

ALL DAY MENU

11:30AM - 10:00PM

SHARES BASKET OF FRY BREAD 10

CHIPS & SALSA (V) (GF) (VG)
house made white corn tortilla chips & Anna's salsa fresca
10
add guacamole +8

HUMMUS PLATE (V)

house made hummus, marinated olives, fresh vegetables, grilled pita bread & extra virgin olive oil 20

GRILLED CHICKEN WINGS

classic buffalo or house made barbecue sauce with carrots & celery choice of blue cheese or ranch dressing 6 pieces for 18 / 10 pieces for 24

NACHOS

fresh corn tortilla chips, pinto beans, green chile, roasted jalapenos, blend of colby jack & cheddar cheeses, fresh pico de gallo, guacamole & sour cream 18

add sauteed shrimp or citrus grilled chicken +6



STARTERS

SOUP OF THE DAY Cup 9 / Bowl 12

CHIPOTLE CHEDDAR CORN CHOWDER

Cup 9 / Bowl 12

PICURIS SALAD (V)

romaine hearts, roasted corn, cherry tomatoes, cucumber, crunchy garbanzo beans, red chile dusted tortillas and maple soy vinaigrette

COBB SALAD (V)

romaine hearts, cherry tomatoes, hardboiled egg, cucumber, fresh avocado, applewood smoked bacon, blue cheese, kalamata olives with lemon thyme vinaigrette

19

CANDIED APPLE SALAD

Arugula, candied Honey Crisp Apple, Feta with a spiced vinaigrette 19

ROASTED BEET & COTIJA SALAD

Seasonal greens, pomegranate seeds, with a cinnamon dressing 19

BAKED BRIE EN CROUTE

Herbed roasted grapes, candied walnuts, honey drizzle Served with a grilled crostini

22

Add-on to any salad-sauteed shrimp, citrus grilled chicken or seared salmon +6



LOCAL FAVORITES

ASADERO CHEESE QUESADILLA

flour tortilla, guacamole, pico de gallo & sour cream Add sauteed shrimp, or grilled chicken +6

20

CARNITAS ROLLED TACOS

Pickled onion, queso fresco, tomatillo chile de arbol salsa, sour cream, served with white rice

22

GREEN CHILE CHICKEN ENCHILADAS

blue corn tortillas, cheddar jack cheese, pinto beans, Pico de gallo, guacamole, sour cream

22

FISH & CHIPS

tempura battered Alaskan cod, coleslaw, red chile tarter sauce Served with house made fries

26

HOUSE MADE CHICKEN POT PIE

chicken & vegetables in a creamy house made sauce baked inside a puff pastry shell served with house salad

24



BURGERS & SANDWICHES

CLUB SANDWICH

roasted turkey, cured ham, applewood smoked bacon, avocado, tomato, lettuce, red onion on whole wheat, sourdough or gluten free bread and your choice of side 22

GRILLED ACHIOTE CHICKEN SANDWICH Avocado, provolone, chipotle aioli on a brioche bun 20

AMAYA BURGER

Bison 18 or Black Angus Beef 16

served on a butter brioche bun with lettuce, tomato, onion, a pickle your choice of side: house made fries, sweet potato fries, or tempura fried onion rings

add New Mexico roasted green chile, white cheddar cheese, avocado or bacon +3