



Breakfast

Served daily from 8 to 11 am

BREAKFAST BURRITOS

Made with choice of:
local sausage, bacon, carne adovada,
chorizo, calabacitas, or tofu scramble
with fresh cracked scrambled eggs, cheddar cheese,
house-punched fried red potato wedges, and choice of
house-made red or green chile sauce.

\$11.50

Tried it smothered with choice
of chile for
\$2.50

Available gluten free, vegetarian,
vegan, and dairy free.



BREAKFAST TACOS



Made with choice of:
local sausage, bacon, carne adovada,
chorizo, calabacitas, or tofu scramble
with fresh cracked eggs, cheddar cheese,
pico de gallo, and choice of house-made
red or green chile sauce piled on
fresh fried corn tortillas.

\$11.50

Gluten free! Also available vegetarian,
vegan, and dairy free.

Drinks

**COKE, DIET COKE, ROOT BEER, FANTA, HI C. DR.PEPPER, SPRITE
ICED TEA, HOT TEA, COFFEE, HOT COCOA**

\$2.50

TAP WATER (FREE) HIGH PH 9.5 KANGEN ALKALINE WATER (\$.25)

BEER & WINE

Please see our current Beer and Wine Menu
or ask server about availability. Please respect our
three drink limit for alcoholic beverages.

Desserts

PLATINUM BARS (V)

Scratch-made smooth peanut butter bars with
sweet chocolate and crunchy rice crispies.

\$6.50

CHOCOLATE CHIP COOKIES (V)

Scratch-made chocolate chip cookies.

\$3.50

SEA SALT BROWNIE (V)

Scratch-made chocolate brownies.

\$4.75

CANOLIS, CAKES, PIES, MUDSLIDES AND MORE

All scratch-made. Ask server for availability.

V= can be made vegan upon request

*Prices, items, and availability are subject to change

Appetizers

GARLIC KNOTS (V)

Served with choice of house-made marinara or ranch.
\$8.50

BEER BATTERED FRIED GREEN CHILE STRIPS (V)

Served with house made ranch.
\$9.50



BEER BATTERED FRIED ZUCCHINI (V)

Served with house-made ranch..
\$9.50



MOZZARELLA STICKS

Served with choice of house-made marinara or ranch
\$11.50

PLATTER OF FRIES (V)

A platter of our house-cut fries. Add bacon, house-made red or green chile sauce, queso, cheddar cheese, or jalapenos
\$8.50 / Add +\$1.50 each / Add Bacon: +\$3.00

HOT WINGS

Choice of baked or fried | Mild, Medium, Hot, Garlic Parmesan, or BBQ | Served with choice of house-made ranch or bleu cheese.
(5) \$10.50 / (10) 20.50

CHEESE BREAD (V)

14" dough topped with garlic butter, mozzarella, and spices. Served with choice of house-made marinara or ranch.
\$15.50

GREEN CHILI CHEESE BREAD (V)

14" dough topped with garlic butter, mozzarella, spices, and autumn roasted green chile. Served with choice of house-made marinara or ranch..
\$16.50

Salads

Your choice of house made dressing: Ranch, Green Chile Ranch, Bleu Cheese, 1000 Island, Balsamic Vinaigrette, Greek, Vegan Ranch, Vegan Green Chile Ranch or Vegan 1000 Island. Add Grilled All White Meat Chicken: +\$4.00

SIDE SALAD

Spring mix blend, bell peppers, onions, black olives, tomatoes, and cucumbers.
\$7.50

CHEF SALAD

House=smoked turkey, ham, spring mix blend, bell peppers, onions, black olives, tomatoes, and cucumbers topped with mozzarella.
\$15.50

HAWAIIAN 505 SALAD

Spring mix blend, tomatoes, cucumbers, onions, bell peppers, pineapple, ham, and seasoned tortilla strips.
\$14.50

DINNER SALAD

Spring mix blend, bell peppers, onions, black olives, tomatoes, and cucumbers.
\$12.50

GREEK SALAD

Spring mix blend, black olive, pepperoncini, tomatoes, cucumbers, and feta.
\$14.50

BBLT SALAD

Spring mix blend, bacon, bleu cheese crumbles, tomatoes, cucumbers, and candied almond slivers.
\$15.50

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Pizza

DESIGN YOUR OWN PIZZA

**Regular or Thin Crust | Gluten Free crust 12" only +\$3.00 | Add toppings +\$2.00 each
Add Meats +\$3.00 each**

Toppings: Pepperoni, Italian Sausage, Ground Beef, Ham, Bacon, White Meat Chicken, Onions, Red Onions, Garlic, Mushrooms, Bell Peppers, Green Chile, Black Olives, Fresh Tomatoes, Pineapple, Jalapeños, Fresh Spinach, Cilantro, Fresh Basil, Pine Nuts, Pepperoncini, Artichokes, Sun Dried Tomatoes, Grilled Onions, Zucchini, Ricotta, Feta, Extra Sauce, Extra Cheese, Vegan Cheese, House-Made Vegan Items: Tofu Ricotta, Vegan Meatballs, Vegan Sausage, Vegan Pepperoni

\$13.50 (12") / \$15.50 (14") / \$17.50 (16")

Single Slice \$4.50 +\$0.75 per topping.

