

de la tierra

STARTERS

SOUP DU JOUR....9

Ask Your Server for Today's Selection

BUTTER LEAF WEDGE SALAD....12

Crispy Prosciutto, Dried Cranberries, Radish, Red Onions, Walnuts, Blue Cheese Dressing

APPLE & ROASTED SWEET POTATO QUINOA SALAD....12

Pistachios, Mixed Kale, Roasted Bell Pepper, Dried Apricots, Dijon Maple Vinaigrette

CLASSIC CAESAR SALAD....10

White Anchovies, Chopped Romaine, Pecorino Romano, Focaccia Croutons
add grilled chicken...7

ROASTED MEDITERRANEAN OLIVES....12

Roasted Garlic, NM Goat Cheese, Crostini

PLATES

MEATLOAF....18

Mashed New Potatoes Served with White Gravy, Seasonal Veggies

CHEESE ENCHILADAS....12

Corn Tortillas Layered with Cheddar Cheese, Beans, Choice of Red or Green Chile

CARNE ADOVADA BURRITO....14

Beans Wrapped in a Flour Tortilla, Pico de Gallo, Sour Cream, Topped with Cheddar Cheese,
Smothered in Red or Green Chile

CHICKEN FLAUTAS....14

Jack Cheese, Sour Cream, Guacamole, Pico de Gallo, Beans

STEAK FRITES....29

Flat Iron Steak, Red Wine Demi, Maître d' Butter, Shoestring Fries

BURGERS & SANDWICHES

TURKEY MELT....14

Cheddar, Jack, Green Chile, Tomatoes with a Dijon Aioli served on Rye Bread

ANACONDA BURGER....15

Bacon, Jack, Cheddar, Dijon Aioli, Lettuce, Tomato, Onion, Pickles, Served on a Brioche Bun

PASTRAMI REUBEN....15

Rye Bread, Sauerkraut, Thousand Island Dressing

EL CUBANO....15

Mojo Roasted Pork, Black Forest Ham, Swiss Cheese, Pickles, Mustard, Mayo

Chef may vary menu depending on ingredient availability to provide the best dining experience