

STARTERS

- GF** **V** **Pico de Gallo & Chips 4**
house made pico de gallo with assorted corn chips
- GF** **V** **Guacamole & Chips 8.25**
served in a blue corn tortilla cup with a sprinkle of diced tomatoes and wedge of lime
- GF** **V** **Sweet 'tater Fries 7.25**
Louisiana yam fries sprinkled with chopped walnuts and scallions with a walnut, honey & mayo dipping sauce
- GF** **Chile Cheddar Fries 7.50**
fresh cut Idaho russets topped with our own spicy green chile and melted cheddar cheese
- V** **Cabeza de Ajo 8**
a head of roasted garlic drizzled in extra virgin olive oil on a plate of melted Jack cheese with tomatillo salsa and crostini slices

CHICKEN WINGS

all natural chicken breast, flash fried

BUFFALO - tangy "Buffalo" marinade, breaded and flash fried, served with blue cheese dressing **12**

HOT **JERK** - tossed in our righteous Jamaican Jerk sauce, served with more Jerk sauce on side. **SPICY! 12**

HOT **WINGS OF FIRE** - tossed in Salsa Diablo with chopped chopped habaneros. Served with blue cheese dressing and celery. **THESE ARE HOT & SPICY! 13**

SLIDERS

served with a dollop of coleslaw on a small brioche bun with some Cowgirl BBQ sauce

- Mesquite-smoked BBQ Beef 6.50**
- Chipotle Pulled Pork 5.50**



QUESADILLAS

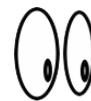
our quesadillas come with sour cream, pico de gallo, red onions and pickled jalapeños on the side

Quesadilla de la Casa 8.25

black beans, Jack cheese and red chile

Add-ons

- Shredded BBQ Brisket **5**
- Smoked Chicken **3**
- Chipotle Pulled Pork **3**
- Grilled Asparagus **2**
- Green Chile Strips **1.50**
- Sauteed Crimini Mushrooms **1.50**
- Guacamole **1.50**
- Grilled Tomato **1**



check out our
LOGO WEAR!

GF **V** FIVE PEPPER NACHOS with Salsa Diablo 11

tortilla chips topped with black beans, Jack & cheddar cheese, red onions, guacamole pickled jalapeños, black olives & sour cream and our extra spicy Salsa Diablo!

Add house-smoked pulled chicken, chipotle pulled pork **3.00** or shredded brisket **4.00**



THE WALL STREET JOURNAL.

CHILI

Large bowl of Chuckwagon Chili 11.50

our Texas-style ground beef & brisket chili with beans and veggies. Served with jalapeños, red onions, sour cream, cheddar cheese and jalapeño cornbread **TRY IT AS A FRITO PIE! 11**

GF **V** **Large bowl of Vegetarian Chili 10.50**

made with kidney and garbanzo beans, corn, carrots and sweet peppers. Served with jalapeños, red onions, sour cream, cheddar cheese and jalapeño cornbread **TRY IT AS A FRITO PIE! 10**

SALADS

GF **V** **Cowgirl Salad small 7.50 / large 9.50**

mixed organic greens with grated carrots, red peppers, red onion, pepitas and local radish sprouts with choice of ranch, vinaigrette, lemon basil or blue cheese dressing

Caesar Salad small 7 / large 9

romaine lettuce tossed in a traditional Caesar's dressing (yes, it has anchovies,) topped with grated Parmesan cheese and croutons

GF **V** **Harvest Salad small 9.50 / large 12.50**

roasted golden beets, asparagus, roasted red peppers, Marcona almonds, shaved fennel with organic greens. Tossed in lemon/basil vinaigrette

add-ons

- | | | | |
|---|---|------------------------------------|---|
| GF V Seared Beef Tenderloin | 6 | Grilled Salmon | 6 |
| Chimayo Chicken Breast | 5 | Seared Shrimp | 6 |
| Jerk Chicken Breast | 5 | V Grilled Crimini Mushrooms | 5 |
| V Jerk Tofu | 5 | V Goat Cheese | 1 |

AWARD WINNING BBQ

our in-house pit turns out some mighty fine mesquite-smoked BBQ! Our meats are CHOICE cuts and our highly coveted dry rub enhances up to 14 hours of smoking. All our "Q" comes with hearty sides of potato salad, coleslaw, BBQ pinto beans and our ready-for-stardom BBQ sauce!

