# the SPORTS BOOK bar

## APPETIZERS

### GUACAMOLE & CHIPS $13
Fresh tortilla chips served with housemade salsa & guacamole
Add Queso +$2

### LOADED NACHOS $14
Tortilla chips, three cheese blend, refried beans
guacamole, sour cream, jalapeño, tomato & chicken

### CHICKEN WINGS $15
Choice of BBQ, Sweet Chile or Buffalo Sauce

### CHICKEN TENDERS $15
Crispy Tenders with your choice of sauce, served with fries

### SHRIMP COCKTAIL $15
Four jumbo shrimp, tangy cocktail sauce & lemon wedges

### CALAMARI $15
Lightly fried, served with spicy marinara
Perfect for sharing

### *SHRIMP CEVICHE $16
Plump shrimp, jalapeños, tomato, cucumber & blue corn chips

## SOUPS CUP $6 | BOWL $14

### MENUDO
Beef tripe and hominy simmered in red chile broth, served with warm tortillas

### GREEN CHILE STEW
Cubed pork, corn, potatoes, green chile, carrots, celery & onions

## SALADS

### HOUSE SALAD $9
Fresh mixed greens, cherry tomatoes, carrots & cucumber, tossed in
your choice of Ranch, Blue Cheese, Thousand Island or Balsamic Vinaigrette

### TRADITIONAL CAESAR $13
Romaine hearts, shaved parmesan, croutons & anchovy, tossed in creamy caesar dressing
Add Protein:
*Chicken +$8 | *Shrimp +$10 | *Salmon +$12 | *Steak +$15

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of food-borne illness, especially if you have certain medical conditions.

18% gratuity will be added to parties of 6 or more
Parties of 8 or more may be limited to 4 split checks. Additional split checks are subject to a $2 fee per check.

# the SPORTS BOOK bar

## LOCAL FARE

### HAND ROLLED FLAUTAS $15
Three rolled flautas, choice of chicken, beef,barbacoa, or carne adobada
avocado crema, cotija cheese & pico de gallo, served with cilantro rice

### ENCHILADA PLATE $15
Choice of ground beef or chicken, rolled in stone ground corn tortillas
choice of red or green chile, cheese, served with refried beans & cilantro rice
Sub *steak + $2  Add *egg + $2

### *STREET TACOS $15
Choice of asada, chicken or fish
served with cilantro rice

### CHICKEN FRIED STEAK $19
8 oz fried beef steak, smothered in brown or country gravy, served with
whipped potatoes & seasonal vegetables

## FROM THE LAND

### *FLAT IRON STEAK $28
8 oz steak, loaded baked potato & sautéed vegetables

### *BEEF TENDERLOIN $39
6 oz filet, whipped potatoes & sautéed vegetables

### HALF RACK RIBS $21
Red chile brown sugar dry rub, slow smoked & finished with tangy
BBQ sauce. Choice of (2 sides) loaded baked potato, whipped potatoes,
sauteed vegetables, fries, sweet potato fries, onion rings or coleslaw

## FROM THE SEA

### *SALMON VERANO $26
Blackened salmon, cilantro rice, mango pico, & sautéed vegetables

### FRIED SHRIMP PLATTER $21
Six Crispy fried shrimp,hushpuppies, fries, cocktail sauce & coleslaw

### FISH & CHIPS $18
Beer battered Atlantic cod, fries, hushpuppies, tartar sauce & coleslaw

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of food-borne illness, especially if you have certain medical conditions.

18% gratuity will be added to parties of 6 or more
Parties of 8 or more may be limited to 4 split checks. Additional split checks are subject to a $2 fee per check.

# the SPORTS BOOK bar

## HANDHELDS

Served with choice of Fries, Sweet Potato Fries, Onion Rings, Side Salad, or Coleslaw

### *HOUSE VALLEY BURGER $16
½ lb Angus beef patty, cheddar cheese, green chile, wrapped in a flour tortilla
Add *egg +$2

### *NORTEÑA $18
½ lb Angus beef patty, asadero cheese, green chile,
caramelized onions, guacamole, lettuce, tomato, onion & pickle
Add *egg +$2

### *MILE HIGH BURGER $20
Three smash patties, American cheese, lettuce, tomato, onion & pickle
Add extra pattie +$4
Add *egg +$2

