



## MORNING BUZZ

### MARG-MOSA

Frozen Margarita, Sparkling Rosé,  
Choice of Strawberry, Mango or  
Peach Purée | 12

### BREAKFAST MARGARITA

Dulce Vida Blanco Tequila,  
Fresh Lime, Orange Juice,  
The Family Jones Triple Sec, Agave | 12

### PINEAPPLE CLEMENTINE MIMOSA

Prosecco, Pineapple Juice,  
Clementine Liqueur | 11

### CHILE BLOODY MARY

Breckenridge Chili Chile Vodka,  
Bloody Mary Mix, Tajin Rim | 11

### BLOODY MARIA

Suerte Blanco Tequila, Bloody Mary Mix,  
Tajin Rim | 10

## FROM THE GRIDDLE

*Choice of Bacon, Sausage or Chorizo Patties*

### TRES LECHES FRENCH TOAST **vg**

Grateful Bread Co. Brioche,  
Blueberry Compote, Pistachio Crumble,  
Lemon Poppy Seed Mascarpone | 16<sup>25</sup>

### BLUE CORN PANCAKES **vg**

Plantains Foster, Toasted Pine Nuts,  
Dulce Vida Reposado Whipped Cream | 16<sup>25</sup>

### CINNAMON ROLL PANCAKES **vg**

Berry Compote, Creamy Vanilla Icing | 16<sup>25</sup>

### BUTTERMILK PANCAKES **vg**

Honey Butter, Syrup | 14<sup>75</sup>

## LIGHT SIDES

### AVOCADO TOAST **MGF/VG**

Grateful Bread Co. Quinoa Bread,  
Heirloom Tomatoes, House-Made Guacamole,  
Fresno Hot Sauce, Chimichurri, Pepitas,  
Pickled Red Onions | 11<sup>95</sup>

*Add Two Eggs Any Style\* +2<sup>99</sup>*

### YOGURT PARFAIT **MGF/VG**

House-Made Granola, Yogurt,  
Strawberries, Banana | 7<sup>75</sup>

### PLANTAIN FOSTER OATMEAL **vg**

Caramel, Plantain & Raisin Compote | 8<sup>25</sup>

## FRESH BAKED CINNAMON ROLLS **vg**

**SATURDAY & SUNDAY ONLY,  
LIMITED QUANTITY,  
EACH | 2  
HALF DOZEN | 10**

## BRUNCH PLATES

*Sub a House-Made Jalapeño Cheddar Biscuit for Toast +1<sup>99</sup>*

**BREAKFAST BURRITO** | Chorizo, Breakfast Potatoes,  
Scrambled Eggs, Cheddar Jack Cheese, Flour Tortilla, Pork Green Chile,  
Pico de Gallo, Sour Cream | 14<sup>95</sup>

**CATTLEMAN'S\*** **MGF** | Two Eggs Any Style\*, Choice of Bacon  
or Sausage, Fresh Fruit or Breakfast Potatoes, Toast | 13<sup>75</sup>

**CARNITAS HASH** **MGF** | Two Eggs Any Style\*, Sweet Potatoes,  
Kale, Bell Peppers, Mushrooms, Hatch Chili Cream, Toast | 16<sup>50</sup>

**HUEVOS RANCHEROS** **MGF** | House Favorite with Crispy Blue Corn  
Tortillas, Chorizo, Two Eggs Any Style\*, Refried Beans, Guacamole,  
Pico de Gallo, Vegan Red Chile Sauce, Lime Crema, Queso Fresco | 15<sup>25</sup>

**BISCUITS AND GRAVY** | Jalapeño Cheddar Biscuits, Chorizo  
Gravy, Two Eggs Any Style\*, Choice of Bacon or Sausage, Fresh Fruit or  
Breakfast Potatoes | 15<sup>25</sup>

**CHICKEN N' BISCUITS** | House-Made Jalapeño Cheddar Biscuits,  
Santa Fe Hot Chicken, Pork Green Chili, Poached Eggs, Cheddar Jack Cheese,  
Pico de Gallo, Fresh Fruit or Breakfast Potatoes | 17<sup>50</sup>

## OMELETS

*All Omelets Served with Toast and Choice of Fresh Fruit or Breakfast Potatoes  
Sub a House-Made Jalapeño Cheddar Biscuit for Toast +1<sup>99</sup> | Add Bacon +1<sup>99</sup>*

