

Appetizers

Potato skins \$7 with bacon, cheddar, tomato, & green onion ^{GF}

Potato fritters \$8 with chive sour cream ^v

Zucchini fritters \$8 with chevre ^v

Canyon of The Ancients Chorizo, & cream cheese stuffed mushrooms\$10^{GF}

Curried veggie wontons \$9 with mango chutney dipping sauce ^v

Antipasto platter \$12

Calabrese, & chorizo salami, kalamata olives, pepperoncini, crostini & local cheese

Baked brie \$12 ^v

Phyllo wrapped brie with local jalapeno jelly, & toasted almonds. Served with sliced bread & apples

Green Chile Poutine \$12 French Fries topped with pork green chile & white cheddar cheese curds

Salads

ALL GF W/O CROUTONS

Dinner salad \$5 your choice of dressing

Garden \$8 Organic lettuce mix, tomatoes, cucumbers, carrots, scallions, croutons, radish sprouts, & your choice of dressing ^v

Greek \$9 Organic lettuce mix, tomatoes, cucumbers, roasted red bell peppers, red onions, kalamata olives, feta cheese, croutons, & Mediterranean dressing ^v

Farm \$9 Organic lettuce mix with candied walnuts, red onions, sliced apple, feta cheese, crumbled bacon, croutons, & your choice of dressing ^v

Romaine \$8 Crispy romaine tossed in creamy garlic dressing, parmesan, & croutons ^v Add grilled chicken for \$3.5

Beet and fennel \$10 Roasted beets & fennel with herbed chevre on lettuce, drizzled with white wine vinaigrette ^{v GF}

Make a dinner out of any salad for an additional \$4

Soups

Bowl \$8 **Cup** \$6

French onion caramelized onions in a rich beef broth topped with swiss cheese, & croutons

Carrot coconut a rich, slightly sweet puree made with fresh carrots, & coconut milk ^{v GF}

Green chile stew zesty vegetarian stew with carrots, corn, potatoes, & tomatoes in a rich broth of pureed chiles ^{v GF}

Pork Green Chile spicy green chile with Berto Farms pork

Grilled individual Pizzas

Dinner plate size, House-made grilled thin crust, makes an entree or a great shared appetizer!

Classic cheese \$12 marinara, mozzarella, fresh basil garnish, & parmesan ^v

Purple goat \$14 goat cheese spread, red onion relish, & fresh spinach ^v

Green acres \$14 basil pesto, fresh spinach, mozzarella, parmesan, & fresh tomato garnish ^v

Ranch \$15 marinara, grilled chicken, bacon, mozzarella, parmesan, side of ranch dressing

Pasta

Basil pesto cream \$15 ^v

with parmesan, & fresh tomato garnish

Cremini mushrooms \$15 ^v

in a garlic, & white wine cream sauce with parmesan

Berto Farm Italian sausage \$18

with kale, toasted walnuts, red chile, & parmesan

House favorites & Grill

Baseball sirloin* \$30 with sautéed mushrooms, & herbed compound butter

grass fed beef seared in a cast iron skillet, served with mashed potatoes, & seasonal vegetables ^{GF}

The Rancher* market price

Colorado’s finest from field, & stream, with chef’s choice sides

Chicken Fried Steak \$18

House made classic with mashed potatoes, country gravy, red onion relish, & seasonal vegetables

Green chile smothered burger* \$18

Cachuma Ranch beef smothered in green chile stew, & topped cheddar fries ^{GF}

Grass fed Cachuma Ranch burger* 1/3# \$15 1/2# \$18

Char-broiled local beef served on a pretzel bun with pickles, onion, & lettuce. Served with choice of fries, or salad

Mesa View Ranch Yak burger* 1/2# \$18

Lean, & juicy yak served on pretzel bun with pickles, onion, & lettuce. Served with choice of fries, or salad

Moroccan style lamb meatballs* \$24 Canyon of the Ancients Ranch pasture raised lamb, herbed goat cheese, & roasted potatoes. Served with crispy kale, in a mild curry cream sauce ^{GF}

Crispy salmon* \$25 with an orange-chile glaze, served with southwest rice, & seasonal vegetable ^{GF}

Berto Farms bratwurst \$20 locally made grilled brat served on a bed of house made apple kraut, with warm German potato salad, & mustard-beer dipping sauce ^{GF}

Mesa chicken \$20 Grilled chicken breast topped with our green chile medley, cheddar and crumbled feta, with southwest rice, & seasonal vegetable ^{GF}

Harissa grilled chicken sandwich \$15 Grilled chicken breast, baked with harissa aioli, & swiss cheese, on a pretzel bun with lettuce, onion, & pickles. Served with choice of fries or salad

Chicken pot pie \$18

Chicken & veggies in a thyme creamed velouté with a flaky pastry top

Risotto \$16

Seasonal produce showcased in creamy arborio rice ^{Vegan by request} ^{v GF}

Relleno pie \$18 ^v

Roasted poblano chiles baked in a cheddar custard, topped with feta cheese, & tortilla strips

Dove Creek black bean burger \$14

Black beans with carrot, zucchini, & seasoning on focaccia. Served with cilantro cream, & choice of fries or salad ^v

Steak or Chicken Fingers \$16

Steak or Chicken fingers served with our house made ranch, and your choice of french fries or salad

Extras
\$1 Cheddar, swiss, pepperjack, sautéed mushrooms, sautéed onion, green chile
\$2 goat cheese, blue cheese, bacon, GF bread
Split Plate: (full sides, split entrée) \$1 apps and salad \$3 sandwiches \$5 entrees
^v vegetarian ^{GF} gluten free, please let your server know if you are a Celiac as we use flour in our kitchen.

Our ingredients make us special! Locally sourced, and organic whenever possible; grass fed, local and humanely raised beef, lamb, yak, & pork; antibiotic & hormone free poultry & 100% sustainable seafood

*Add 10% for to-go orders. Parties of six or more may be subject to an 18% gratuity.
*These items are cooked to order and may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, eggs, poultry, or fish may increase your risk of food borne illness.*