

LUNCH 11AM - 5PM
DINNER 5PM - 9PM

LUNCH APPS

-CHILE CHEESE FRIES-

HOME CUT FRIES TOPPED WITH HOUSE QUESO
AND CHOPPED GREEN CHILE
\$10

-TIRADITO-

SEARED AHI TUNA, SRIRACHA, CHILI OIL, BALSAMIC
GLAZE, GINGER AND WASABI
\$15

-CUBAN SLIDERS-

BEEF & ITALIAN SAUSAGE PATTY WITH
PROSCIUTTO, ARUGULA, TOPPED WITH SLICED
PICKLES AND SRIRACHA AIOLI ON A PRETZEL BUN
\$12

-BIRDIE WINGS-

FRIED CHICKEN WINGS WITH CHOICE OF SAUCE
GHOST PEPPER, HOT, BBQ, HONEY CHIPOTLE,
LEMON PEPPER OR NAKED
6PC \$8 OR 12PC \$15

SALADS & SOUPS

-HOUSE SALAD-

SPRING MIX WITH SHAVED CARROTS, CUCUMBERS,
HEIRLOOM TOMATOES, ONION AND RED RANCH
DRESSING \$8
+CHICKEN OR SHRIMP \$6
+STEAK \$8

-CAESAR-

ROMAINE LETTUCE, HEIRLOOM TOMATOES, SHREDDED
PARMESAN, CROUTONS AND HOMEMADE CAESAR \$10
+CHICKEN OR SHRIMP \$6
+STEAK \$8

-SOUTHWEST CHICKEN SALAD-

ROMAINE LETTUCE, DICED TOMATOES, PECANS,
SHREDDED MANCHEGO, HOMEMADE CROUTONS,
GRILLED CHICKEN AND GREEN CHILE VINAIGRETTE
\$15

-SOUP OF THE DAY!

CUP | \$8 BOWL | \$12

LUNCH ENTREES

-CLUBHOUSE BURGER-

8OZ PATTY, BRIOCHE BUN, CHEDDAR CHEESE,
GREEN CHILE, LETTUCE, TOMATO, RED ONION,
BACON AIOLI AND FRIES
\$15

-CHICKEN ALFREDO-

FETTUCCHINE PASTA WITH SAUTÉED MUSHROOMS,
HOMEMADE ALFREDO SAUCE, GRILLED CHICKEN
\$14
ADD GARLIC BREAD +\$2

-TURKEY CLUB-

SLICED TURKEY ON TEXAS TOAST WITH BASIL AIOLI,
BACON, LETTUCE, TOMATO, ONION AND FRIES
\$15

-REUBEN-

PASTRAMI, SAUERKRAUT, SWISS CHEESE, THOUSAND
ISLAND SAUCE ON RYE BREAD AND FRIES
\$16

-HATCH CHEESESTEAK-

SHAVED STEAK WITH MUSHROOMS, ONIONS, BELL
PEPPERS, CHEESE SAUCE TOPPED WITH GREEN CHILE
ON A HOAGIE BUN AND FRIES
\$16

-FISH TACOS-

MARINATED SWAI SERVED ON FLOUR TORTILLA, SLAW,
PICKLED ONIONS, CANDIED JALAPENOS, CHIPOTLE
LIME RANCH AND FRIES
\$15

-TUNA SALAD SANDWICH-

TELERA BREAD AND TUNA SALAD, LETTUCE, ONION,
TOMATO AND FRIES
\$16

-CUBANO-

MARINATED PORK AND SLICED HAM ON A CUBANO
BREAD, SLICED PICKLES, SPICY MUSTARD AND SWISS
CHEESE AND FRIES
\$17

FOOD MAY CONTAIN ALLERGENS!

WATER AVAILABLE UPON REQUEST!

APPETIZERS & SALADS

TAPAS

SERRANO HAM, CHORIZO, BERRIES, RED WINE CHEESE, MANCHEGO CHEESE, MARINATED OLIVES, TOASTED SLICED BAGUETTE, AND APRICOT MARMALADE
\$17

TIRADITO

SEARED AHI TUNA STEAK, SRIRACHA, CHILI OIL, BALSAMIC GLAZE, GINGER AND WASABI
\$15

CAESAR SALAD

ROMAINE LETTUCE, HEIRLOOM TOMATOES, SHREDDED PARMESAN AND SEASONED CROUTONS
\$12

CITRUS PECAN SALAD

SPRING ARUGULA MIX WITH RED ONIONS, ORANGE SLICES, HEIRLOOM TOMATOES, CUCUMBERS AND LOCAL PECANS SERVED WITH A BLOOD ORANGE VINAIGRETTE
\$15

CUBAN SLIDERS

(3) BEEF & ITALIAN SAUSAGE PATTIES WITH PROSCIUTTO, ARUGULA, WITH SLICED PICKLES AND SRIRACHA AIOLI ON A PRETZEL BUN WITH FRIES
\$15

