
SHAREABLE BITES

TUCKED CHIPS — 4

lightly fried potatoes tossed with your choice of salty red pepper or parmesan dijon seasoning
– add horseradish parmesan dijon & roasted red pepper aioli dipping sauce for \$2

SHRIMP GAMBAS — 8

sautéed shrimp cloaked in garlic-infused olive oil with smoky hints of paprika and a touch of sweetness from sherry
– add white rice for \$3

CROQUETAS DE CHORIZO — 8

small, lightly fried fritters filled with delicious spanish iberico chorizo

PAN CON TOMATE — 5

toasted bread with fresh grated tomatoes, olive oil, & salt
– add machego cheese or jamón for \$2

TUCKED CHICKEN BITES — 9

bite sized morsels of popcorn chicken drizzled with your choice of red or green chile honey glaze

CHARCUTERIE BOARD — 15

served with 3 cheeses & 2 meats (chef choice), toasted bread, pickled vegetables & house jam

TOSTADA COMPUESTAS — 6

beans, cheese, lettuce & tomato served on a corn tortilla
– add your choice of red chile pork, green chile pork, or chicken fajita for \$3

SANDWICHES

Served with Tucked chips or Frite-Street string fries

EL CUBANO — 12

slow roasted pork, layered with taylor ham, swiss cheese, horseradish dijon & house pickles served on a hoagie bun

KOREAN FRIED CHICKEN — 11

fried chicken topped with cabbage kimchi slaw, sweet chile aioli & served on a brioche bun

THE LAS CRUCES — 10

½lb beef patty, topped with hatch green chile, american cheese, lettuce & tomato, served on a brioche bun

THE BIG TAHUNA — 14

tuna steak, cabbage slaw with a wasabi aioli & served on sourdough bun

SALADS

COLD SOBA NOODLE SALAD — 8

soba noodles, zucchini, bell pepper, edamame, red & green cabbage tossed in a sesame lime vinaigrette
– add chicken for \$3 or shrimp for \$4

COLD BEET SALAD — 8

golden beets, orange segments, goat cheese, toasted almonds, served on a bed of arugula & drizzled with a citrus-honey vinaigrette

SOUTHWESTERN SALAD — 12

greens, roasted corn, guacamole, black beans, crispy tortilla strips, shredded cheese, served with a cilantro/jalapeño-lime vinaigrette
– add chicken for \$3 or shrimp for \$4

ENTRÉES

ASIAN MEATBALLS — 11

mixture of beef & pork meatballs tossed in an asian sauce & served on white rice

FRIED CHICKEN — 12

deep fried chicken drizzled with xmas honey & served with jalapeño cornbread & au gratin cheddar potatoes

ENCHILADA PLATE — 12

stacked enchiladas layered with your choice of shredded chicken, red or green chile pork, or green chile brisket & smothered in your choice of red, green chile, or xmas served with green chile pork fried rice & beans
– add an egg for \$2

CHEF GABE'S GREEN CHILE MAC & CHEESE — 10

cheesy, gooey, creamy and oh-so-delicious green chile macaroni
– add tucked chicken bites, red or green chile pork or green chile brisket for \$3

SIDES

VEGGIES OF THE DAY — 4

an assortment of seasonal roasted vegetables

FRITE-STREET STRING FRIES — 4

– add green chile for \$3

CHEF GABE'S GREEN CHILE MAC & CHEESE — 5

GREEN CHILE PORK FRIED RICE — 4

WHITE RICE — 3

SWEETS

HIS FRUIT COCKTAIL — 4

mixture of seasonal fruits drizzled with a citrus-lime glaze, a dollop of our house vanilla cream & sprinkled with Tajin

TUCKED CHEESECAKE — 6

creamy new york-style cheesecake served with your choice of mango, raspberry, or mixed berry sauce

SIGNATURE COCKTAILS

BEACHY BUM — 10

captain morgan pineapple, lime juice, & ginger beer

OLD BLOODY FASHION — 10

old forester 100 proof rye, blood orange juice, rosemary honey, angostura bitters & orange zest

PICK YO PEPPA MARGARITA — 10

choose one of the following combinations:
tanteo jalapeño tequila, strawberry, lime juice, & agave nectar
tanteo chipotle tequila, pineapple, lime juice, & agave nectar
tanteo habanero tequila, mango, lime juice, & agave nectar