**GOLDEN OMELET\*** **MGF/VG** | Spinach, Mushrooms,  
Pepper Jack Cheese | 14<sup>95</sup>

**DENVER OMELET\*** **MGF** | Ham, Onions, Bell Peppers,  
Cheddar Cheese | 15<sup>25</sup>

**THE RANCHERO OMELET\*** **MGF** | Chorizo, Bacon, Ranch Beans,  
Avocado, Pork Green Chili | 15<sup>95</sup>

## BENEDICTS

*All Benedicts Served with Choice of Fresh Fruit or Breakfast Potatoes  
Add Bacon +1<sup>99</sup>*

**CLASSIC BENEDICT\*** **MGF** | Poached Eggs, Ham, Cholula Hollandaise,  
English Muffin | 16<sup>25</sup>

**CRISPY SANTA FE HOT CRAB BENEDICT** | Poached Eggs,  
Crispy Soft Shell Crab, Heirloom Tomatoes, Bacon Jam, Cholula Hollandaise,  
English Muffin | 17<sup>50</sup>

**AVOCADO BENEDICT\*** **MGF/VG** | Poached Eggs, Avocado,  
Tomatillo Salsa, Cholula Hollandaise, English Muffin | 16<sup>25</sup>

**CHORIZO BENEDICT\*** **MGF** | Poached Eggs, Guacamole,  
Local Polidori Chorizo, Asparagus, Cholula Hollandaise, English Muffin | 16<sup>50</sup>

## PROUDLY FEATURING LOCAL VENDORS

**RAQUELITAS TORTILLAS & CHIPS (DENVER)**

**LA TOLTECA FRESH MASA & TORTILLAS (PUEBLO)**

**GRATEFUL BREAD CO. (GOLDEN)**

**ASPEN BREAD COMPANY (DENVER)**

**REDBIRD FARMS CHICKEN (ENGLEWOOD)**

**POLIDORI SAUSAGE (DENVER)**

**ROCKY FORD MELONS (ROCKY FORD)**

**OLATHE SWEET CORN (OLATHE)**

**PALISADE PEACHES (PALISADE)**

## • NOTICE TO OUR GUESTS •

Gratuities are shared by tipped employees. To help fund improvements to the compensation packages for our non-tipped employees, a 3% Service Charge will be added to your bill before tax. Please notify a manager if you prefer not to participate and we'll gladly remove the charge.

**MGF - GLUTEN FREE OR CAN BE MADE GLUTEN FREE | V - VEGAN | VG - VEGETARIAN | MVG - CAN BE MADE VEGETARIAN | MV - CAN BE MADE VEGAN**

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. †All fried items are prepared in oil that is also used to cook shellfish, fish and breaded items.



## APPETIZERS

### FRESH CHIPS & SALSA MGF/VG

Warm Chips & House-Made Salsa | 3<sup>75</sup>  
Add Queso + 3<sup>75</sup> | Guacamole +6<sup>25</sup>  
Tortilla Chip & Dip Trio | 11<sup>95</sup>

### PORK BELLY & PLANTAINS MGF

Honey Chile Glaze, Pistachio Mole, Honey Comb, Citrus, Roasted Pistachios | 15<sup>50</sup>

### STREET CORN NACHOS MGF/VG

Cheddar Jack Cheese, Charred Sweet Corn, Queso Fresco, Pico De Gallo, Cilantro, Lime Crema, Sour Cream, Guacamole | 12<sup>50</sup>  
Add Chicken or Carnitas +3<sup>49</sup> | Birria Beef +4<sup>49</sup>

### TABLE SIDE FLAMING ASADERO CHEESE MGF/VG

Green Chili Relish, Pico de Gallo, Tortilla Chips | 11<sup>75</sup>

### ELOTE EMPANADAS VG

Green Chili Queso, Roasted Bell Peppers, Cilantro, Queso Fresco, Aji Verde | 11<sup>75</sup>

### WINGS MGF

Dry Rub or Honey Habanero Wing Sauce, Ranch or Bleu Cheese | 15<sup>75</sup>

### SNAKE BITES MGF

Roasted Jalapeños, Lime Cream Cheese, Bacon, Red Pepper Ranch | 12<sup>25</sup>

### BRUSSELS AND CAULIFLOWER MGF/VG

Caramelized Onions, Salsa Macha, Marcona Almonds, Lime | 11<sup>75</sup>

### BURRATA MGF

Fresh Burrata Mozzarella, Compressed Watermelon, Tajin, Pickled Blueberries, Strawberry Chipotle Compote, Balsamic, Pistachios, Grill Bread | 14<sup>75</sup>

