



## STARTERS

- HOUSE SALAD 6 Mixed greens, carrots, tomato, cucumber & croutons
- AHI TUNA TACOS 12 Spicy sashimi tuna in crispy won ton shells
- POTACHOS 13 Fresh fried potato chips, chorizo con queso, black beans, green chile, and tomato relish. Topped with cheddar jack & sour cream
- SPINACH & ARTICHOKE DIP 11 CHIPS & SALSA 6
- BUFFALO-LIME CHICKEN WINGS 14
- MUSSELS 14 A pound of Chilean Blue Mussels sautéed in a chorizo, white wine sauce and tomatoes

**SOUP** LOBSTER BISQUE CUP 5 / BOWL 7

## ENTRÉE SALADS

- KING SALMON SALAD 22  
Grilled fresh salmon filet served with spinach, topped with feta, avocado, grape tomatoes, pistachios, sprouts and tossed in citrus vinaigrette
- AHI TUNA SALAD 18  
Blackened sashimi grade ahi tuna seared rare, mixed greens topped with cucumber, peppers, avocado, crispy won tons and a sweet wasabi emulsion
- STEAK SALAD 16  
Diced NY strip, roasted peppers, dried cranberries, tomatoes, feta, horseradish cream and balsamic reduction all served over mixed greens
- AVOCADO SHRIMP BLT SALAD 16  
Chopped romaine, shrimp scampi, tomatoes, corn relish, roasted peppers, diced avocado, feta, hickory-smoked bacon tossed in a creamy avocado dressing
- PRICKLY PEAR SALAD 10  
Mixed greens tossed with prickly pear vinaigrette. Topped with crumbled bleu cheese, marinated oranges and candied walnuts
- COBB SALAD 14  
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



**BURGERS** – SERVED WITH FAT FRIES, SKINNY FRIES or HOUSE MADE POTATO CHIPS  
SUB side choices ADD \$1 – Onion Rings, Sweet Potato Fries, Zucchini Fries, Mac & Cheese

BODEGA BURGER 14

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

SOUTHWEST BURGER 15

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

GREEN EGG & HAM BURGER 15

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

SWISS & MUSHROOM BURGER 14

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

LOW CARB BURGER 15

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

TORTILLA BURGER 14

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

MOUNTAIN MAN BURGER 15

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.

BBQ RANCH BURGER 15

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

SMOKED SALMON BURGER 15

King salmon cake topped with grilled peppers, cucumbers and tartar sauce served on a ciabatta roll.

BLACK BEAN BURGER 14

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

## STEAK & SPECIALTIES

BONELESS RIBEYE 34

*DRUNKEN STYLE add \$4*

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

PRIME RIB 34

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

ANGUS NY STRIP 29

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 \$6)**

STEAK & ENCHILADA 17

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

CHIPOTLE SALMON FILET 24

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

PECAN CHICKEN 18

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 17

Sautéed spinach, squash, roasted peppers, tomatoes and linguini topped in a creamy pesto sauce topped with Parm cheese. **(add Shrimp \$6 or Chicken \$4)**

FISH & CHIPS 18

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

RED CHILE PORK CHOP 26

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.



# Menu

**Bodega Burger Co. & Lounge**  
**575-838-2087**