SMOKEY JO — 10

machetazo mezcal, almond syrup, coconut, pineapple & lime juice, & agave nectar

DESERT MARTINI — 10

prairie organic vodka, prickly pear, lime juice, & ginger

THE GINGERED CUKE — 10

prairie cucumber vodka, chambord raspberry liquor, ginger & lime juice

GIN ME — 10

pike & clark gin, lime juice, peychauds bitters & cucumber

DRAFTS

ODELL FRIEK — 10

unique blend of framboise & traditional lambic kriek sour 6.9% ABV

CIDER CORPS - ROTATING HANDLE — 6.75

ask your server for details 7% ABV

SAINT ARCHER RAZZELBERRY GOSE — 6.75

blend of raspberry & blackberry puree, provides a complex tart ale 4% ABV

THE SEAN — 6.75

this beer tickled his fancy, so ask your server for details

THE BRUERY - ROTATING HANDLE — 10

ask your server for details

ALPINE DUET — 6.75

west coast hazy IPA 7% ABV

PIZZA PORT CHRONIC AMBER — 6.75

mellow amber ale 4.9% ABV

GOLDWATER HOP CHOWDER — 6.75

new england hazy IPA chowder 6.4% ABV

HIGH WATER CAMPFIRE STOUT — 6.75

stout brewed with graham crackers, molasses, & a hint of marshmallow

LA CUMBRE SLICE OF HEFEN — 6.75

traditional bavarian-style hefeweizen 5.1% ABV

LA CUMBRE PROJECT DANK — 6.75

a variety of hops & hopping techniques 7.5% ABV

UPSLOPE LAGER — 6

clean, easy, light-bodied lager brewed entirely of malted barley 4.8% ABV

WHITE WINES

G: by the glass pricing B: by the bottle pricing

POQUITO MOSCATO — B: 10

delicate floral aromas combine with a sweet yet refreshing palate of ripe peaches, pears & apricots

J VINEYARDS PINOT GRIS — G: 10 B: 30

a fruit forward with notes of candied pineapple, lemongrass, white peach & jasmine; complex palate with notes of orange blossom & a sliver of minerality

CHACEWATER CHARDONNAY — G: 10 B: 30

aromas of green apple & meyer lemon with toasty vanilla oak. finishes with mouth watering acidity wrapped into a butter cream texture

JOYCE CHARDONNAY — G: 9 B: 27

citrus blossom, green apples, pear & white peaches; the palate is fresh showing honeyed fruit, melon & lemon curd

ENGINE HOUSE SAUVIGNON BLANC — G: 9 B: 27

new zealand style sauvignon blanc; lemon grass, lime, pineapple with a hint of jasmine

CHACEWATER ROSE OF SYRAH — G: 9 B: 27

bright red cherry, ripe strawberry & dried rosebud lead this very elegant rosé of syrah; the finish is long with complexity of wild berries, spices & dried cranberry

RED WINES

G: by the glass pricing B: by the bottle pricing

CHACEWATER ZINFANDEL — G: 10 B: 30

this rich rustic zinfandel is packed with strawberry, red cherry, white pepper & laced with smoky vanilla oak; finishing with expansive fruit, lingering sweet oak and complex ripeness

REVELRY VINTNERS MERLOT — G: 11 B: 33

soft dark red & blue fruit flavors; an undercurrent of sweet toasted vanilla & caramel, with dusty cocoa tannin backbone

CHACEWATER SYRAH — G: 10 B: 30

starting with blackberry jam, black pepper, vanilla & ripe black olives; finishes with loads of spice & fully mature tannins

CHACEWATER RED BLEND — G: 10 B: 30

starting with blackberry jam, black pepper, vanilla & ripe black olives; finishes with loads of spice & fully mature tannins

J VINEYARDS PINOT NOIR — G: 11 B: 39

aromatic notes of exotic spice, cherry preserves, & black tea; a palate of plush, jammy & ripe with flavors of spicy black pepper, cola, & plum

SLEDGEHAMMER CAB SAUVIGNON — G: 10 B: 30

aromas of blackberry, currants & spicy notes of clove & cinnamon; balanced with smooth tannins & notes of crushed blackberry on the long finish

NON-ALCOHOLIC BEVERAGES

ICED TEA — 2

DR. PEPPER — 3

COCA COLA — 3

SPRITE — 3

DIET COKE — 3