## SOUP & SALADS

Turn Any Salad into a Wrap +1<sup>99</sup>

### CREAMY CHICKEN TORTILLA OR PORK GREEN CHILI MGF

Cup 5<sup>95</sup> | Bowl 7<sup>95</sup>

### CAESAR SALAD MGF

Romaine, Parmesan Cheese, Charred Corn, Croutons, Caesar Dressing | 12<sup>50</sup>  
Add Grilled Chicken +5<sup>99</sup> | Shrimp + 9<sup>99</sup>

### CAULIFLOWER SALAD MGF/VG

Tepary Bean Hummus, Flatbread, Baby Kale, Roasted Pistachios, Avocado, Roasted Sweet Potatoes, Queso Fresco, Pomegranate Dressing | 15<sup>95</sup>  
Add Grilled Chicken +5<sup>99</sup> | Shrimp + 9<sup>99</sup>

### HONEY CHIPOTLE CHICKEN SALAD MGF

Kale, Mango, Goat Cheese, Cherry Tomatoes, Candied Pecans, Roasted Red Peppers, Cilantro Lime Vinaigrette | 18<sup>95</sup>

## CANTINA FAVORITES

### BURRITOS

**Burrito Gordo** | Seasoned Ground Beef, Papas Fritas, Cheddar Jack Cheese, Pork Green Chili, Ranch-Style Beans, Cilantro Lime Rice, Green Chili Queso, Lime Crema, Pico de Gallo | 16<sup>75</sup>

Add an Egg Over Easy\* +1<sup>99</sup> | House-Made Heat (4-Pepper Santa Fe Hot Sauce) +1<sup>99</sup>

**Table Mountain Burrito** | Charred Corn Salsa, Cilantro Lime Rice, Ranch Beans, Cheddar Jack Cheese, Pork Green Chili, Lime Crema, Pico de Gallo

Chicken Pibil 16<sup>75</sup> • Carnitas | 16<sup>75</sup> • Birria Beef | 17<sup>50</sup>

Make it a Chimichanga +1 | Add a Touch of Queso +.99 | Whole Fried Jalapeños +1<sup>99</sup>

**FAJITAS MGF** | Flour Tortillas, Sautéed Peppers & Onions, Guacamole, Sour Cream, Queso Fresco, Cilantro Lime Rice, Pico de Gallo, Ranch Beans  
Coriander Flank Steak\* | 22<sup>95</sup> • Chili-Marinated Shrimp | 22<sup>95</sup>  
Chimayo Chicken Breast | 19<sup>50</sup> • Portabella veg | 18<sup>50</sup>

### ENCHILADAS

**Table Mountain Enchiladas MGF** | Local Blue Corn Tortillas, Cheddar Jack Cheese, Red Chile Sauce, Queso Fresco, Lime Crema, Cilantro Lime Rice, Pico de Gallo, Ranch Beans • Chicken Pibil | 16<sup>75</sup> • Birria Beef in Red Chili Corn Tortillas | 17<sup>75</sup>

**Vegetable Montadas MGF/VG** | Local Blue Corn Tortillas, Cheddar Jack Cheese, Summer Squash, Onions, Bell Peppers, Red Chile Sauce, Queso Fresco, Lime Crema, Cilantro Lime Rice, Pico de Gallo, Ranch Beans | 16<sup>50</sup> Add Guacamole +1<sup>99</sup>

**BIRRIA TACOS MGF** | Three Birria-Style Beef Tacos, Asadero Cheese, Corn Tortillas, Pickled Red Onions, Queso Fresco, Braising Jus, Cilantro Lime Rice, Ranch Beans | 18<sup>50</sup>

**CRISPY SHRIMP TACOS MGF** | Three Tempura Shrimp Tacos, Corn Tortillas, Aji Verde, Chipotle Aioli, Charred Corn Slaw, Queso Fresco, Cilantro Lime Rice, Ranch Beans | 18<sup>50</sup>

### RELLENOS

**Crispy Street Corn Relleno MGF/MVG** | Tempura Battered, Charred Corn, Cheddar Jack Cheese, Queso Fresco, Chili Powder, Pork Green Chili, Green Chili Queso, Lime Crema, Cilantro Lime Rice, Pico de Gallo, Ranch Beans | 17<sup>50</sup>  
Add House-Made Heat (4-Pepper Santa Fe Hot Sauce) +1<sup>99</sup>

