



APPETIZERS

FLAME ROASTED SALSA & CHIPS \$4.50 **WITH GUACAMOLE \$8.95**

HOUSE MADE SALSA SERVED WITH FRESH BLUE & YELLOW CORN CHIPS **V/GF**

QUESO & CHIPS \$9.50

SPICY MELTED CHEESE SERVED WITH FRESH BLUE & YELLOW CORN CHIPS **V/GF**

SAMPLER \$10.50

TRY ALL 3 – FLAME ROASTED SALSA, QUESO & FRESH GUACAMOLE **V/GF**

BREW HOUSE NACHOS \$11

CRISP CORN CHIPS MOUNDED WITH REFRIED BEANS, FRESH JALAPENOS, QUESO, CHEESE, TOMATOES, SOUR CREAM & GUACAMOLE **V/GF**

ADD CHICKEN, BEEF, CARNITAS, CALABACITAS OR CARNE ADOVADA \$2.5

CHICKEN QUESADILLA \$11.50

CHEESE, GREEN CHILE, ROASTED CORN & TOMATOES ON A GRILLED FLOUR TORTILLA WITH SOUR CREAM, SALSA & GUACAMOLE

CHICKEN WINGS \$12

CHOOSE TRADITIONAL HOT SAUCE OR HONEY-CHIPOTLE GLAZE, OR DRY RUB SERVED WITH CELERY, CARROTS & BLUE CHEESE DRESSING **GF**

CHICKEN FLAUTAS \$11.50

THREE ROLLED AND FRIED WITH CHICKEN AND CHEESE, TEQUILA CREMA, AVOCADO CREMA AND PICO DE GALLO

✦ ALL OUR CHIPS & TORTILLAS ARE LOCALLY PRODUCED. OUR CORN CHIPS ARE **GMO-FREE**.

SOUPS

GRILLED CORN & CHIPOTLE **CUP \$5.50** **BOWL \$7.50**

GRILLED YELLOW CORN & CHIPOTLE PEPPERS IN A CREAM BASE WITH A CRISPY FLOUR TORTILLA CHIP **V/GF**

✦ **GREEN CHILE STEW** **CUP \$5.50** **BOWL \$7.50** **LUNCH \$9.50**

TENDER PORK, POTATOES & POSOLE SIMMERED IN GREEN CHILE **GF**

SALADS

CAFÉ HOUSE SALAD \$9.50

MIXED GREENS, TOMATO, RADISH, JICAMA, PINON, CUCUMBER V/GF

SOUTHWESTERN COBB \$13

MIXED GREENS, GRILLED CHICKEN, BACON, AVOCADO, BLUE CHEESE, EGG, RADISH & PICO DE GALLO **GF**

+CAESAR \$10.50

ROMAINE TOSSED IN HOUSE MADE CAESAR DRESSING WITH TOASTED PEPITAS, CROUTONS & GRATED LOCAL ORGANIC ROMANO **V/GF**

HOUSE DRESSINGS

GRILLED JALAPENO CILANTRO VINAIGRETTE, BUTTERMILK RANCH, BLUE CHEESE, CAESAR

ADD GRILLED CHICKEN \$5.95 ADD WILD SALMON OR GRILLED STEAK \$7.95

NEW MEXICAN SPECIALTIES

+ENCHILADAS \$12

TWO ROLLED ENCHILADAS SMOTHERED WITH CHILE & CHEESE. CHOICE OF GROUND BEEF, CHICKEN, OR CARNE ADOVADA SERVED WITH RICE AND BEANS

+CHILES RELLENOS \$13.50

ANAHEIM CHILES STUFFED WITH LOCAL, ORGANIC ASADERO CHEESE SERVED WITH RICE AND BEANS V/GF

+BLUE CORN'S BIG BURRITO \$11.50

EXTRA-LARGE TORTILLA ROLLED WITH PINTO BEANS, ASADERO & JACK CHEESES, LETTUCE & TOMATO, SMOTHERED WITH CHILE & CHEESE SERVED WITH RICE V

+CARNITAS BURRITOS \$11.95

TWO ROLLED FLOUR TORTILLAS STUFFED SHREDDED PORK, TOPPED WITH RED OR GREEN CHILE & CHEESE WITH REFRIED PINTO BEANS, SOUR CREAM & PICO DE GALLO

ADD CHICKEN, BEEF, CARNE \$2.5

✦ **BLUE CORN TACOS** \$12.50

THREE CRUNCHY HOUSE MADE BLUE CORN SHELLS FILLED WITH GROUND BEEF, CHICKEN GARNISHED WITH LETTUCE, CHEESE & TOMATO SERVED WITH PINTO BEANS, RICE & SALSA **GF**

