate sauce and toasted peanuts 9

**Homemade Pie**  
Ask your server about our available choices 7  
*Add Vanilla Ice Cream (à la mode) 2*

## DRINKS

### SPECIALTY BEVERAGES

**\$4 (\$1 Refills)**

Hot Chocolate  
Hibiscus Iced Tea  
Arnold Palmer

### COFFEE

Regular or Decaf Coffee 3  
Espresso 3  
Latte 6  
Cappuccino 6

### GOURMET TEAS

Unsweetened Ice Tea 3  
Hot Teas 3

### SPARKLING WATER

Pellegrino 6  
Flavored Pellegrino 3

### SODAS

**\$3 (Free Refill)**

Pepsi  
Diet Pepsi  
Mug Root Beer

Sierra Mist  
Wild Cherry Pepsi  
Lemonade



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WINE

: *New Mexico Wines/Beers*

WHITE WINE

	<u>GLASS</u>	<u>BOTTLE</u>
Kung Fu Girl Riesling	\$8	\$28
Jacobs Creek Moscato	\$6	\$22
Gruet Chardonnay 	\$6	\$22
La Crema Chardonnay	\$9	\$32
Bonterra Sauvignon Blanc <i>Organic Wine</i>	\$8	\$28

SPARKLING AND DESSERT WINES

Gruet Brut Rosé 	\$6	\$22
Gruet Brut 	\$8	\$28
Korbel Brut 187 ml	—	\$8
Mimosa <i>Orange or Cranberry</i>	\$6	—

RED WINES

Murphy Goode Pinot Noir	\$6	\$22
Belle Glos Pinot Noir	\$10	\$35
Shattuck Vineyard Percha Creek Red 	\$8	\$28
Red Schooner Voyage 4 Malbec	\$9	\$32
Shattuck Vineyard Consequences of Zin 	\$8	\$25
Shattuck Vineyard Caballo Cabernet Sauvignon 	\$6	\$22
Bonterra Cabernet Sauvignon <i>Organic Wine</i>	\$8	\$28

BEER

<u>NM Beers</u> 	<u>Bottle/Can</u>	<u>Domestic &amp; Imports</u>	<u>Bottle</u>	<u>Draft</u>
Marble IPA	\$5	Budweiser	\$3	
16 oz. Rio Bravo Piñon Porter	\$6	Bud Light	\$3	
Marble Pilsner	\$5	Stella Artois	\$4	\$6
De La Vega Pecan Beer	\$4	Negra Modelo	\$4	
Bosque Scotia	\$5			
16 oz. Tractor Brewery	\$6			
Delicious Red Hard Cider	\$6			
Santa Fe Oktoberfest	\$4			
<i>Seasonal Item</i>				