Branding Iron BBQ Chicken 15

half a smoked chicken, dry rubbed and glazed with BBQ sauce

Bunkhouse Brisket 16.75

12 hour mesquite-smoked sliced beef brisket with Texas toast

BBQ Mesquite-smoked Baby Back Ribs 18

half rack Baby Back ribs basted with BBQ sauce

BBQ Sampler Platter #1 21

a trio of mesquite-smoked ribs, brisket and BBQ chicken with some Texas toast

BBQ Sampler Platter #2 19

a trio of mesquite-smoked ribs, pulled pork and BBQ chicken with some Texas toast



SEAFOOD

Bourbon Salmon Platter 18.50

grilled salmon filet with a bourbon glaze, served with scalloped potatoes & grilled asparagus

Fish and Chips 15

wild caught, sustainably fished cod filets, dipped in a Sierra Nevada Pale Ale batter and flash-fried along with hand cut fries. Served with jalapeño tartar sauce and coleslaw

Catfish Platter 15

flash-fried filet of Saltine-crust Louisiana catfish served with jalapeño tartar sauce, rice and spicy collard greens

Salmon Tacos al Carbon 15.50

grilled salmon "fingers" folded into two flour tortillas along with melted Jack cheese, chopped lettuce and tomato, served with our own tomatillo salsa, pico de gallo, rice and black beans

COMFORT

Chick-a-licious Mac 'n Cheese 14

Macaroni with Tillamook white cheddar and Parmesan topped with green chile & chicken-fried chicken breast



World Famous Butternut Squash Casserole 15

Baked layers of butternut squash with caramelized onions, bread crumbs, Jack cheese, with a small Cowgirl salad

Chicken Fried Chicken 15

with country cream gravy and mashed potatoes & your choice of today's vegetable or spicy collard greens

Chicken Fried Steak 15

with country cream gravy and mashed potatoes & your choice of today's vegetable or spicy collard greens

Jerk Chicken Platter 15.50

all natural chicken breasts chargrilled with our spicy Jamaican Jerk BBQ sauce; served with rice & black beans

Petite Sirloin 19.50

6oz top choice, center cut, cooked to order, topped with a strip of green chile and served on a bed of grilled caramelized onions. Comes with hand-cut fries (frites) and grilled veggies.

SOUTHWEST



Chiles Rellenos 14

Sierra Nevada Pale Ale battered Anaheim chiles stuffed with Jack cheese, topped with red or green chile and melted cheese, and served with rice and black beans. A favorite with locals!



Huevos Rancheros 11

two eggs cooked to order, stacked atop corn tortillas and black beans smothered with your choice of chile & melted jack cheese, with tortillas & papas fritas. (Sorry, NO sunny side up)

Smoked Chicken Short Stack 12.50

blue corn tortillas layered with smoked chicken, black beans, Jack & cheddar cheeses, choice of chile, with rice

Fajitas Platters!

with guacamole, grilled onions & peppers, Jack cheese, sour cream, salsa, rice, black beans & tortillas

Chicken Breast Fajitas - all natural! 15.75

Tenderloin Steak Steak Fajitas - all natural! 16.75



Crimini Mushroom Fajitas 14

BURGERS & SANDWICHES - all come with hand cut Idaho russet fries & coleslaw

Pulled Pork BBQ Sandwich 12

simmered in a spicy chipotle BBQ sauce and piled into a brioche bun

try the "Heat Seekers" Food Network version smothered in Salsa Diablo for .50 more!



