

## Small Cold

### **Guacamole and Salsa**

*Guacamole & fire roasted tomato salsa with fresh hot corn tortillas*

### **Spicy Tuna Tostadas**

*Sashimi grade tuna with guajillo chili mayo, pickled-jalapeno & tortilla slaw*

### **Mustang Salad Wedge**

*Crisp tortilla strips, cotija cheese, roasted poblano and lime chili ranch dressing*

### **Southwest Caesar Salada**

*Romaine tossed with chipotle Caesar dressing, topped with toasted pumpkin seeds, marinated tomatoes, cotija cheese & grilled chili pepper croutons*

## Small Hot

### **Crème de Camote**

*Mexican sweet potato soup, chipotle crème fraiche & cilantro*

### **Veg Green Masa Chili (add pork)**

*Slow cooked with Masa Harina, lime creme fraiche, pico de gallo and jalapeno cornbread*

### **Jalapeno Rock Shrimp Poppers**

*Fire roasted jalapenos stuffed with sauté spiced rock shrimp, herb cream cheese, breaded-fried served with chipotle mayo & roasted ancho- sauce*

### **Buffalo Sliders**

*Three sliders with roasted green chili, smoked goats cheese, lettuce, tomato and chipotle mayo*

## Taco Bar...*Bite size.*

*All tacos are served on locally made tortillas*

### **Avalanche Poblano Chicken Tacos**

*Spiced apple, Avalanche goat cheese and roasted hatch chilies'*

### **Brazilian Fish Tacos**

*Chimichuri grilled Mahi-Mahi, lime cilantro vinaigrette, mango and avocado*

### **Slow Cooked Pork Tacos**

*"Carnita style" with smoked goats cheese, lime avocado & chipotle pico de gallo*

### **Caramelized Onion Steak Tacos**

*Caramelized onion, marinated steak, queso blanco and red Chimayo sauce*

## From the Farm and Sea

### **Grilled Mahi Mahi**

*Papaya-mango "hatch chili" relish, cumin-avocado, pickled jalapeno vinaigrette and smoked chili butter sauce*

### **Sweet Chili Pepper Blackened Tuna**

*Avocado & Cowboy Caviar, tortilla slaw & lime cilantro sauce*

### **Vegetable Relleno**

*Sautéed vegetables, three cheeses and black beans battered in a roasted chili, organic white grits, & guajillo chili sauce*

### **Wild Mushroom Enchiladas**

*Sautéed wild mushrooms, local goats cheese and herb enchiladas with cilantro rice, tortilla slaw and roasted chili pepper sauce*

## From the Ranch

### **Crispy Roasted Natural Chicken Mole**

*All Natural chicken roasted golden brown then mole basted, served with green garden rice, cured tomato, green zucchini cuerda and griddled soft corn tortilla*

### **Chili Rubbed Elk Loin Steak**

*Char basted, roasted & served with jalapeno corn spoon bread, applewood smoked bacon, ancho chili cherry sauce and tortilla salad*

### **Double Cut Glazed Pork Chop**

*Red chili tobacco onions, achiote organic white grits, cotija cheese, cilantro & agave charred red onion jus*

### **Buffalo "Chorizo Style" Sausage Tacos**

*Smoked goats cheese, spiced apples, hatch chilies, fire roasted salsa, avocado, cilantro rice with drunken beans & fresh corn tortilla*

## Mustang Side dishes

Organic White Corn Grits

Tecate Drunken Beans

Cilantro Rice

Sweet Potato Fries

Home-made Corn Bread

Cowboy Caviar

Tortilla slaw