



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

Broken Arrow Ranches Quail Knots

Prickly pear sauce and pickled radish 12

New Mexico Antipasto Plate

Marinated olives, artichokes, red peppers, goat cheese, green chile chick pea salad 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 8

SALADS

House Salad

Mixed greens, tomato, red onion, cucumbers with choice of Balsamic Vinaigrette, Ranch or Blue Cheese dressing 3

Southwest Wedge

Iceberg lettuce wedge, cucumber wedges, tomato, pecans, blue cheese crumbles and Tabasco blue cheese dressing

Small 4 Large 6

Kale Salad

Kale, blue berries, strawberries, toasted almonds tossed with Monticello Balsamic Vinaigrette dressing

Small 4 Large 7

Arugula Salad

Arugula with oranges, olives, red onion, toasted pecans, avocado, goat cheese and an Orange Vinaigrette dressing

Small 4 Large 7

Add the following to any salad...

Grilled Chicken 5

Sautéed Shrimp 6

4 oz. Grilled Bison 8



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ENTRÉES

Broken Arrow Ranches Antelope Chop

Cheesy grits, 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

Hand cut and grilled Beef Ribeye, Red chili sauce, caballero pinto beans topped with asadero cheese, Cipollini onions and calabacitas 32

Turner Ranches Bison Tenderloin

Crab, Béarnaise Sauce, Asparagus and Fingerling potatoes 34

Steel Head Pan Roasted Trout

Wild rice pilaf, rainbow carrots and a Caper beurre blanc sauce 26

Animas Creek Pasta

Penne Pasta, sautéed tomatoes, onions, and jalapeno bacon in green chile asadero sauce 17

Add Grilled Chicken or Shrimp 7

Sierra Grande Spa Bowl

Sautéed kale, roasted sweet potatoes and red quinoa with a spicy peanut sauce topped with sweet potato chips 15

Blue Corn Tostadas

Fried Blue corn tortillas topped with pinto beans, red chile, mixed greens, tomatoes, onions, asadero and cheddar cheese served with sides of sour cream, guacamole and salsa 13

Add Grilled Chicken 5

Add 4 oz. Grilled Bison 8

Burger

Cheddar, Swiss, or Pepperjack cheese on hand formed patties served with choice of French Fries or Sweet Potato Fries

Beef 12 Bison 15

Add Jalapeno Bacon or Regular Bacon 3

Add Avocado or Hatch Green Chile 2

SIDE ORDERS

\$3 Each

**French Fries
Sweet Potato Fries**

SOUP

\$3.50

**Mack's Homemade Posole
Soup of the Day**



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DESSERTS

Green Chile Bread Pudding

Topped with caramel sauce, pecans and whipped cream 7

Animas Creek Honey Panna Cotta

Made with Animas Creek honey, whipped cream
and fresh fruit 7

Flourless Chocolate Cake

Peanut butter mousse, whipped cream, caramel and
chocolate sauce and toasted peanuts 9

Bourbon Street Pecan Pie 7

Vanilla Ice Cream (à la mode) 2

Scoop of Ice Cream

Choice of Salted Caramel or Vanilla Bean 3.50

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

TEAS

Unsweetened Ice Tea 3
Hot Teas 3

SPARKLING WATER

Pellegrino 4
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*

RED WINES

	<u>GLASS</u>	<u>BOTTLE</u>
Lescombes Pinot Noir 	\$6	\$24
Belle Glos Pinot Noir	\$10	\$35
Red Schooner Voyage 5 Malbec	\$9	\$32
St. Clair Cab / Zin 	\$4	\$20
Shattuck Vineyard Consequences of Zin 	\$8	\$25
Shattuck Vineyard Caballo Cabernet Sauvignon 	\$6	\$22
Bonterra Cabernet Sauvignon <i>Organic Wine</i>	\$8	\$28

WHITE WINES

St. Clair Pinot Grigio 	\$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 375 ml 	\$7	\$16
Gruet Brut 	\$5	\$24
Mimosa <i>Orange or Cranberry</i>	\$6	—

BEER

 <u>NM Beers</u> 	<u>Bottle/Can</u>	<u>Domestic & Imports</u>	<u>Bottle</u>	<u>Draft</u>
Pancho Verde Chile Cerveza	\$3	Budweiser	\$3	
Santa Fe Pale Ale	\$3	Bud Light	\$3	
De La Vega Pecan Beer	\$4	Stella Artois	\$4	\$6
Marble IPA	\$5	Negra Modelo	\$4	
Marble Pilsner	\$5			
Bosque Scotia	\$5			
16 oz. Rio Bravo Piñon Coffee Porter	\$6			