✦ **CHIMICHANGA** \$12.50

CHEESE & CHOICE OF CHICKEN, BEEF OR CARNITAS WITH PINTO BEANS, RICE, SOUR CREAM, GUACAMOLE & CHILE

✦ **CARNE ADOVADA** \$13.50

SLOW SIMMERED PORK IN RED CHILE, MELTED CHEESE AND SERVED WITH PINTO BEANS, RICE & FLOUR TORTILLAS **GF**

FAJITAS

SERVED SIZZLING WITH GRILLED ONIONS & BELL PEPPERS, WARM FLOUR TORTILLAS, PICO DE GALLO, GUACAMOLE AND SOUR CREAM

GRILLED CHICKEN \$15.95 GRILLED STEAK \$17.95
PORTABELLO MUSHROOM \$13.95 GRILLED SHRIMP 16.95

SOPAIPILLAS AVAILABLE UPON REQUEST

BREW HOUSE SPECIALTIES

BROWN ALE BRAISED ST. LOUIS STYLE PORK RIBS ½ RACK \$16.50 FULL RACK \$22.50

BEER BRAISED RIBS, CHOICE OF HONEY CHIPOTLE OR HOUSE BBQ SAUCE, CREAMY COLESLAW & FRIES

BEER BATTERED FISH & CHIPS \$14.75

COD FILLETS DIPPED IN OUR ATOMIC BLONDE BATTER WITH HOUSE MADE COLESLAW, TARTAR SAUCE & FRIES

GREEN CHILE BACON MAC & CHEESE \$13.50

FIVE CHEESE SAUCE & ELBOW PASTA SERVED WITH A SIDE CAESAR SALAD & TEXAS TOAST

GREEN CHILE FRENCH DIP \$14.50

SHAVED RIBEYE, ROASTED GARLIC, AU JUS, HORSERADISH CREAM, GOUDA, HOAGIE BUN

BURGERS

+ **BREWERY BURGER \$12.50**

HAND PATTIED NEW MEXICAN RAISED BEEF,
GRILLED & SERVED ON A BRIOCHE BUN

+ **BLACK & BLUE BURGER \$14**

RED CHILE BLACKENED LOCAL BEEF PATTY
TOPPED WITH CRISP SMOKEHOUSE BACON
AND MELTED BLEU CHEESE

+ **GREEN CHILE BARNYARD BURGER \$15.50**

GRILLED LOCAL BEEF, MEXICAN-
STYLE CARNITAS, GREEN CHILE QUESO
CRISPY ONIONS, CHIPOTLE BARBEQUE
MAYO ON A CIABATTA BUN

+ **TORTILLA BURGER \$13.50**

GRILLED LOCAL BEEF WRAPPED IN A FLOUR
TORTILLA, SMOTHERED WITH CHEESE
& RED OR GREEN CHILE

HONEY CHIPOTLE CHICKEN SANDWICH \$12.50

GRILLED CHICKEN BREAST TOPPED WITH CARAMELIZED ONIONS, JACK CHEESE, JALAPENO
ON A BRIOCHE BUN & SIDE OF HONEY CHIPOTLE SAUCE

TEMPURA FRIED PORTOBELLO SANDWICH \$12.50

GREEN CHILE, CARAMELIZED ONIONS, JACK CHEESE, JALAPENO VINAIGRETTE AND MIXED
GREENS ON A CIABATTA ROLL. SIDE OF HONEY CHIPOTLE SAUCE

ADD CHEDDAR, JACK, PEPPER JACK, BLEU CHEESE, SMOKEHOUSE BACON, GUACAMOLE,
GREEN CHILE, GRILLED ONIONS, AVOCADO, JALAPEÑOS, FRIED EGG **\$1.25 EACH**

ALL BURGERS & SANDWICHES SERVED WITH CHOICE OF
ONION RINGS, SWEET POTATO FRIES, FRENCH FRIES, MASHED POTATOES, COLESLAW

SUB A CAESAR SALAD OR HOUSE SALAD \$3 SUB GLUTEN FREE BUN \$1

FAMILY SIZE PLATTERS

ENCHILADA CASSEROLE ½ PAN \$ 33 FULL PAN \$ 66

CHOICE OF RED OR GREEN CHILE

FILLED WITH CHEESE, BEEF, CHICKEN, OR CARNE ADOVADA

CHILE RELLENOS

12 CHILES FULL ORDER \$68

6 CHILES ½ ORDER \$34

HOUSE SALAD TO SHARE \$7.00 PER PERSON

HERITAGE MIXED GREENS, CUCUMBER,
JICAMA, CHERRY TOMATOES,
RADISH AND PINON

CAESAR SALAD TO SHARE \$7 PER PERSON

ROMAINE TOSSED IN HOUSE MADE
CAESAR DRESSING WITH TOASTED PEPITAS,
CROUTONS & ROMANO

DESSERTS

TIRAMISU CHEESECAKE \$7.00

LADY FINGERS, ESPRESSO RUM SYRUP, WHIPPED CREAM, COCO DUST

CARAMEL CHOCOLATE FUDGE BROWNIE \$7.00

CHOCOLATE SAUCE, COFFEE ICE CREAM, RED CHILE WALNUTS

APPLE BUNUELOS \$7.00

CINNAMON & CARAMEL, PINON, VANILLA ICE CREAM

CRÈME BRULEE \$7.00

VANILLA CRÈME BRULEE

FOOD BY THE QUART

BEANS \$10

RICE \$10

GREEN CHILE STEW \$12

CORN CHOWDER \$12

GROWLERS AND CROWLERS AVAILABLE FOR IN HOUSE PICKUP

KID MEALS \$6.00

CHOICE OF BROCCOLI, GRAPES OR FRIES
SERVED WITH APPLE SAUCE

CHOOSE ONE FOOD:

FISH STICKS
CHICKEN TENDERS
MAC N' CHEESE
HOT DOG
CHEESEBURGER

CHOOSE ONE DRINK:

MILK OR HOT CHOCOLATE
CRANBERRY OR APPLE JUICE
HOMEMADE LEMONADE
SOFT DRINKS
BLUE CORN FROSTY DRINK