

# LVL 5

## beginnings

### Soup and Salad

WHITE BEAN AND BARLEY SOUP 8  
TOMATILLO | CORIANDER |  
PEPITAS | GRILLED BREAD

BUTTERNUT SQUASH PORK POSOLE 9  
HOMINY | RED CHILE | LIME | COTIJA |  
PICO DE GALLO

SAWMILL SALAD 10  
ARTISANAL GREENS | AVOCADO |  
ACHIOTE APPLES | GOAT CHEESE |  
CROUTONS | BALSAMIC VINAIGRETTE

WINTER GARDEN SALAD 12  
KALE | BUTTERNUT SQUASH | PEAR |  
HAZELNUTS | MANCHEGO |  
APPLE CIDER VINAIGRETTE

### Small Plates

Similar to tapas, small plates are  
great for sharing multiple courses  
amongst friends or offering lighter  
portions

FRIED BRUSSELS SPROUTS 9  
MARCONA ALMONDS |  
PRESERVED CHERRIES | CHORIZO AIOLI

DUCK CARNITAS TOSTADAS 9  
CHIMAYO GLAZE | TOMATILLO | RADISH |  
COTIJA | MICRO CILANTRO | Picked Onion

CHIPOTLE APRICOT GLAZED ROCK  
SHRIMP 10  
LIME | CILANTRO

NATIVE YELLOWSTONE BISON  
ALBONDIGAS 10  
MOLE COLORADO | PICKLED PEPPERS |  
BIRD SEED | FLOUR TORTILLA

### Shareables

AVOCADO HUMMUS 15  
URBAN REBEL SPROUTS | BIRD SEED |  
FLATBREADS

ACHIOTE CHICKEN SKEWERS 13  
LVL 5 AIOLI | TUMBLEWEED SLAW

CHACO FLATBREAD 12  
PECAN ROMESCO | BALSAMIC HYACINTH  
BULBS | POBLANO | ROASTED TOMATO |  
GOAT CHEESE | MOZZARELLA |

ARTISANAL CHARCUTERIE AND  
TUCUMCARI CHEESE 16/28  
SELECTION OF THREE CHEESES AND TWO  
CURED MEATS WITH:  
MARINATED OLIVES | HOUSE PICKLE |  
FLATBREADS

## Seasonal entrées

\*entrée specials will rotate weekly; items  
and ingredients are subject to change  
depending on availability

### Small Plate

### Angus Beef Special

### Fresh Sustainable Catch

### Artisanal House Made Pasta

### Vegan and Gluten Free Special

## indulgences

salted caramel cheesecake 9  
pepita brittle

flourless chocolate torte 9  
STRAWBERRY compote

dessert special 9  
Seasonally inspired offering

House made ice cream 6  
Seasonal flavors