### *PATTY MELT $16
½ lb Angus beef patty, cheddar cheese, caramelized onions &
Thousand Island

### *PULLED PORK SANDWICH $16
Slow cooked pulled pork, onion rings, coleslaw & pickles

### *BIG ROCK BUFFALO SANDWICH $16
Fried or grilled chicken breast, buffalo sauce, ranch, lettuce, tomato,
red onion & pickle

### *TURKEY CLUB $16
Roasted turkey, Swiss cheese, bacon, mayo, lettuce,
tomato & red onion

### *ESPAÑOLA DIP $18
Shaved prime rib, green chile,asadero cheese,
caramelized onions, on a hoagie roll served with au jus

## PET MENU

CHICKEN BREAST $6
SCOOP OF ICE CREAM $2
4 OZ BURGER PATTIE $5

## DESSERTS

### ICE CREAM SUNDAE $10
Three scoops of creamy vanilla ice cream,
topped with rich chocolate sauce, whipped
cream topped with a cherry

### CARROT CAKE $10
Moist carrot cake, raisins, walnuts
cream cheese icingand chocolate ganache

### CHEESECAKE $10
NY- Style cheesecake
drizzled with raspberry sauce

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of food-borne illness, especially if you have certain medical conditions.

18% gratuity will be added to parties of 6 or more
Parties of 8 or more may be limited to 4 split checks. Additional split checks are subject to a $2 fee per check.

# the SPORTS BOOK bar

## SIGNATURE COCKTAILS

### CHUPACABRA MARGARITA $16
Chamucos Reposado, Grand Marnier, Agave Syrup, Fresh Lime Juice

### LA LLORONA MARGARITA $16
Chamucos Reposado, Mezcal, Coconut cream, Agave Syrup. Fresh Lime Juice

### SILVERCOIN MARGARITA $16
Don Julio Blanco, Cointreau, Agave Nectar, Fresh Lime Juice

### BLUE COCONUT MARGARITA $12
Jose Cuervo Traditional, Blue Curacao, Coconut Cream, Fresh Lime Juice, Pineapple Juice

### STRAWBERRY SPICY MARGARITA $12
Jose Cuervo Devil's Reserve, Triple Sec, Strawberry Puree, Fresh Lime Juice

### PATRON MARGARITA $14
Patron Silver, Triple Sec, Fresh Lime Juice

### CANTARITO $14
Gran Centenario Plata, Fresh lime Juice, Fresh Orange Juice, Fresh Grapefruit Juice, Agave Nectar, Grapefruit Soda, Tajin, Tamarindo Candy

### RANCH WATER $14
Codigo Blanco, Fresh Lime Juice, Topo Chico

### OAXACA OLD FASHIONED $18
Codigo Anejo, Ancho Reyes Chile Liquer, Aztec Chocolate Bitters, Orange Bitters, Simple

### BLOODY MARIA $18
Jose Cuervo Traditional, Fresh Lime Juice, Bloody Maria Mix Lemon,Lime, Celery, Carne Seca, Shrimp, Olives

### NM MULE $16
Chamucos Blanco, Red Chile Honey, Fresh Lime Juice, Ginger Beer

### ESPRESSO MARTINI $14
Titos, Espresso, Simple Syrup

## FROZEN SELECTION

### PINA AZUL $14
Malibu Rum, Hypnotic, Blue Curacao, Pineapple Juice, Lime Juice, Coconut Cream

### FROZE $13
Titos Vodka, Rose Wine, Strawberry Simple Syrup

## FLIGHTS

### CODIGO TEQUILA $45
Blanco, Reposado, Añejo

### CHAMUCOS TEQUILA $32
Blanco, Reposado, Añejo

### SANTA FE WHISKEY $32
Original Mesquite, Unsmoked, Apple Brandy Cask

### NM BEER $12
Rotating Local Selection

### MARGARITAS $18
Jalapeño Cucumber, Coconut Blood Orange, Mangoneada, Watermelon Basil

## MOCKTAILS

### TAMARINDO GINGER LIMEADE $9
Tamarindo Liquid Alchemist, Fresh Lime Juice, Ginger Beer

### STRAWBERRY BASIL SPRITZER $8
Strawberry Basil Simple Syrup, Fresh Lime Juice, Topo Chico

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of food-borne illness, especially if you have certain medical conditions.

18% gratuity will be added to parties of 6 or more
Parties of 8 or more may be limited to 4 split checks. Additional split checks are subject to a $2 fee per check.