**Crispy Cheese Stuffed Relleno MGF/MVG** | Tempura Battered, Cheddar Jack Cheese, Pork Green Chili, Red Chili, Queso Fresco, Lime Crema, Cilantro Lime Rice, Pico de Gallo, Ranch Beans | 17<sup>50</sup>

## HANDHELDS

All Handhelds Served with Choice of Fries or Fresh Fruit | Sub a House Salad +.99  
Add Cheese, Bacon or Guacamole +1<sup>99</sup>

**GREEN CHILI BACON BURGER\* MGF** | 1/2 Lb. Certified Angus Beef Patty, Black Pepper Bacon, Green Chili Relish, Habanero Jack Cheese, Mop Sauce Pickled Anaheim Peppers, Chipotle Aioli | 18<sup>75</sup>

**CERTIFIED ANGUS BURGER\* MGF** | 1/2 Lb. Certified Angus Beef Patty, Lettuce, Red Onions, Tomatoes | 16<sup>50</sup> Add One Egg Over Easy\* +1<sup>99</sup>

**TABLE MOUNTAIN CUBANO MGF** | Flatbread, Warm Ham, Salami, Carnitas, Swiss Cheese, Pickles, Yellow Mustard | 17<sup>50</sup>

**HOUSE SMOKED SALMON SALAD BLT MGF** | Black Pepper Bacon, Bibb Lettuce, Tomatoes, Deviled Egg Aioli, Grateful Bread Co. Quinoa Bread | 17<sup>50</sup>

**SANTA FE HOT CHICKEN SANDWICH MGF** | Crispy Fried Chicken Breast, Charred Corn Cole Slaw, Chipotle Aioli, Santa Fe Hot Sauce | 17<sup>25</sup>

**BBQ JACKFRUIT SANDWICH MGF/VG/MV** | Brioche Bun, Coconut Jicama Slaw, Avocado | 15<sup>75</sup>

**CHEESE QUESADILLA VG** | Mexican Cheese Blend, Queso Fresco, Lime Crema, Served with Choice of Fries or Fresh Fruit | 13<sup>75</sup>  
Add Chicken Pibil or Carnitas +3<sup>49</sup> | Birria Beef +4<sup>49</sup>

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## MARGARITAS

### OUR SIGNATURE

#### HOUSE MARGARITA

Made With Conciere Tequila | 9

#### BLUEBERRY ACAI

El Mayor Reposado Tequila, Fresh Lime,  
The Family Jones Triple Sec, Agave | 13

#### CLASSIC COIN

Exotico Blanco Tequila, Fresh Lime,  
The Family Jones Triple Sec, Agave | 11

#### ORGANIC CUCUMBER COIN

Lalo Blanco Tequila, Cucumber, Fresh Lime,  
The Family Jones Triple Sec, Agave | 13

#### HIBISCUS LAVENDER COIN

Dulce Vida Blanco Tequila, Hibiscus Tea,  
Lavender, The Family Jones Triple Sec,  
Fresh Lime, Agave | 13

#### JALAPEÑO HEAT COIN

Corralejo Reposado Tequila, Fresh Jalapeño,  
Fresh Lime, The Family Jones Triple Sec,  
Agave, Tajin Rim | 13

#### SPICY SEÑORITA

Sandinista Sriracha Lime Reposado Tequila,  
Prickly Pear Syrup, Lime, Agave, Tajin Rim | 13

#### MAESTRO CADILLAC

Maestro Dobel Diamante Cristalino Tequila,  
Grand Marnier Liqueur, Lime, Agave | 14  
Featuring Table Mountain's Custom Crafted  
Maestro Dobel Barrel Tequila

#### PURÉES

Strawberry, Mango, Peach or  
Chili Watermelon | +2

## COCKTAILS

#### GOLDEN MULE

Stranahan's Blue Peak Colorado  
Single Malt Whiskey, Ginger Beer,  
Lemon Juice, Fresh Lime | 12

#### BLACKBERRY IRISH MAID

Bushmills Black Label Irish Whiskey,  
Leopold Bros. Blackberry Liqueur, Cucumbers,  
Lemon juice, Simple Syrup | 13

