

A La Carte

pricing available upon request

Starters

CAST IRON CORNBREAD ^V baked with aged cheddar & green chiles | serves two to three 15.00

DEVILED EGGS ^{GF} ★ bacon, chives & house made sweet pickles | per dozen 15.00

SMOKED RATTLESNAKE & RABBIT SAUSAGE four per order 20.00

CHEF'S MAC N' CHEESE bacon, green chiles, white & sharp cheddar topped with green onions & toasted bread crumbs | per quart 20.00

BISON CHILI ^{GF} ground bison, corn, black & pinto beans, poblanos, green chile cheddar, chives, corn tortilla chips | per quart 20.00

Salads

deconstructed with choice of dressing | serves two to four
ranch, bleu cheese, poppy seed, champagne vinaigrette, honey vinaigrette

HEARTY FIELD GREENS field greens, corn, black olives, sweet peppers, tomatoes, bacon, hard boiled egg, cheddar, corn bread croutons 30.00

COWBOY WEDGE iceberg lettuce, tomatoes, bacon, hard boiled egg, bleu cheese crumbles, crispy onion strings 30.00

Barbecue

WOOD FIRED CHICKEN ★ all natural cage-free half chicken with green chile cream gravy | includes choice of two sides 30.00

BABY BACK PORK RIBS white onions & house made sweet pickles | by the rack 32.00

PECAN-SMOKED PRIME RIB ^{GF} ★ choice of two sides | serves twenty 700.00

Accompaniments

serves two to four | 15.00

SEASONAL VEGETABLES

CILANTRO PEANUT COLESLAW

ROASTED ACORN SQUASH

SWEET POTATO MASH

YUKON GOLD GARLIC MASHED POTATOES

Sauces

pint 10.00 | quart 15.00

TOMATO JAM | RASPBERRY PLUM BBQ | PRICKLY PEAR SAUCE | SOUTHWEST PEANUT BUTTER

Sweets

DOUBLE CHOCOLATE COOKIES with white & sweet chocolate chips | per dozen 20.00

OUR FAMOUS CARROT CAKE classic house made carrot, pineapple & coconut recipe layered with rich cream cheese frosting | whole cake, serves ten to sixteen 90.00

DOUBLE CHOCOLATE CAKE with creamy chocolate frosting & Black Cow vanilla ice cream on the side | whole cake, serves six to eight 60.00