



BREAKFAST

All-American Plate \$17

(Choose One) Bacon, Ham Steak, Sausage or Rattlesnake & Rabbit Sausage (+ \$4).  
Choice of Sourdough, Wheat, or Rye Toast,  
Served with Two Farm Fresh Eggs & Papas

Wild Game & Eggs \$21

Smoked Rattlesnake-Rabbit Sausage with Caramelized Onions  
Choice of Sourdough, Wheat, or Rye Toast  
Served with Two Farm Fresh Eggs, & Papas

Breakfast Burrito \$10

(Choose one) Bacon, Ham Steak, Chorizo, Pork Sausage, or Rattlesnake-Rabbit Sausage (+ \$4).  
Choice of Red, Green, or Xmas NM Chile  
Served with Farm Fresh Eggs, White Cheddar Cheese, & Papas

Smothered Breakfast Burrito \$17

(Choose one) Bacon, Ham Steak, Chorizo, Pork Sausage, or Rattlesnake-Rabbit Sausage (+ \$4).  
Choice of Red, Green, or Xmas NM Chile  
Served with Farm Fresh Eggs, White Cheddar Cheese, Papas, Lettuce & Tomato

Breakfast Sandwich \$13

(Choose one) Bacon, Ham Steak, Pork Sausage, or Rattlesnake-Rabbit Sausage- (+ \$4).  
Served with Scrambled Eggs & Melted White Cheddar Cheese on a Rustic Baguette

Pork Belly Croissant Sandwich \$15

Pork Belly, Scrambled Eggs, & Melted White Cheddar Cheese on a Flaky House Made Croissant

Smoked Norwegian \$15

Salmon & Bagel

Cream Cheese, Tomato, Capers, Spring Mix, & Pickled Red Onion on a Toasted Bagel

Waffle & Berries \$16

Fresh Berries, Whipped Buttercream, Powdered Sugar, & Maple Syrup

BEVERAGES

Fresh Brewed Coffee  
Decaf Coffee

Iced Tea  
Orange Juice  
Grape Juice  
Cranberry Juice  
Pineapple Juice

Coca-Cola  
Diet Coke  
Sprite  
Ginger Ale  
Dr. Pepper  
Lemonade

(21+ Beverage Menus Can Be Provided Upon Request)

\*Tax not included\* 20% Gratuity will automatically be added to parties of eight or more.\*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness\*



## LUNCH MENU

### Shareables

Oysters On The  $\frac{1}{2}$  Full  
Doz Doz  
**Half Shell** \$15 \$25  
 Bluepoint Oysters with  
 Mignonette & Cocktail Sauce

**Atlantic Black Mussels** \$21  
 Steamed in our House Made  
 Poblano-Pecorino Cream Sauce

**House Cut Fries** \$16  
 Choice of Truffle Parmesan,  
 Loaded Bacon & Ranch, or Loaded  
 Chile Cheese

**Paako Baked Oysters** \$20  
 Fresh Shucked Oyster Top & Baked  
 with a Pork Belly-Napale Corn Relish  
 and Pecorino Corn Breadcrumbs.  
 Topped with a Cholula Crema

**Pan Seared Crab Cakes** \$21  
 Served with a Spiced Remoulade

**House Made Chips,** \$15  
**Salsa, & Guacamole**

**Charcuterie Board** \$18  
 Imported Fine Cured Meats &  
 Cheeses, Olives, and House  
 Spreads & Jams. Served with  
 House Made Breads & Crostinis

**Chicken Wings** 3 pc. or 6 pc.  
 Choice of: \$15 \$21  
 Southern Hot,  
 Korean- BBQ, or  
 Lemon Pepper Dry Rub

### Salads

**Poached Salmon**  
**Strawberry Salad** \$26  
 White Wine Poached Norwegian  
 Salmon, Field Greens, Fresh  
 Strawberries, Tomato, Cucumber, &  
 Candied Pecans. Served with  
 Strawberry Vinaigrette

