



THE RESTAURANT

AT
SIERRA GRANDE

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

Artisanal Cheese and Meat Plate

Seasonal Meat and Cheeses served with gourmet crackers and fruit 12

Southwest Quesadilla

Flour tortilla topped 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

Seasonal House Salad

Seasonal greens and vegetables 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

Kale Salad

Locally grown Animas Creek Kale, blue berries, strawberries, toasted almonds with 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, 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, 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

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, Regular Bacon or Hatch Green Chile 3

Add Avocado 2

Honey Buffalo Chicken Sandwich

Sweet and spicy breaded Chicken breast topped with Smoked Swiss, Avocado with a side of celery slaw 15

SIDE ORDERS

\$3 Each

French Fries

Sweet Potato Fries

Pinto Beans

Celery Slaw



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DESSERTS

Monticello Balsamic Strawberries

Mascarpone, Biscochitos cookies drizzled with Monticello, NM Aceto Balsamico Cask- Aged Balsamic Vinegar for 20 years 12

Honey Lavender Panna Cotta

Made with Animas Creek Honey and Lavender topped with whipped cream and black berries 7

Flourless Chocolate Cake

Whipped cream and Raspberry Sauce 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

Ice Tea 3
Earl Grey Organic 3
English Breakfast Organic 3
Green Tea Passion (Light Caffeine) 3
Chamomile Citron (Caffeine Free) 3
Mint Mélange (Caffeine Free) 3

SPARKLING WATER

Pellegrino (1 L. glass bottle) 6
Flavored Pellegrino 3

SODAS

\$3 (Free Refill)

Pepsi	Sierra Mist
Diet Pepsi	Wild Cherry Pepsi
Mug Root Beer	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	---
Shattuck Vineyard Chenin Blanc 	\$6	\$15

RED WINES

Murphy Goode Pinot Noir	\$6	\$22
Belle Glos Pinot Noir	\$10	\$35
Shattuck Vineyard Percha Creek Red 	\$8	\$28
Red Schooner Voyage 3 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 & Imports</u>	<u>Bottle</u>	<u>Draft</u>
Marble IPA	\$6	Budweiser / Bud Light	\$4	
Marble Double White	\$6	Stella Artois	\$4	\$6
Marble Pilsner	\$6	Negra Modelo	\$7	
De La Vega Pecan Beer	\$6	Sierra Nevada Sidecar	\$6	
Bosque Scotia	\$6	Orange		