#### ELDERFLOWER COLLINS

Empress 1908 Indigo Gin, Elderflower Liqueur,  
Lemon Juice, Simple Syrup, Soda Water | 14

#### ORANGE MOJITO

Montanya Platino Rum, Leopold Bros.  
American Orange Liqueur, Fresh Lime,  
Mint, Orange | 13

#### MAPLE OLD FASHIONED

Whistle Pig Piggyback Bourbon,  
Bourbon Barrel Aged Maple Syrup,  
Chocolate Bitters, Cinnamon | 14

#### SEASONAL SANGRIA

Seasonal Fresh Fruit,  
Red or White Wine | 11

## APPETIZERS

**FRESH CHIPS & SALSA** MGF/VG | Warm Chips & House-Made Salsa | 3<sup>75</sup>  
Add Queso + 3<sup>75</sup> | Guacamole +6<sup>25</sup>  
Tortilla Chip & Dip Trio | 11<sup>75</sup>

**PORK BELLY & PLANTAINS** MGF | Honey Chile Glaze, Pistachio Mole,  
Honey Comb, Citrus, Roasted Pistachios | 15<sup>50</sup>

**STREET CORN NACHOS** MGF/VG | Cheddar Jack Cheese,  
Charred Sweet Corn, Queso Fresco, Pico De Gallo, Cilantro, Lime Crema,  
Sour Cream, Guacamole | 12<sup>50</sup>

Add Chicken Pibil or Carnitas +3<sup>49</sup> | Birria Beef +4<sup>49</sup>  
Add House-Made Heat (4-Pepper Santa Fe Hot Sauce) +1<sup>99</sup>  
Smother it in Queso +1<sup>99</sup>

#### TABLE SIDE FLAMING ASADERO CHEESE MGF/VG

Green Chili Relish, Pico de Gallo, Tortilla Chips | 11<sup>75</sup>

**ELOTE EMPANADAS** VG | Charred Corn, Green Chili Queso,  
Roasted Bell Peppers, Cilantro, Queso Fresco, Aji Verde | 11<sup>75</sup>

**WINGS** MGF | Tossed-in-House Dry Rub or Honey Habanero Wing Sauce,  
Ranch or Bleu Cheese | 15<sup>75</sup>  
Spike the Sauce +.99

**SNAKE BITES** MGF | Roasted Jalapeños, Lime Cream Cheese, Bacon,  
Red Pepper Ranch | 12<sup>25</sup>

**BRUSSELS AND CAULIFLOWER** MGF/VG | Caramelized Onions,  
Salsa Macha, Marcona Almonds, Lime | 11<sup>75</sup>

**BURRATA** MGF | Fresh Burrata Mozzarella, Compressed Watermelon, Tajin,  
Pickled Blueberries, Strawberry Chipotle Compote, Balsamic, Pistachios,  
Grill Bread | 14<sup>75</sup>

## SOUP & SALADS

Turn Any Salad into a Wrap +1<sup>99</sup>

**CREAMY CHICKEN TORTILLA** MGF Cup 5<sup>95</sup> | Bowl 7<sup>95</sup>

**PORK GREEN CHILI** MGF Cup 5<sup>95</sup> | Bowl 7<sup>95</sup>

#### HONEY CHIPOTLE CHICKEN SALAD MGF

Kale, Mango, Goat Cheese, Cherry Tomatoes, Candied Pecans,  
Roasted Red Peppers, Cilantro Lime Vinaigrette | 18<sup>95</sup>  
Add Fresh Green Chili Relish +1<sup>99</sup>

#### CAESAR SALAD MGF

Romaine, Parmesan Cheese, Charred Corn, Croutons, Caesar Dressing | 12<sup>50</sup>  
Add Grilled Chicken Breast +5<sup>99</sup> | Chilli-Marinated Shrimp + 9<sup>99</sup>

#### CAULIFLOWER SALAD MGF/VG

Tepary Bean Hummus, Flatbread, Baby Kale, Roasted Pistachios, Avocado,  
Roasted Sweet Potatoes, Queso Fresco, Pomegranate Dressing | 15<sup>95</sup>  
Add Grilled Chicken Breast +5<sup>99</sup> | Chilli-Marinated Shrimp + 9<sup>99</sup>

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**RAQUELITAS TORTILLAS & CHIPS (DENVER)**