BBQ Beef on a Bun 13

shredded mesquite-smoked beef brisket simmered in our sassy BBQ sauce and stacked on a brioche bun

"The Natural" aka the Cowgirl Burger 12.50

Black Angus, antibiotic and hormone-free, grass fed, grain-finished custom ground beef served on a brioche bun. Healthy and delicious!

Buffalo Burger 15

NM raised Lamont all-natural buffalo - lean and nutritious!

Grilled to order and served on a brioche bun



Nuthouse Housemade Nut Burger 12

Patrick's own blend of organic red quinoa, garbanzos, ground almonds and pecans, roasted garlic, pesto, basil and sundried tomatoes on a brioche bun

ADD-ONS

- cheddar, Monterey Jack, Swiss, blue cheese 1.00
- green chile strips or chopped green chile 1.00
- applewood-smoked bacon 1.50
- sliced avocado 1.50
- grilled mushrooms or onions .50
- substitute sweet potato fries 1.50
- substitute truffle fries 2.00
- substitute Cowgirl salad 2.00

GET ANY SANDWICH ON AN UDI'S GLUTEN FREE BUN FOR 1 DOLLAR EXTRA!

WINNER!



The Mother of all Green Chile Cheeseburgers 15.50

Our secret blend of all-natural beef, local buffalo and applewood smoked bacon, grilled to your liking and served in a brioche bun with melted brie, truffled green chile, a slice of heirloom tomato, chipotle sauce and some hand cut fries - add truffle fries \$2

Just ask for "Mother!"

WINNER!



side orders

- Mashed Potatoes with cream gravy 3.50
- Scalloped Potatoes 4
- Mac 'n Cheese 7
- Basket of hand cut French Fries 4
- Truffle Fries 6
- Veggie of the Day 4
- Spicy Collard Greens 3
- Potato Salad 3
- Coleslaw 2.50
- BBQ Beans 2.50
- Black Beans 2.50
- Mexican Red Rice 2.50
- Chipotle Aioli 2
- Jamaican Jerk Sauce 2
- Salsa Diablo 2
- Jalapeno Cornbread 2
- Red or Green Chile 2
- Tortillas (two, flour or corn) 1.50

thirst quenchers

- Sodas (20oz) 2.95
- Coke, Diet Coke, Dr. Pepper, Sprite, Tonic, Ginger Ale, Root Beer, or Club Soda
- Lemonade 2.95
- Bottled Waters
 - Topo Chico (sparkling) 2.50
 - still water 1
- Juices 2.50
 - Fresh OJ
 - Apple juice (organic, unfiltered)
 - Cranberry
 - Ruby Red Grapefruit
 - Tomato
- TAZO Iced Tea 2.95
- TAZO Hot Teas 2.95
- COFFEE - DARK ROAST 2.75

The Fine Print

We welcome Visa, Mastercard and American Express.
 20% gratuity will be added to parties of 6 or more.
 20% gratuity will be added for separate checks.
 Children MUST be supervised in the Play Area.
 Sorry, personal checks are not accepted.
 Guests deemed to be intoxicated will NOT be served
 E-cigarettes are not permitted

BE ADVISED

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

MEAT TEMPS, ETC ~ please note: SMOKED MEATS TURN "PINK!"

Mother Burger may stay "pink" even at higher temps
 Our buffalo burger tends to lose color at a lower temperature.
 The Cowgirl wants you to get your burgers and steaks the way you like 'em!
 rare - cool and red throughout (125-130*) medium rare - warm & red center (135-138*)
 medium - warm and pink center (140-145*) medium well - trace of pink (150-155*)
 well done - no pink (above 165*)



means it's **SPICY HOT!!!**



is **VEGETARIAN** friendly



GLUTEN FREE

We do our best to accommodate gluten free guests but we cannot guarantee the possibility of cross-contamination