

HILLTOP

Bar & Grill

Share-able Starters

Fried Calamari

Ringlets & Tentacles, Scallions, Red Chile Sauce, Red Honey Chile

\$10.95

IPA Barbequed Brisket Nachos

Tri-Color Chips, Cheese Blend, Pinto Beans, Pico de Gallo, Jalapeños, Black Olives, Scallions

\$12.95

Mango Honey Habanero Buffalo Wings

Celery, Carrots, Bleu Cheese

\$11.95

Red Chile Cheese Fries

Our House-Made French Fries Topped with Melted Cheeses and Chimayo Red Chile Sauce

\$7.95

Barbeque Pork Sliders

Jalapeño Cilantro Slaw, Red Chile Aioli

\$7.95

Chicken Quesadilla

Green Chile, Mushrooms, Tomatoes, Sour Cream, Guacamole and Salsa

\$11.95

Soups & Salads

The Lodge Garden Salad

Mixed Greens, Carrots, Tomatoes, Jicama, Orange Segments & Citrus Vinaigrette

\$7.95

Pork Posole or Chicken Tortilla Soup

Traditional New Mexican Favorites

Cup \$3.95 Bowl \$4.95

Fiesta Caesar Salad

Crisp Romaine Lettuce, Roasted Corn, Black Beans, Avocado, Grape Tomatoes & Croutons with Our House-Made Caesar Dressing

\$9.95

Soup & Salad Combo

Garden or Caesar Salad with a Cup of Soup

\$9.95

Sandwiches & Burgers

Santa Fe Turkey Melt

Roasted Turkey Breast, Cheddar Cheese, Tomatoes, Green Chile and Applewood-Smoked Bacon on Sourdough. Served with French Fries

\$11.95

Classic Cheeseburger

Half a pound of Ground Chuck Beef, with Lettuce, Tomato, Onions and Pickle, served on a brioche bun

\$11.95

Vegetarian Panini Sandwich

Multi-Grain Bread, Grilled Squash, Onions, Tomato, Pesto and Roasted Garlic Aioli, Served with House-Made French Fries

\$10.95

Grilled Fresco Chicken Sandwich

Marinated Sliced Tomatoes, Pesto, Avocado and Swiss Cheese. Served with French Fries

\$11.95

Hilltop Signature Burger

Ground Chuck Beef Blended with Ground Pork Belly, Cheddar Cheese, Lettuce, Tomato, Onion & Pickle

\$12.95

Pale Ale Barbequed Brisket Sandwich

Thinly Sliced Brisket, Pickled Onions, Roasted Garlic Aioli, Swiss cheese

\$12.95

Executive Chef Luis Torres has designed this menu to be fresh, local and simple. All recipes are prepared from scratch, using local produce whenever possible. SHARING is encouraged – Chef Luis wants you to enjoy as many flavors as possible!