

COWBOY



TO GIT YA STARTED

Pulled Pork Taquitos* \$17

Rolled corn tortillas stuffed with Chipotle chile pulled pork, roasted corn, great guacamole & Cotija cheese. Red and green salsas.

✓ Chunky Guacamole \$12**Los Pequitos \$13**

Jalapeño poppers with marmalade dipping sauce, beer batter fried, stuffed with cheese and scallions.

Santa Fe New Mexican Egg Rolls* (2) \$12

Spicy chicken, corn, black beans, Hatch green chiles, onions and melted cheese. Served with avocado cream and salsa.

✓ Campfire Cauliflower \$16

Roasted cauliflower served with vegan dipping sauce.

Chicken Wings* \$19

Chimayo green chile buttermilk dressing, crackling fried and tossed in Chimayo hot sauce.

Crispy Calamari* \$19

A toss of calamari rings and fingers with spicy pomodoro sauce.

Queso Fundido \$15

Roasted poblanos, jalapeños, onion and tomatoes. Topped with queso Oaxaca. Served with corn chips.

Cowboy Sliders* \$17

3 mini sliders with smoked BBQ pulled pork or our signature brisket and green chile slaw.

EAT YER GREENS

Cowboy Chop Chop Salad* \$17

Romaine, salami, Manchego, chick peas, cherry tomatoes.

Southwest Caesar \$18

Flash grilled romaine with creamy Parmesan lime dressing, cumin spiced croutons, spiced pepitas.

✓ Spinach & Smoked Portobello Salad \$19

With Heirloom tomatoes, avocado, sage and balsamic dressing.

Smoked Salmon Salad* \$25

Caribe chile marinated salmon fillet, light smoked served Niçoise style with potatoes, greens, green beans, radishes, cherry tomatoes, lemon marinated olives, limey dressing.

Simple Salad \$12

Mixed greens, fried garlic, aged Parmesan, lemon and olive oil.

Spinach Apple Feta Salad \$16

Spinach, apple, feta, walnuts, red wine vinaigrette.

YOUNG'UNS MENU

Pint Size Burger* \$12

4oz burger, pickles, tomato, American cheese served with French fries.

Chicken Nuggets* \$11

Real chicken tenders, crispy fried with Cowboy ranch dipping sauce, served with French fries or carrots and celery.

Small Fry Quesadillas \$10

Corn tortillas griddled with chicken or pulled pork and Mexican cheese.

Small Fry Bean & Cheese Burrito \$8

Hand-held flour tortilla wrap with beans and cheddar cheese.

LA CASA SPECIALTIES - SANTA FE STYLE

Cantina Combo* \$24

Blue corn chile relleno, green chile chicken enchilada with herb green rice and ranch house black beans.

Chicken Enchiladas Mole* \$26

Shredded chicken, Mexican cheeses, mole negro, crema. Served with herb rice and ranch house black beans.

Cowboy Bolognese* \$27

Our version of this Italian classic. Smoked brisket tossed in creamy and spicy tomato sauce with Rigatoni pasta, Parmesan cheese. and basil garnish.

Chicken and Waffles* \$18

6oz boneless chicken breast deep fried in a spiced buttermilk batter served over a freshly made waffle with powdered sugar, maple syrup and a drizzle of our ancho chile caramel sauce.

✓ Señor Jimmy's Smothered Tostada \$17

Crispy tostada stacked with guacamole, black beans, lettuce, vegan cheese, tomatoes, smothered in Hatch green chile sauce, crema with herb green rice.

Add sliced grilled chicken breast* +\$8

Add flank steak* +\$12

FILL YA UP!

Cowboy Burgers and Sandwiches are served with a choice of Kettle Fries, Curly Fries or Homemade Cactus Potato Chips. A half pound Certified Angus Beef or Vegan Beyond Meat™. On a brioche bun, sesame seed bun or flour tortilla.

The Cowboy Burger* \$17

Certified Angus beef, lettuce tomato, onion, pickles, American cheese, Johnny's special sauce and Hatch green chiles.

Saddle Chicken Sandwich* \$17

Served crispy, green chile slaw served on a brioche bun.

Famous Green Chile Sopaipilla Burger* \$19

Puffy sopaipilla tucked with certified Angus beef, roasted Hatch chile, house sour pickles, red onion, arugula, charred tomato, Pepper Jack and secret (shhhh) sauce with red chile candied bacon.

Stag's Breakfast Burger* \$18

Certified Angus beef, piled high with bacon, fried egg, with pickled red onions, cheddar cheese and secret sauce.

Saddle Smash Burger* \$17

Two signature ground beef patties smashed to a crispy perfection, American cheese, onion jam, shredded lettuce, tomato, sliced pickles, smothered in our señor Jimmy's secret sauce served on a Brioche Bun.

✓ Prairie Vegan Burger \$18

Beyond Meat burger, blackened tomatoes, Hatch green chile, guacamole, our vegan queso served on a vegan brioche bun.

The Bronco Burger* \$20

Certified Angus beef topped with our house smoked brisket, cheddar cheese, sweet & spicy bacon, Santa Fe BBQ sauce, homemade onion ring, green chile slaw on a Brioche Bun.

Smoked Brisket Sandwich* \$17

Served with green chile slaw, Santa Fe BBQ sauce on a brioche bun.

Pulled Pork Sandwich* \$16

Served with green chile slaw, Santa Fe BBQ sauce on a brioche bun.

Country Style Baby Back Ribs* \$28

Ribs, fennel and coriander rub, jalapeño, maple and vinegar mop.

ON THE SIDE

✓ Green Chile Tater Tots \$8**✓ Kettle Fries \$8****✓ Green Chile Slaw \$6****✓ Herb Green Rice \$6****✓ Ranch House Black Beans \$6****Smoked Potato Salad \$8****Sopaipillas with Honey Butter/Mexican Chocolate Sauce \$12**

Basket of Spanish Puffed Pastries

Mac-n-Cheese \$8

Elbow macaroni in a creamy Parmesan sauce.

SWEET TOOTH FAVORITES

Frozen Ancho Chile Peanut Butter Pie \$8

Crunchy peanut butter, cream cheese, Piñon rum with a hint of chile, chocolate cookie crust.

Sopaipillas Con Dulce De Leche \$13

Mexican caramel ice cream, spiced chocolate sauce drizzle.

Churro Adobe \$10

Cinnamon sugar dusted churros with chocolate espresso dipping sauce.

Ice Cream Taco \$10**Warm Apple Blueberry Cobbler \$10**

Topped with a buttery crust, vanilla ice cream and Ancho chile caramel sauce.

Waffle Madness \$24

3 scoops of ice cream, churros, whipped cream, sprinkles, chocolate sauce, Ancho chile caramel served on our signature waffle. Serves 4.

Lil' Madness (our signature sundae) \$14

Ice cream, whipped cream, sprinkles, chocolate sauce, Ancho chile caramel served on our signature waffle. Serves 2.

✓ Vegan ice cream available upon request.

 mild to medium spice

✓ vegan

Substitutions and customizations may be available upon request.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.