**BLT Ranch Salad** \$18  
 Field Greens, Bacon, Tomato,  
 Veggies, with House Made Ranch  
 Dressing

**Southwest Smoked**  
**BBQ Brisket Salad** \$21  
 Field Greens, Tomato, Corn Relish,  
 Nopales, Cheddar Cheese, & Carrots.  
 Served with Southwest Ranch

**Caprese Salad** \$19  
 Fresh Basil, Tomatoes, Buffalo  
 Mozzarella, Oil & Balsamic  
 Vinaigrette

**Niçoise Salad** \$27  
 Choice of Crab Cake or Grilled  
 Shrimp, or Pan Seared Norwegian  
 Salmon. Served with House Made  
 Vinaigrette

## Entrees, Sandwiches, & Burgers

### Grilled Chicken Pasta \$28

Rigatoni & Grilled Chicken in a Roasted Poblano & Pecorino Cream Sauce

### Southwest NY Steak Frites \$34

Cooked to Your Perfection. Served with Chimichurri Compound Butter & House Cut Fries

*(Please Choose a Side Option for the Following Menu Items)*

- House Cut French Fries
  - Coleslaw
  - Onion Rings (+2.25)
  - Fresh Veggies (+2.25)
  - Garden Fresh Side Salad (+2.25)
- Dressings: House Made Ranch, Southwest Ranch, Bleu Cheese, 1000 Island, Strawberry Vinaigrette, & House Vinaigrette*

### Fresh Maine Lobster Roll \$21

Claw, Knuckle, & Tail Meat Tossed in our Signature Creamy Dressing and Served on a Griddled New England Style Roll. Served with House Chips

### Shrimp Po'Boy \$21

Beer Battered Fried Shrimp, Lettuce, and Tomato with a Spiced Remoulade

### East Coast Ruben \$19

House Made Piled High Corn Beef, Sauerkraut, Swiss Cheese, and Thousand Island Dressing

### Bison Burger \$21

Half Lb. NM Bison Patty, Red Chile Tomato Jam, White Cheddar, Fresh Greens

### BBQ Brisket Sandwich \$18

House Smoked BBQ Brisket with Whiskey BBQ Sauce, Pickles, & Onions

### Italian Grinder \$20

Cured Meats, Fresh Mozzarella, Pesto Mayo, Lettuce, Tomato, and House Vinaigrette

### Steak Sandwich \$21

Grilled Steak, Chimichurri Mayo, Onion Jam, Cheddar Cheese, Lettuce & Tomato

### Cubano Sandwich \$19

In-House Smoked Pork, Ham, Pickles, Mustard, & Swiss on a French Baguette

### Korean BBQ Chicken Sandwich \$18

Korean BBQ Chicken, Grilled Pineapple, & Bacon

### Asian Buffalo Fried Chicken Sandwich \$18

Served with Chef's Special Apple Ginger Spread & Siracha Slaw

### 505 Turkey Grinder \$20

In-House Smoked Turkey, Avocado, Green Chile, Lettuce, Tomato, Melted Cheddar, Mayo

### Green Chile Cheese Burger \$18

House Special Grind, NM Green Chile, Melted Cheddar Cheese

### Green Chile Grilled Cheese \$16

Tomato, Melted Cheddar Cheese, & NM Green Chile on Sourdough

### Turkey Croissant Sandwich \$21

House Smoked Turkey, Bacon, Avocado & Tomato on a Flaky, House Made Croissant

### Elk Brat \$18

Served with Sauerkraut & Pub Mustard

### Nathan's All-Beef Hotdog \$15

## Dessert

### Brown Butter Cookie Skillet \$8

Topped with House Made Vanilla Bean Ice Cream

### Crème Brûlée \$8

Vanilla Bean Crème Brûlée Served with Whipped Cream & Fresh Fruit

### Cheesecake \$8

Ask Your Server About Our Cheesecake of the Month!

\*Tax not included\* 20% Gratuity Will Automatically Be Added to Parties of Eight or More\*

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness\*