ALBONDIGAS

SPANISH MEATBALLS OVER PAPAS BRAVAS, GARLIC CLOVES, GARLIC OIL AND FLORAL GARNISH
\$14

STRAWBERRY FIELDS

ARUGULA SPRING MIX WITH FRESH STRAWBERRIES, PECANS, GOAT CHEESE AND MAPLE VINAIGRETTE
\$14

- SUSHI -

NM SOUTHWEST ROLL

GREEN CHILE, ASADERO CHEESE AND GREEN CHILE MAYO DRIZZLE
\$14

CALIFORNIA ROLL

KANI KAMA, CUCUMBER, AVOCADO, WASABI AND GINGER
\$10



ENTREES

CHICKEN ALFREDO

AL DENTE FETTUCCINE, MUSHROOMS,
HOMEMADE ALFREDO SAUCE SERVED
WITH GRILLED CHICKEN AND GARLIC
BREAD \$18

CHICKEN BEERISTA

AIRLINE CHICKEN, FINGERLING
POTATOES, HEIRLOOM CARROTS AND
BOURBON HONEY GLAZE
\$28

ENCRUSTED SALMON

PISTACHIO CRUSTED SALMON SERVED
WITH WILD RICE, BRUSSEL SPROUTS AND
BERRY SALSA
\$30

SHRIMP DIABLO

10OZ FLANK STEAK AND RED CHILE
SHRIMP SERVED WITH ASPARAGUS AND
WHIPPED MASHED POTATOES
\$28

✦KAIMANA MAHI

VIBRANTLY CRAFTED BY SOUS CHEF
OSCAR! SEARED AND ROASTED 8OZ MAHI
MAHI ON A BED OF SPINACH, SHRIMP
RISOTTO, HEIRLOOM TOMATOES, AND
WHITE WINE GLAZE
\$38

TIMBALE

QUINOA TOWER, AVOCADO, SHREDDED
CARROTS SERVED WITH RED PEPPER
COULIS AND BRUSSEL SPROUTS | \$16
ADD CHICKEN OR SHRIMP +\$6

KUROBUTA

BONE-IN PORK CHOP WITH FINGERLING
POTATOES, BRUSSEL SPROUTS AND
APRICOT MARMALADE
\$28

RIBEYE

12OZ RIBEYE SERVED WITH GARLIC
WHIPPED POTATOES, ASPARAGUS AND
PEPPERCORN SAUCE
\$40

ROASTED DUCK

ROASTED DUCK BREAST SERVED WITH
SAFFRON RICE, BRUSSEL SPROUT AND
CHAMPAGNE GLAZE
\$30

✦SOLOMILLO

ENJOY THE MASTERFUL FLAVOR
DELICACIES CREATED BY CHEF CHRIS!
6OZ FILET MIGNON, MANCHEGO
WHIPPED POTATOES, ASPARAGUS,
CALABASITAS AND MOLE BLANCO
\$42



WATER AVAILABLE UPON REQUEST

THE CLUB BAR

Happy Hour Appetizers Available Monday, Wednesday & Friday 4pm - 6pm
Thursday Night Theme Dinner Specials and Live Performance by Local Artists 5:30pm - 9pm

Birdie Wings

Deep Fried Jumbo Wings with Your Choice of Ghost Pepper, Hot, Bbq, Honey Chipotle, Lemon Pepper or Naked

6pc \$9 12pc \$18

Fried Pickles

Lightly Dusted Deep Fried Pickles, served with Chipotle Ranch Sauce

\$12

Cuban Sliders

Beef & Italian Sausage Patty with Prosciutto, Arugula, topped with Sliced Pickles, Sriracha Aioli on a Pretzel Bun and Fries

\$15

The Club Nachos

Tortilla Chips topped with Beans, Lettuce, Tomato, and House Cheese Sauce

\$12

Add Chicken or Ground Beef + \$6

Veggie Basket

(4) Mozzarella Sticks, (6) Jalapeno Poppers, and Fries served with Ranch Dressing and Marinara Sauce

\$15

Clubhouse Burger

8oz Patty, Brioche Bun, Cheddar Cheese, Green Chile, Lettuce, Tomato, Red Onion, Bacon Aioli and Fries

\$15

Chile Cheese Fries

Homecut Fries topped with Queso and Diced Green Chile

\$10

Add Chicken + \$6

Carne Asada Tacos

(3) Marinated Steak with Cilantro, Onions and Chef's Avocado Creme in a Flour Tortilla

\$16

Chicken Club Sandwich

6oz Chicken, Bacon, Green Chile Filet, Basil Aioli, Lettuce, Tomato, Onion on a Telera Bread served with Homecut

Fries

\$16

Hatch Cheesesteak

Shaved Steak with Mushrooms, Onions, Bell Peppers, Cheese Sauce Topped With Green Chile on a Hoagie Bun and Fries

\$16

Jesse Thorpe, General Manager
Krystal Sena, Bar Manager
Chris Pacheco, Chef De Cuisine

FOOD MAY CONTAIN ALLERGENS



WATER AVAILABLE UPON REQUEST