

## BEGINNINGS

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### SOUP AND SALAD

#### SOUP OF THE MOMENT 10

**SAWMILL SALAD** 12/7  
ARTISANAL GREENS | AVOCADO |  
ACHIOTE APPLES | GOAT CHEESE |  
CROUTONS | BALSAMIC VINAIGRETTE

**SOUTHWEST CHOPPED SALAD** 14  
BACON | TOMATO | CORN | CHIMAYO JACK |  
BLACK BEANS | PICKLED PEPPERS | GREEN  
CHILE RANCH

**SPICY CRAB SALAD** 17  
MANGO | CUCUMBER | AVOCADO | LIME |  
CILANTRO | TORTILLA STRIPS

### SMALL PLATES

SIMILAR TO TAPAS, SMALL PLATES ARE GREAT  
FOR SHARING MULTIPLE COURSES AMONGST  
FRIENDS OR OFFERING LIGHTER PORTIONS

**CAST IRON BLUE CORNBREAD** 8  
JALAPENO LIME BUTTER  
*\*BAKED TO ORDER*

**FRIED ARTICHOKE HEARTS** 11  
MOROCCAN OLIVES | LEMON | MINT | AIOLI

**ESQUITES** 9  
CHORIZO AIOLI | COTIJA | LIME | CILANTRO

### SHAREABLES

**AVOCADO HUMMUS** 15  
URBAN REBEL SPROUTS | BIRD SEED |  
FLATBREADS

**BLUE CORN HUSH PUPPIES** 12  
GREEN CHILE "PIMENTO" CHEESE | HOT SAUCE  
HONEY

**ACHIOTE CHICKEN SKEWERS** 14  
LVL 5 AIOLI | TUMBLEWEED SLAW

**FLATBREAD** 14  
THREE CHEESE | TRUFFLE | ASPARAGUS |  
MUSHROOM | CIPPOLINI ONION

**ARTISANAL CHARCUTERIE AND  
TUCUMCARI CHEESE** 16/28  
CHEF SELECTION OF THREE CHEESES AND TWO  
CURED MEATS WITH: OLIVES | HOUSE PICKLED  
VEGETABLES | FLATBREADS

## SEASONAL ENTRÉES

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\*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

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**SALTED CARAMEL CHEESECAKE** 9  
PEPITA BRITTLE

**FLOURLESS CHOCOLATE TORTE** 9  
STRAWBERRY COMPOTE

**DESSERT SPECIAL**  
SEASONALLY INSPIRED OFFERING

**HOUSE MADE ICE CREAM** 6  
SEASONAL FLAVORS

*PARTIES OF SIX OR MORE WILL BE SUBJECT TO AUTOMATIC 20%  
GRATUITY AND MUST BE ON ONE CHECK. UP TO FIVE FORMS OF  
PAYMENT CAN BE ACCEPTED.*