**LA TOLTECA FRESH MASA & TORTILLAS (PUEBLO)**

**GRATEFUL BREAD CO. (GOLDEN)**

**ASPEN BREAD COMPANY (DENVER)**

**REDBIRD FARMS CHICKEN (ENGLEWOOD)**

**POLIDORI SAUSAGE (DENVER)**

**ROCKY FORD MELONS (ROCKY FORD)**

**OLATHE SWEET CORN (OLATHE)**

**PALISADE PEACHES (PALISADE)**

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## HANDHELDS

All Handhelds Served with  
Choice of Fries or Fresh Fruit

Sub a House Salad +.99

Add Cheese, Bacon or Guacamole +1<sup>99</sup>

### GREEN CHILI

#### BACON BURGER\* MGF

1/2 Lb. Certified Angus Beef Patty,  
Black Pepper Bacon, Green Chili Relish,  
Habanero Jack Cheese,  
Mop Sauce Pickled Anaheim Peppers,  
Toasted Brioche Bun, Chipotle Aioli | 18<sup>75</sup>

Add House-Made Heat

(4-Pepper Santa Fe Hot Sauce) +1<sup>99</sup>

### CERTIFIED

#### ANGUS BURGER\* MGF

1/2 Lb. Certified Angus Beef Patty,  
Lettuce, Red Onions, Tomatoes,  
Toasted Brioche Bun | 16<sup>50</sup>

Add an Egg Over Easy\* +1<sup>99</sup>

### TABLE MOUNTAIN

#### CUBANO MGF

Flatbread, Warm Ham, Salami,  
Carnitas, Swiss Cheese, Pickles,  
Yellow Mustard | 17<sup>50</sup>

### HOUSE SMOKED SALMON

#### SALAD BLT MGF

Black Pepper Bacon, Bibb Lettuce,  
Tomatoes, Deviled Egg Aioli,  
Grateful Bread Co. Quinoa Bread | 17<sup>50</sup>

### SANTA FE HOT CHICKEN SANDWICH MGF

Crispy Fried Chicken Breast,  
Charred Corn Cole Slaw,  
Chipotle Aioli, House-Made-Four-Chili  
Santa Fe Hot Sauce | 17<sup>25</sup>

### BBQ JACKFRUIT

#### SANDWICH MGF/VG/MV

Brioche Bun, Coconut Jicama Slaw,  
Avocado | 15<sup>75</sup>

### CHEESE QUESADILLA VG

Mexican Cheese Blend, Queso Fresco,  
Lime Crema, Served with Choice of  
Fries or Fresh Fruit | 13<sup>75</sup>

Add Chicken Pibil or Carnitas +3<sup>49</sup>

Birria Beef +4<sup>49</sup>

*Two* **HAPPY  
HOURS**

*Happy Hour*  
**MONDAY-FRIDAY  
2PM-5PM**

*Late Night*  
**MONDAY-FRIDAY  
9PM-CLOSE**

## SOUTHWESTERN SPECIALTIES

REGIONAL RECIPES CREATED IN OUR MADE-FROM-SCRATCH KITCHEN

**POLLO ASADO MGF** | Colorado's RedBird Farms Boneless Half Chicken,  
24-Hour Marinade, Cold Smoked & Grilled-To-Order, Borracho Beans,  
Charred Corn Cole Slaw, Fresno Hot Sauce | 25<sup>50</sup>

**TABLE MOUNTAIN'S CARNE ASADA\* MGF** | Certified Angus Beef,  
8 Oz, Hand-Cut New York Strip, Grilled Spring Onions, Caramelized Mushrooms,  
Charred Esquite Street Corn Salad, Potato & Corn Fritters | 25<sup>50</sup>

**SURF Your TURF** - Add Chilli-Marinated Seared Shrimp +9<sup>99</sup>

**CHICKORY CURED CAB SHORT RIB MGF** | Masa & Sweet Potato  
Gnocchi, Spring Peas, Oyster Mushrooms, Olive & Mushroom Conserva | 26<sup>75</sup>

**ROCKY MOUNTAIN RUBY TROUT MGF** | Cornmeal Dusted &  
Pan-Fried, Caramelized Onions, Roasted Mushrooms, Harissa Chickpeas,  
Chimichurri | 24<sup>75</sup>

**SALMON A LA TALLA\* MGF** | Roasted Fresh Salmon, Chili Rub with  
Southwestern Marinade, Young Garbanzo Beans, Snap Peas, Polenta,  
Plantain Butter, Pineapple Salsa | 24<sup>75</sup>

