

WINE LIST

Glass | Half Bottle | Bottle

SPARKLING WINE

Segura Viudas Brut Reserva, Spain	8	30
Gruet Blanc de Blanc, New Mexico		50
Veuve Clicquot Brut, France		120

WHITE WINE

Hogue Riesling, Washington	7	26
Montevina White Zinfandel, California	7	26
Estancia, Moscato, California	7	26
Alta Luna Pino Grigio, Italy	9	34
Hidden Crush Chardonnay, Central Coast, CA	8	30
Franciscan Chardonnay, Napa/Monterey, CA		38
Kunde Sauvignon Blanc, Sonoma, California	9	34
Drylands Sauvignon Blanc, New Zealand		36

RED WINE

St. Clair Mimbres Sweet Red, New Mexico	7	26
667 Pinot Noir, California	8	30
Gruet Pinot Noir, New Mexico		36
Hahn Merlot, California	8	30
Coppola Diamond Merlot, California	17	36
Northstar Merlot, Washington		50
Ruffino Chianti, Italy	7	12
Kaiken Malbec, Argentina	8	30
Zen of Zen Zinfandel, California	8	30
Seghesio Zinfandel, Sonoma, California	22	42
Zac Brown Red Blend, Napa California	9	34
Murphy Goode Cabernet Sauvignon, CA	8	30
Mondavi Bourbon Barrel Cabernet, CA	9	34
Dreaming Tree Cabernet Sauvignon, CA	10	36
St. Clair Reserve Cabernet Sauvignon, NM		32
Treana Cabernet Sauvignon, Paso Robles, CA		38

Red Sangria, New Mexico

Served over ice	5	
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DESSERT WINE

Sandeman Fine Ruby Port, Portugal	5	
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BEER LIST

DOMESTIC BOTTLES 3.50

Bud, Bud Light, Bud Light Lime, Miller Lite, Coors, Coors Light, Michelob Ultra

PREMIUM BOTTLES 3.75

Dos Equis Lager, Corona, Negra Modelo, Heinekin, Fat Tire, Blue Moon

NEW MEXICO BEERS

Marble Red 12 oz.	btl \$3.75
Santa Fe Nut Brown 12 oz.	can \$3.75
Santa Fe Java Stout 12 oz.	can \$3.75

La Cumbre IPA and Hefen beers on TAP

CRAFT BEER ON TAP

Daily rotation - Ask your server

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

TIRAMISU 7

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

GLUTEN FREE LAVA CAKE 6.50

NEW YORK CHEESECAKE 8

A high, firm and dense cake served with fruit drizzle

CHOCOLATE MOUSSE 6

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



606 N. CALIFORNIA STREET, SOCORRO, NEW MEXICO
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* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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 WINGS 12
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

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

KID CHOICES

10 YRS & YOUNGER

TWO CHEESE SLIDERS & FRIES \$6

CHICKEN STRIPES & FRIES \$6

MAC AND CHEESE \$5

GRILLED CHEESE SANDWICH \$5

SIDES

Cole Slaw

Long Grain Wild Rice

Side Salad

Mac and Cheese add \$1

2 rolled red chile-cheese enchiladas add \$1

Soup of the day, Lobster Bisque add \$2

FRIES

Shoestring Fries

Fat Fries

House made Potato Chips

Beer Battered Onion Rings add \$1

Buttermilk Zucchini Fries add \$1

Sweet Potato Waffle Fries add \$1

SALADS

ADD GRILLED CHICKEN OR SHRIMP TO ANY SALAD \$4. ADD GRILLED SALMON FILET \$8

KING SALMON SALAD 16
Grilled fresh salmon filet served with spinach, topped with feta, avocado, grape tomatoes, pistachios, sprouts and tossed in citrus vinaigrette.

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.

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.

STEAK SALAD 12
Diced NY strip, roasted peppers, dried cranberries, tomatoes, feta, horseradish cream and balsamic reduction all served over mixed greens.

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 7
Crisp romaine tossed with Caesar dressing. Topped with Parmesan cheese and house made croutons.

HOUSE SALAD 6
Mixed greens, cucumbers, tomatoes and croutons tossed with choice of dressing.

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.

POTATO CHOICES

Buttermilk and garlic mashed

Loaded baked

Green chile mashed

Red chile grilled

SOUPS

LOBSTER BISQUE
CUP 5 - BOWL 7

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

SIGNATURE ANGUS BEEF BURGERS

LETTUCE, TOMATO, ONION AND CHOICE OF FRIES

THE BODEGA BURGER 10
American cheese, smoked bacon, 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 12
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 12
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 & green chile • Swiss & mushroom • Provolone & 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

CLASSIC FAVORITES

LITTLE RANCHER 12
5oz. grilled Angus Top Sirloin. Served over garlic mashed potatoes with seasonal vegetables.

STEAK & ENCHILADA 14
5oz. sirloin grilled over a local green chile-cheddar enchilada, served with red chile grilled potatoes.

POKE TUNA NOODLES 18
Sashimi Ahi Tuna marinated in Teriyaki over wasabi guacamole and Udon noodles sautéed with squash, roasted peppers, in a soy-ginger sauce topped with crispy wonton strips, eel sauce and sesame seeds.

VEGGIE PESTO PASTA 16
Sautéed spinach, squash, roasted peppers, tomatoes and linguini in a creamy pesto sauce topped with parmesan cheese.

BRUSCHETTA SCALLOPS 20
Grilled sea scallops topped with basil pesto, tomato relish and a balsamic glaze. Served over long grain wild rice, spinach and sautéed seasonal vegetables.

WASABI SALMON 23
Grilled king salmon topped with a honey-wasabi glaze, sesame seeds and sprouts. Served over long grain wild rice and seasonal vegetables.

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. 23
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.

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
Sea 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
Ale battered Haddock served over cole slaw and cucumber tartar with choice of fries.

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