



STARTERS

HOUSE SALAD 6

Mixed greens, carrots, tomato, cucumber & croutons

AHI TUNA TACOS 14

Spicy sashimi tuna in crispy won ton shells

POTACHOS 14

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

SPINACH & ARTICHOKE DIP 12

CHIPS & SALSA 7

BUFFALO-LIME CHICKEN WINGS 15

MUSSELS 15

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

SOUPS

LOBSTER BISQUE CUP 5 | BOWL 8

ENTRÉE SALADS

KING SALMON SALAD 24

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

AHI TUNA SALAD 20

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 12

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

COBB SALAD 17

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

Bodega Burger Co. & Lounge - 606 N. California Street

575-838-2087

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 15

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 \$16

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

SWISS & MUSHROOM BURGER \$15

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

LOW CARB BURGER \$16

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

TORTILLA BURGER \$15

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

MOUNTAIN MAN BURGER \$16

A blend of elk, bison, antelope, wild boar and venison grilled with chipotle BBQ topped with cheddar cheese and grilled jalapeños, 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 \$16

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

BLACK BEAN BURGER \$15

Topped with wild mushrooms, roasted peppers, monterey jack cheese on a brioche bun

STEAK & SPECIALTIES

BONELESS RIBEYE \$34

drunken style add \$4

12 oz. New Mexico raised, hand carved, served with your choice of potato and vegetable

PRIME RIB \$34

12 oz. New Mexico raised, slow roasted, served with your choice of potato and vegetable

ANGUS NY STRIP \$29

12 oz. hand carved steak from the short loin, served with choice of potato and vegetables

ADD green chile relleno topped with red chile & cheese \$6

STEAK & ENCHILADA \$24

8 oz. sirloin grilled over a green chile cheddar enchilada, served with red chile grilled potatoes

CHIPOTLE SALMON FILET \$26

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

Sauteed spinach, squash, roasted peppers, tomatoes and linguini topped in a creamy pesto sauce topped with parmesan cheese

ADD Shrimp \$6 or Chicken \$4

FISH & CHIPS \$18

Beer battered Haddock, served with cole slaw and cucumber tartar and fries

RED CHILE PORK CHOP \$26

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

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