



THE RESTAURANT

AT
SIERRA GRANDE

APPETIZERS

Pecan Chile Rellenos

Mesilla Valley Pecan Breaded Hatch Green Chile stuffed
with Asadero Cheese served with Tabasco Ranch 10

Ladder Quail Knots

Prickly Pear Sauce and Pickled Radish 15

Artisanal Cheese and Meat Plate

Seasonal Meats and Cheeses 12

SALADS

Seasonal House Salad

Seasonal Greens and Vegetable with your
Choice of Dressing 5

Sierra Grande Spinach Salad

Heirloom Tomatoes, Cucumber, Roasted Golden Beets, Goat Cheese,
Dried Nectarines, Toasted Pecans with Raspberry Vinaigrette

Small 4 Large 8

Southwest Wedge

Iceberg Lettuce Wedge, Cucumber Wedges, Tomato,
Sunflower Seeds, Tabasco Blue Cheese Dressing

Small 3 Large 6

Add the following to any salad...

Chicken 5

Sautéed Shrimp 7

6 oz. Bison 10

SOUP

\$3

Posole

Or

Soup of the Day



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ENTRÉES

Rio Grande Beef Ribeye Steak

Red Chili Sauce, Caballero Pinto Beans,
Crispy Onions and Calabacitas 28

Turner Ranches Bison Tenderloin

Béarnaise Sauce, Crab, Asparagus
and Fingerling Potatoes 30

Steel Head Pan Roasted Trout

Wild Rice Pilaf, Caper Beurre Blanc Sauce,
Roasted Carrots with Cipollini Onions 22

Seared Scallops

Corn Pudding and Puree, Sweet Peas
and Tomato Cilantro Relish 25

Chicken Mesilla

Grilled Chicken Breast, Risotto, and
Hatch Green Chili Asadero Sauce 20

Armendaris Antelope Chop

Cheesy Grits, Swiss Chard, Smoked Tomato Butter 32

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

Sierra Grande Spa Bowl

Kale, Roasted Sweet Potatoes and Red Quinoa with a
Spicy Peanut Sauce Topped with Sweet Potato Chips 12

Burger

Cheddar, Swiss, or Pepperjack Served with Choice
of French Fries or Sweet Potato Fries

Beef 12 Bison 15

Add Jalapeno Bacon 3

Add Hatch Green Chile 3

SIDE ORDERS

\$4 Each

French Fries

Sweet Potato Fries

Pinto Beans

Slaw



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DESSERTS

Monticello Balsamic Strawberries

Sweet Ricotta, Biscochitos Cookies Drizzled with Monticello, NM
Aceto Balsamico Cask- Aged Balsamic Vinegar for 20 years 15

Honey Lavender Panna Cotta

Made with Local Honey and Lavender Grown in Hillsboro
with Whipped Cream 10

Flourless Chocolate Cake

Meringue and Raspberry Sauce 8

Lemon Sorbet Fresh Berries

with Macaroons 7

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 pt. glass bottle) 6
Flavored Pellegrino 4

SODAS

\$3 (Free Refill)

Pepsi
Diet Pepsi
Mug Root Beer
Sierra Mist
Wild Cherry Pepsi
Lemonade



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WINE

 : *New Mexico Wines*


WHITE WINE

	<u>GLASS</u>	<u>BOTTLE</u>
Jacobs Creek Moscato	\$6	\$22
Benvolio Pinot Grigio	\$6	\$22
Willmon Chardonnay 	\$6	\$22
La Crema Chardonnay	\$9	\$32
Bonterra Sauvignon Blanc <i>Organic Wine</i>	\$8	\$22
Kim Crawford Sauvignon Blanc	\$9	\$32


SPARKLING WINES

Mimosa <i>Orange or Cranberry</i>	\$6	---
Korbel Brut 187 ml	---	\$8
Kenwood Yulupa Brut	---	\$15

RED WINES

St. Francis Red Splash <i>House Red</i>	\$5	\$18
Murphy Goode Pinot Noir	\$6	\$22
Meiomi Pinot Noir	\$9	\$32
Belle Glos Pinot Noir	\$10	\$35
Red Schooner Voyage Red 3 Malbec	\$9	\$32
7 Deadly Zin	\$8	\$28
Willmon Cabernet Sauvignon 	\$6	\$22
Bonterra Cabernet Sauvignon <i>Organic Wine</i>	\$8	\$28
Freakshow Cabernet Sauvignon	\$8	\$28

BEER

<u>Domestic & Imports</u>	<u>Bottle</u>	<u>Draft</u>	<u>NM Beers</u> 	<u>Bottle/Can</u>
Budweiser	\$4		Marble IPA	\$6
Bud Light	\$4		Marble Double White	\$6
Stella Artois	\$6	\$8	Marble Pilsner	\$6
Negra Modelo	\$7		De La Vega Pecan Beer	\$6
Sierra Nevada Sidecar Orange	\$7			