

January

STARTERS

HOUSE SALAD 6 Mixed green, carrots, tomato, cucumber & croutons

AHI TUNA TACOS 9 Spicy sashimi tuna in crispy won ton shells

POTACHOS 12 Fresh fried potato chips, chorizo con queso, black beans, green chile, and tomato relish. Topped with cheddar jack & sour cream

SPINACH & ARTICHOKE DIP 10

SOUP LOBSTER BISQUE CUP 5 / BOWL 7

ENTRÉE SALADS

AHI TUNA SALAD 14

Blackened sashimi grade ahi tuna seared rare, mixed greens topped with cucumber, peppers, avocado, crispy won tons 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

AVOCADO SHRIMP BLT SALAD 14

Chopped romaine, shrimp scampi, tomatoes, corn relish, roasted peppers, diced avocado, feta, hickory-smoked bacon tossed in a creamy avocado dressing

PRICKLY PEAR SALAD 9

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

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

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BURGERS – SERVED WITH FAT FRIES, SKINNY FRIES or HOUSE MADE POTATO CHIPS

BODEGA BURGER 10

Half pound Angus beef burger, local green chile, bacon and American cheese on a brioche bun.

SOUTHWEST BURGER 12

Avocado, roasted peppers, jack cheese, chipotle mayo on a ciabatta roll.

GREEN EGG & HAM BURGER 12

Local green chile, fried egg, bacon with chorizo con queso on a brioche bun

SWISS & MUSHROOM BURGER 11

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

LOW CARB BURGER 12

Provolone cheese, roasted peppers and caramelized onions topped with a grilled portabello mushroom cap

TORTILLA BURGER 10

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

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.

SMOKED SALMON BAGEL BURGER 10

King salmon cake with capers and red chile cream cheese on an everything bagel

BLACK BEAN BURGER 10

Topped w/ wild mushrooms, roasted peppers, Monterey jack cheese on a brioche

Other side choices ADD \$1 – Onion Rings, Sweet Potato Fries, Zucchini Fries, Mac & Cheese

STEAK & SPECIALTIES

BONELESS RIBEYE 25

12 oz. New Mexico raised, hand carved. Served w choice of potato and veg

PRIME RIB 23

10 oz. New Mexico raised, slow roasted. Served w choice of potato and veg

ANGUS NY STRIP 20

10 oz. hand-carved steak from the short loin. Served with choice of potato and vegetables. **(ADD green chile relleno topped w/red chile & cheese \$3)**

STEAK & ENCHILADA \$14

5 oz. sirloin grilled over a green chile cheddar enchilada, served w/ red chile grilled potatoes

CHIPOTLE SALMON FILET 20

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

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

VEGGIE PESTO PASTA 16

Sautéed spinach, squash, roasted peppers, tomatoes and linguini topped in a creamy pesto sauce topped with Parm cheese. **(add Shrimp or Chicken \$4)**

FISH & CHIPS 16

Beer battered Haddock served with cole slaw and cucumber tarter and Fries

RED CHILE PORK CHOP 20

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



Take Out Menu

Limited Menu

January

Monday-Friday

4-8 pm

**The
WINE SHOP
is
OPEN**

Bodega Burger Co. & Lounge

575-838-2087