Specialty Pizzas

\$21.50 (12") / \$23.50 (14") / \$25.50 (16")

TIJERAS (V)

Olive oil base topped with mozzarella, mushrooms, onions, fresh spinach, squash, pine nuts, and ricotta cheese.

SANTA FE (V)

Marinara base topped with mozzarella, Pepperoni, sausage, ground beef, green chile, black olives, jalapenos (opt).

GREEN CHILE CHICKEN ALFREDO

Alfredo base topped with mozzarella, grilled all white meat chicken, autumn roast green chile, and fresh Parmesan.

BBQ CHICKEN

Barbecue sauce base topped with mozzarella, grilled all white meat chicken, grilled onions, and fresh cilantro.

DWI (V)

Marinara base topped with mozzarella, pepperoni, sausage, black olives, mushrooms, onions, and fresh tomatoes.

VEGGIE (V)

Marinara base topped with mozzarella, mushrooms, bell peppers, black olives, tomatoes, and onions.

CEDAR CREST (V)

Olive oil base topped with mozzarella, onions, sun-dried tomatoes, artichokes and fresh spinach.

CHEESEBURGER PICKLE PIZZA (V)

Olive oil base topped with mozzarella, ground beef, onions, pickles, fresh spring mix, tomatoes, and drizzled with 1000 Island dressing.

CHICKEN CARBONARA

Alfredo base topped with mozzarella, grilled all white meat chicken, crispy bacon. diced tomatoes, scallions and fresh Parmesan cheese.

CARNE ADOVADA

Olive oil base topped with mozzarella, slow braised Chimayo red chile pork, fresh cilantro and red onions.

TAOS (V)

Marinara base topped with mozzarella, sausage, bell peppers, onions, mushrooms, and green chile.

MARGHERITA (V)

Olive oil base topped with mozzarella, sliced tomatoes, fresh basil, and balsamic reduction.

Supreme Pizzas

\$23.50 (12") / 25.50(14") / \$27.50 (16")

MEAT LOVERS

Marinara base topped with mozzarella and piled high with sausage, ground beef, ham, pepperoni, and bacon.

SUPREME

Marinara base topped with mozzarella, Italian sausage, ham, ground beef, pepperoni, onions, mushrooms, bell peppers, black olives.

Other Specialties

STROMBOLI (V)

14" turnover filled with mozzarella and 3 toppings
Served with choice of marinara or ranch.
\$16.50

CALZONE (V)

10" half-moon shaped pocket filled with mozzarella, ricotta, and 2 toppings. Served with choice of marinara or ranch.
\$15.50

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Pasta

BUILD YOUR OWN PENNE BOWL (V)

A hearty portion of penne pasta with either marinara or Alfredo sauce and toppings of your choice with mozzarella and fresh Parmesan. Served with a side of house-made garlic bread.
Starts at \$14.50

CHICKEN CARBONARA PASTA (V)

Crispy bacon and grilled all white meat chicken in our house-made Alfredo sauce over penne pasta topped with scallions, diced tomatos, and fresh Parmesan. Served with a side of garlic bread.
\$16.50



GREEN CHILE CHICKEN ALFREDO PASTA (V)

Autumn roast green chile and grilled all white meat chicken in our house-made Alfredo sauce with penne pasta. Topped with fresh Parmesan. Served with a side of garlic bread
\$16.50

CLASSIC SPAGHETTI AND MEATBALLS (V)

House-made all beef meatballs and marinara sauce on a bed of spaghetti noodles topped with mozzarella and fresh Parmesan. Served with a side of house-made garlic bread. Kids portion available.
\$15.50 / Kids \$9.50

CHICKEN FLORENTINE PASTA (V)

Fresh spinach, grilled all white meat chicken, and caramelized onions with penne pasta tossed in our house-made Alfredo sauce and topped with fresh Parmesan. Served with a side of garlic bread.
\$16.50

CHICKEN CALABACITAS PASTA (V)

A blend of zucchini, fire roasted corn, red onions, autumn roast green chile, grilled all white meat chicken, with penne pasta tossed in house-made Alfredo sauce and topped with fresh Parmesan. Served with a side of garlic bread.
\$16.50

