

1629



*Welcome valued 1629 Wine Club Members.
Thank you for joining us this evening.*

Starters

Charcuterie Board - \$25

A chef curated selection of fresh cut meats, cheese and house-made crostini.

Tuscan Bruschetta-\$16

Marinated tomatoes topped with olives, feta, and mozzarella served on toasted sourdough.

Bone Marrow Truffle Fries-\$18

Pecorino romano, parsley, truffle oil and rich bison bone marrow.

Cholula Chicken Wings-\$23

Breaded, marinated chicken with house-made green chile ranch.

Tequila Caesar Salad - \$15

Romaine lettuce tossed in house-made tequila-caesar dressing with anchovies, bacon, diced tomato, fresh croutons and parmesan cheese.

Wood Fired Brick Oven Pizzas \$21

Mushroom

Mushrooms, truffle oil, & white sauce

Bee Sting

Pepperoni, crushed red pepper with a drizzle of fresh honey.

The Greek

Kalamata olives, feta, tomato, prosciutto, arugula

Lobo

Pepperoni, sausage, and green chile

Pizza de Rondaña

Sausage, pepperoni, mushroom, olives, onion, and green chile

El Pollo y La Cabra

Balsamic glazed chicken, fresh goat cheese and a garlic butter sauce.

Dinner Specials

Chicken Saltimbocca-\$31

Local chicken breast wrapped in prosciutto with roasted red peppers, garlic, and arugula.

French Provincial Cod \$37

Pureed asparagus, loin of cod, marinated squash, oyster mushrooms and pickled fennel.

Green Chile Bacon Bison Burger - \$27

A bison burger topped with bacon, green chile, havarti cheese and sauteed mushrooms. Served with truffle french fries.

Red Chile Ribeye-\$40

10oz beef ribeye with fresh roasted red chile sauce and Elote.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.