**CAULIFLOWER AL PASTOR MGF/VG** | Jalapeño Pineapple Jam,  
Aji Verde, Queso Fresco, Pickled Red Onions, Jalapeños | 18<sup>95</sup>

## CANTINA FAVORITES

### BURRITOS

**Burrito Gordo** | Seasoned Ground Beef, Papas Fritas, Cheddar Jack Cheese,  
Pork Green Chili, Ranch-Style Beans, Cilantro Lime Rice, Green Chili Queso,  
Lime Crema, Pico de Gallo | 16<sup>75</sup>

Add an Egg Over Easy\* +1<sup>99</sup> | House-Made Heat (4-Pepper Santa Fe Hot Sauce) +1<sup>99</sup>

**Table Mountain Burrito** | Charred Corn Salsa, Cilantro Lime Rice, Ranch Beans,  
Cheddar Jack Cheese, Pork Green Chili, Lime Crema, Pico de Gallo

Chicken Pibil 16<sup>75</sup> • Carnitas | 16<sup>75</sup> • Birria Beef | 17<sup>50</sup>

Make it a Chimichanga +1 | Add a Touch of Queso +.99 | Whole Fried Jalapeños +1<sup>99</sup>

**FAJITAS MGF** | Flour Tortillas, Sautéed Peppers & Onions, Guacamole,  
Sour Cream, Queso Fresco, Cilantro Lime Rice, Pico de Gallo, Ranch Beans  
Coriander Flank Steak\* | 22<sup>95</sup> • Chili-Marinated Shrimp | 22<sup>95</sup>  
Chimayo Chicken Breast | 19<sup>50</sup> • Portabella VG | 18<sup>50</sup>

### ENCHILADAS

**Table Mountain Enchiladas MGF** | Local Blue Corn Tortillas, Cheddar Jack Cheese,  
Red Chile Sauce, Queso Fresco, Lime Crema, Cilantro Lime Rice, Pico de Gallo,  
Ranch Beans • Chicken Pibil | 16<sup>75</sup> • Birria Beef in Red Chili Corn Tortillas | 17<sup>75</sup>

**Vegetable Montadas MGF/VG** | Local Blue Corn Tortillas, Cheddar Jack Cheese,  
Summer Squash, Onions, Bell Peppers, Red Chile Sauce, Queso Fresco, Lime Crema,  
Cilantro Lime Rice, Pico de Gallo, Ranch Beans | 16<sup>50</sup> Add Guacamole +1<sup>99</sup>

**BIRRIA TACOS MGF** | Three Birria-Style Beef Tacos, Asadero Cheese,  
Corn Tortillas, Pickled Red Onions, Queso Fresco, Braising Jus,  
Cilantro Lime Rice, Ranch Beans | 18<sup>50</sup>

**CRISPY SHRIMP TACOS MGF** | Three Tempura Shrimp Tacos,  
Corn Tortillas, Aji Verde, Chipotle Aioli, Charred Corn Slaw, Queso Fresco,  
Cilantro Lime Rice, Ranch Beans | 18<sup>50</sup>

### RELLENOS

**Crispy Street Corn Relleno MGF/MVG** | Tempura Battered, Charred Corn, Cheddar  
Jack Cheese, Queso Fresco, Chili Powder, Pork Green Chili, Green Chili Queso,  
Lime Crema, Cilantro Lime Rice, Pico de Gallo, Ranch Beans | 17<sup>50</sup>  
Add House-Made Heat (4-Pepper Santa Fe Hot Sauce) +1<sup>99</sup>

**Crispy Cheese Stuffed Relleno MGF/MVG** | Tempura Battered, Cheddar Jack Cheese,  
Pork Green Chili, Red Chili, Queso Fresco, Lime Crema, Cilantro Lime Rice,  
Pico de Gallo, Ranch Beans | 17<sup>50</sup>

## • NOTICE TO OUR GUESTS •

Gratuities are shared by tipped employees. To help fund improvements to the compensation packages for our non-tipped employees, a 3% Service Charge will be added to your bill before tax. Please notify a manager if you prefer not to participate and we'll gladly remove the charge.

MGF - GLUTEN FREE OR CAN BE MADE GLUTEN FREE | V - VEGAN | VG - VEGETARIAN | MVG - CAN BE MADE VEGETARIAN | MV - CAN BE MADE VEGAN

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. †All fried items are prepared in oil that is also used to cook shellfish, fish and breaded items.