CARNE ADOVADA ALFREDO

Slow braised Chimayo red chile pork in house-made,Alfredo sauce with penne pasta topped with scallions and fresh Parmesan. Served with a side of garlic bread.
\$16.50

MAC N' CHEESE

Rich and creamy cheese sauce and mozzarella with penne pasta. Add any desired toppings. Kids portion available.
Starts at \$15.50 / Kids \$9.50

Street Tacos

CARNE ADOVADA TACOS

Slow braised Chimayo red chile pork piled on fresh fried corn tortillas (3) with cheddar cheese, avocado, pico de gallo, and crema. Served with choice of house-made red or green chile sauce.
\$13.50

ANGUS BEEF TACOS

Angus ground beef piled on fresh fried corn tortillas (3) with cheddar cheese, pico de gallo, avocado, and crema. Served with choice of house-made red or green chile sauce.
\$13.50

KID TACOS

Choice of Angus ground beef or grilled all white meat chicken on fresh fried corn tortillas (2) with cheddar cheese, lettuce, and diced tomatoes.
\$8.50

CHICKEN FAJITA TACOS

Grilled all white meat chicken piled on fresh fried corn tortillas (3) with caramelized onions and peppers, cheddar cheese, avocado, pico de gallo, and crema. Served with choice of house-made red or green chile sauce.
\$13.50

CALABACITAS TACOS

A blend of zucchini, fire roasted corn, red onions, and autumn roasted green chile piled on fresh fried corn tortillas (3) with cheddar cheese, avocado, pico de gallo, and crema. Served with choice of house-made red or green chile sauce.
\$13.50

Burgers & Subs

All burgers and subs come on house-made breads and are served with house-cut fries or chips. Substitute side salad or soup (seasonal) for \$1.50



ENLIGHTEN MELT (V)

Angus beef patty topped with mozzarella, grilled onions, sauteed mushrooms, green chile,fresh spinach, and mayo on house-made focaccia bread.
\$15.50

BUFFALO CHICKEN

Hand breaded and fresh fried buffalo chicken patty with lettuce, tomato, and fried onions on a house-made burger bun or focaccia. Served with choice of ranch or bleu cheese.
\$15.50

PHILLY CHEESE STEAK

Thin sliced ribeye grilled with onions, bell peppers and topped with mozzarella on a house-made hoagie roll with a side of au jus.
\$15.50



MARY LOU

House-smoked turkey, ham, mushrooms, grilled onions, and green chile with mozzarella on a house-made hoagie roll or focaccia bread.
\$15.50

BEYOND BURGER (V)

Beyond burger patty on house-made burger bun. Add spring mix, onions, tomato, pickles, mustard, ketchup, or vegan mayo.
\$15.50

Vegan Cheese, Cheddar, American Cheese, Swiss, Mozzarella
\$1.50 each

Grilled Onions, Mushrooms, Green Chile, Jalapenos
\$1.25 each

Beer Battered Green Chile Strips, Avocado
\$3

VEGAN PHILLY CHEESE STEAK (V)

House-made seitan grilled with onions and bell peppers and topped with vegan cheese on a house-made hoagie roll with a side of au jus.
\$15.50

HOUSE-SMOKED PASTRAMI REUBEN (V)

House-smoked Pastrami, grilled onions, saurkraut, swiss cheese, and 1000 island dressing on toasted marble rye.
\$16.50

SANDIA SMASH BURGER

Double Angus beef smash patties on house-made burger bun. Add spring mix, onions, tomato, pickles, mustard, ketchup, mayo.
\$15.50/ Kids Single Patty \$10.50

Cheddar, American Cheese, Swiss, Mozzarella, Vegan Cheese
\$1.50 each

Grilled Onions, Mushrooms, Green Chile, Jalapenos.
\$1.25 each

Beer Battered Green Chile Strips, Avocado, Bacon
\$3 each

Extra Meat
\$4 each

MEATBALL PARMESAN

House-made all beef meatballs topped with marinara, mozzarella, and fresh parmesan on a house-made hoagie roll.
\$15.50

TURKEY & MOZZARELLA ON FOCACCIA

House-smoked turkey with mozzarella, lettuce, tomatoes, onions, and Dijon aioli on house-made focaccia bread.
\$15.50

VEGAN MEATBALL SUB (V)

House-made vegan meatballs topped with marinara, and vegan cheese on a house-made hoagie roll.
\$15.50

VEGAN VEGGIE AND CHEESE ON FOCACCIA (V)

Artichoke hearts, sun-dried tomatoes, onion, bell pepper with vegan cheese topped with lettuce, tomato, and vegan mayo on house-made focaccia bread.
\$15.50

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