

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 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



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 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.

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. Add green chile for \$1.

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.

TURKEY PESTO PANINI 12

Smoked turkey, roasted red peppers, kalamata olives, basil pesto mayo, provolone, spinach and artichoke hearts on pressed ciabatta.

CHICKEN, BACON, AVOCADO WRAP 12

Crispy chicken and bacon, romaine, corn relish, tomatoes, ranch dressing, cheddar-jack, wrapped in a tortilla.

STEAK WRAP 14

Diced NY Strip in a chipotle tortilla with feta, tomatoes, mixed greens, roasted peppers and a balsamic reduction.

SOUPS

LOBSTER BISQUE CUP 5 - BOWL 7

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

KIDS CHOICES

2 Cheese Sliders and Fries \$6

Chicken Strips and Fries \$6

Mac and Cheese \$5

Grilled Cheese Sandwich \$5

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)

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)

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 bun.

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 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 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*

CLASSIC FAVORITES

LITTLE RANCHER 12

5 oz grilled Angus Top Sirloin, served over garlic mashed potatoes with seasonal vegetables.

STEAK & ENCHILADA 14

5 oz. Sirloin grilled over a local green chile-cheddar enchilada, served with red chile grilled potatoes.

POKE TUNA NOODLES 14

Sashimi Ahi Tuna marinated in Teriyaki, served over wasabi guacamole and Udon noodles, sautéed with squash, roasted peppers, in a soy-ginger sauce. Topped with crispy won ton strips, eel sauce and sesame seed.

WINE LIST

SPARKLING WINE

	glass	half bottle	bottle
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, California	8		30
Franciscan Chardonnay, Napa/Monterey, California			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	26
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, California	8		30
Mondavi Bourbon Barrel Cabernet, California	9		34
Dreaming Tree Cabernet Sauvignon, California	10		36
St. Clair Reserve Cabernet Sauvignon, New Mexico			32
Treana Cabernet Sauvignon, Paso Robles, California			38
Stags Leap "Artemis" Cabernet Sauvignon, Napa, CA			85

Red Sangria, New Mexico

Served over ice

6

DESSERT WINE

Sandeman Fine Ruby Port, Portugal

5

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

606 N. California Street
Socorro, New Mexico 87801
www.bodegaburgerco.com | 575-838-2087