

LUNCH & DINNER

APPETIZERS

TRIO

tortilla chips, guacamole, salsa & spicy queso 13

GREEN CHILE CHICKEN SKEWERS

marinated chicken with green chile & a cilantro, lime crema

12

CHARCUTERIE BOARD

cured meats, cheeses, fruit, spiced nuts, cornichons, mediterranean olives, cabernet grainy mustard, fig chutney & lavash crackers small 20 | large 30

NACHOTES

tortilla chips topped with elote, cotija cheese, black beans, spicy queso, avocado, red onion, lime, cilantro & crema 18

chorizo 5 | chicken 6 | hanger steak 8

SOUP & SALADS

RICK'S CAESAR made with Rick's award-winning caesar dressing 15

THE RUGGLES' SALAD mixed greens, pistachios, cashews,

zucchini, broccoli, green & red onion, shaved fontina & parmesan cheese, mushroom & a key lime basil vinaigrette + gifted by Ruggles Black+ 15

SOUP & SANDWICH roasted tomato bisque & toasted

cheese bread made with white rosemary schiacciata bread 12

WINTER SALAD baby black & scarlet kale, wild

arugula, dried fig, goat cheese & pear vinaigrette 15

chicken breast 6 I hanger steak 8

BURGERS & PANINIS served with salad or homemade kettle chips

PIG IN A PANINI

pickled pear, arugula, bacon, fig jam, onion & honey goat cheese 16

MEAT ME IN SANTA FE PANINI ham, roasted green chile, caramelized onions with a queso drizzle

18

THE BURGER*

8 oz beef patty, brioche bun, cheese, lettuce, tomato & pickle 16

300ZY BURGER*

8oz beef patty, beer cheese, pretzel bun, caramelized onion & jalapeño 18

avocado 2 | sunny side up egg 2 | bacon 2

*veggie burger available



TACOS

VEGGIE TACOS 3 soft corn tortillas filled with seasoned mini cauliflower florets, shredded red cabbage & cilantro lime ranch

15

3AR3ACOA TACOS

3 soft corn tortillas filled with barbacoa, salsa & beans

15

CURRY CHICKEN SALAD TACOS 3 jicama wraps filled with field greens, curry chicken salad,

3 Jicama wraps filled with field greens, curry chicken salad, apples, dried cherries & pistachios

15

FLATBREADS

MYSTIC CHILE

chicken, mozzarella, pomodoro sauce, green chile, jalapeño crema, red chile puffed rice & cilantro 22

SVALUA

pesto, goat cheese, mushrooms, roasted green chile, arugula & balsamic reduction 22

MEAT UP

pomodoro sauce, ham, salami, prosciutto, pepperoni & mozzarella 22

WELL PEARED

goat cheese, pickled pears, fig jam, walnut oil, honey, pistachios & bacon 22

ENTREES

CHEESY CAULIFLOWER CASSEROLE

chili seasoned mini cauliflower florets, blanco queso & italian breadcrumbs 12

BEEF SHORTRIB

braised short rib, demi-glace, caramelized onion, rice pilaf & seasonal vegetables 24

JISON JOWL

ground bison, sweet potato, farro,

black beans, served on acorn squash

24

VEGETABLE RAGOUT

seasonal vegetable medley served with creamy polenta 18

GNOCCHI

basil pesto, parmesan cheese, lemon, roasted piñon, garnished with micro greens 18

DESSERTS

3ANANA PUDDING REINCARNATED peanut butter, nutter butters, vanilla pudding, caramelized banana & whipped cream

HAZELNUT CRUNCH SEMIFREDDO cocoa meringue, hazelnut semifreddo & cocoa powder

APPLE TART served with cinnamon, brown sugar ice cream DULCE DE LECHE vanilla cake, caramel & chocolate

S'MORES LAVA CAKE graham cracker cake, smoked chocolate ganache & marshmallow meringue

a 20% gratuity will be added to all parties of six or more