

TAPAS

POTACHOS 12

Fresh fried potato chips topped with chorizo con queso, local green chile, sour cream, diced tomato and black beans

CHEESE STEAK

EMPANADAS 9

Slow roasted beef with peppers and creamy cheddar wrapped in flaky dough

SMOKED SALMON QUESADILLA 12

Caramelized onions, chipotle peppers and jack cheese inside a grilled tortilla

BUFFALO-LIME CHICKEN WINGS 10

Lime marinated wings tossed in a spicy buffalo sauce with ranch dressing

SPINACH & ARTICHOKE DIP 10

Six-cheese blend served with slices of grilled bread and chips

MUSSELS 14

A pound of Chilean Blue Mussels sautéed in a chorizo, white wine sauce and tomatoes

FRY TRIO 8

Fat Fries, Zucchini Fries & Sweet Potato Fries

SPICY TUNA TACOS 9

Sashimi grade Ahi served in mini wonton shells with wasabi, chipotle and oyster sauce

BLUE CHEESE CHORIZO CON QUESO 9

Chips and grilled ciabatta served with liquid cheese

CHIPS & SALSA 6

Add Guacamole \$4. Add Queso \$3



SALADS

Add grilled chicken or shrimp to any salad \$4. Add grilled salmon filet \$8

AVOCADO SHRIMP BLT SALAD 14

Chopped Romaine, Shrimp Scampi, grape tomatoes, corn relish, roasted peppers, diced avocado, Feta and hickory smoked bacon tossed in a creamy avocado dressing.

STEAK SALAD 12

Diced NY strip, roasted peppers, dried cranberries, tomatoes, feta, horseradish cream and balsamic reduction all served over mixed greens.

KING SALMON SALAD 16

Grilled fresh salmon filet served with spinach, topped with feta, avocado, grape tomatoes, pistachios, sprouts and tossed in citrus vinaigrette.

AHI TUNA SALAD 14

Blackened sashimi grade tuna seared rare, served along side a mixed green salad with cucumbers bean sprouts, avocado, peppers, crispy wonton strips and a sweet wasabi emulsion.

PRICKLY PEAR SALAD 9

Mixed greens tossed with prickly pear vinaigrette. Topped with crumbled bleu cheese, marinated oranges and candied walnuts.

SOUTHWEST CHICKEN SALAD 12

Chopped romaine, diced chicken, black beans, roasted pepper, corn relish, tomatoes, avocado, sour cream, salsa, tortilla strips and cheddar jack.

COBB SALAD 12

Fresh romaine lettuce topped with cheddar, smoked bacon, diced chicken, tomatoes, avocado and a sliced hard-boiled egg. Served with creamy bleu cheese or ranch dressing.

CLASSIC CAESAR HALF 6 / FULL 8

Crisp romaine tossed with Caesar dressing. Topped with Parmesan cheese and house made croutons.

HOUSE SALAD HALF 5 / FULL 7

Mixed greens, cucumbers, tomatoes and croutons tossed with choice of dressing.

SOUPS

LOBSTER BISQUE CUP 5 - BOWL 7

SOUP OF THE DAY (ask your server) CUP 3 - BOWL 5

SANDWICHES

Lettuce, tomato, onion and choice of fries

GRILLED TURKEY MELT 10

Topped with Gruyere cheese, bacon, avocado, mixed greens and tomatoes. Served on a Multi-grain bun.

BODEGA REUBEN SANDWICH 11

Reuben layered with hot pastrami and corned beef, swiss cheese, sauerkraut and Russian dressing on grilled Rye bread.

PONCHO VEGGIE WRAP 10

Black beans, green chile, corn relish, spinach, romaine, tomatoes, sprouts, avocado, cucumbers, crispy corn strips and pepper jack wrapped in a chipotle tortilla.

PRIME RIB SANDWICH 12

Thin sliced steak topped with provolone cheese, caramelized onions and horseradish cream. Served on a Ciabatta roll with au jus.

GRILLED CHICKEN SANDWICH 12

Topped with roasted red peppers, caramelized onions, portabellas and bleu cheese on a brioche bun.

BUFFALO CHICKEN SANDWICH 10

Crispy chicken breast tossed with buffalo sauce. Topped with creamy bleu cheese. Served on ciabatta with leafy greens, tomato and onion.

NEW MEXICO CHEESESTEAK 12

Shaved prime rib grilled with onions, green chile and roasted peppers. Topped with American and jack cheeses. Served on a French sub roll.

KIDS CHOICES

Two Cheese Sliders and Fries \$6

Chicken Strips and Fries \$6

Mac and Cheese \$6

Grilled Cheese Sandwich \$5

DESSERT

CREME BRULEE 6

House made, rich vanilla bean custard topped with a contrasting layer of hard caramel

CHOCOLATE CAKE 7

Bittersweet chocolate, house made, layered cake

CARROT CAKE 7

House made with cream cheese frosting

CHOCOLATE MOUSSE 6

House made, light, creaming and thick whipped Belgium chocolate topped with whipped cream

NEW YORK CHEESECAKE 6.50

A high, firm and dense cake served with fruit drizzle

TIRAMISU 7

Lady fingers dipped in coffee liqueur, layered with a light whipped cheese

GLUTEN FREE LAVA CAKE 6.50

NON-BEEF BURGERS

Lettuce, tomato, onion and choice of side

BLACK BEAN BURGER 10

Topped with wild mushrooms, roasted peppers, Monterey jack cheese, served on a brioche bun.

SMOKED SALMON BURGER 12

Alaskan King salmon cake topped with roasted peppers and cucumber tartar sauce. Served on a Ciabatta roll.

CRISPY SHRIMP BURGER 12

Diced shrimp mixed with grilled peppers and Cajun spices. Lightly breaded, grilled and then topped with a chipotle mayo, served on a brioche bun.

PORTABELLO MUSHROOM BURGER 12

Grilled mushroom cap stuffed with provolone, roasted peppers, cucumbers, sprouts and a balsamic glaze. Served on multigrain ciabatta.

SIGNATURE ANGUS BEEF BURGERS

Lettuce, tomato, onion and choice of fries

THE BODEGA BURGER 10

American cheese, smoked bacon and locally grown green chile served on a brioche bun.

MOUNTAIN MAN BURGER 12

A blend of elk, bison, antelope, wild boar and venison grilled with chipotle BBQ, topped with cheddar cheese and grilled jalapenos, served on a brioche bun.

CHILE RELLENO BURGER 14

Jack cheese, local red chile topped with a mushroom cap and a cheese stuffed and battered green chile.

SWISS & WILD MUSHROOM BURGER 11

Gruyere cheese, grilled wild mushrooms and caramelized onions on a Ciabatta roll.

BBQ RANCH BURGER 11

Cheddar cheese, BBQ sauce, smoked bacon, topped with crispy onion rings, served on a brioche bun.

GREEN, EGG AND HAM BURGER 12

Green chile, fried egg and bacon with chorizo con queso on a brioche bun.

TURF & SURF 14

Creamy bleu cheese, smoked bacon topped with garlic-wine shrimp, served on a heavy brioche bun.

SOUTHWEST BURGER 11

Monterey jack cheese, avocado, roasted red peppers, chipotle mayo and crispy tortilla strips on a ciabatta roll.

TORTILLA BURGER 10

Smothered with chorizo con queso, red or green chile, wrapped in a flour tortilla.

NM GREEN CHILE CHEESEBURGER 9

Local green chile, cheddar jack on a brioche bun.

PATTY MELT 9

Swiss and caramelized onions on a butter grilled Rye.

LOW CARB BURGER 12

Provolone cheese, roasted red peppers and caramelized onions, topped with a grilled Portobello mushroom cap.

SLIDER TRIO 11

3 MINI ANGUS BEEF BURGERS

American cheese and green chile
Swiss and mushroom
Provolone and caramelized onions

**Substitute any bun for a mushroom cap for an additional \$3 or any angus burger for a Mountain Man patty for an additional \$2*

FRESH FISH, CHICKEN & CHOPS

Add a side salad for \$3

RED CHILE APRICOT PORK CHOP 24

A bone-in, French cut chop seared with a red chile crust, then roasted to perfection. Topped with an apricot glaze and served on a bed of buttermilk mashed potatoes and seasonal vegetables

CHIPOTLE SALMON FILET 23

Grilled fresh salmon topped with chipotle sauce, avocado and crispy tortilla strips, served with red chile grilled potatoes and seasonal vegetables

SHELLFISH PASTA 24

Bay Scallops, tiger shrimp and mussels sautéed in a tomato-chardonnay sauce. Served over pappardelle. Topped with feta and fresh herbs

PECAN CHICKEN 16

Flour dusted pan-seared and topped with a creamy pecan sauce, served on a bed of green chile mashed potatoes and seasonal vegetables

FISH AND CHIPS 16

IPA battered Haddock served over cole slaw and cucumber tartar with choice of fries

SIGNATURE STEAKS

All steaks are accompanied with seasonal vegetables and choice of potato. Add a side salad for \$3.

Have your steak Drunken Style for an additional \$4, (bourbon sauce, onions & mushrooms)

ANGUS FILET MIGNON 32

9oz. center cut, aged, beef tenderloin

DRUNKEN RIBEYE 33

Our boneless ribeye topped with a Kentucky bourbon sauce, wild mushrooms and caramelized onions. Served over garlic mashed potatoes and seasonal vegetables

PRIME RIB 14 oz. 29 - 10 oz. 21

Slow roasted, all natural New Mexico raised and aged

BONELESS RIBEYE 29

14 oz. New Mexico raised and hand carved

SOCORRO STRIP 28

12 oz. NY strip topped with a green chile relleno, local red chile sauce and cheddar jack, served over buttermilk mashed potatoes and sautéed vegetables

ANGUS NEW YORK STRIP 25

12 oz. hand-carved steak from the short loin

FRIES

Shoestring Fries

Fat Fries

House made Potato Chips

Buttermilk Onion Rings (add \$1)

Buttermilk Zucchini Fries (add \$1)

Sweet Potato Waffle Fries (add \$1)

SIDES

Cole Slaw

Potato Salad

Side Salad

Mac and Cheese (add \$1)

2 rolled red chile-cheese enchiladas (add \$1)

Soup of the day, Lobster Bisque (add \$2)

POTATO CHOICES

Buttermilk and garlic mashed

Loaded baked

Green chile mashed

Red chile grilled

606 N. California Street, Socorro, New Mexico
www.bodegaburgerco.com
575-838-2087