



THE

GORGE BAR GRILL

APPETIZERS

HOUSE-MADE CHIPS & SALSA | 5.50

fresh corn tortilla chips, house-made salsa

ADD HOUSE-MADE GUACAMOLE OR QUESO +4

CRISPY FRIED GREEN BEANS | 6.25

creamy ranch dressing

LOADED GORGE NACHOS | 9.95

fresh corn tortilla chips piled high with black beans, jack & cheddar cheese, house-made salsa, fresh jalapeños, sour cream and guacamole

ADD TEQUILA-LIME CHICKEN OR CHOPPED PRIME ANGUS CENTER CUT SIRLOIN +5.50

CRISPY FRIED ROCK SHRIMP | 9.25

chipotle aioli

BUTTERMILK FRIED CALAMARI | 9.25

house-made tomatillo salsa, Hatch green chile aioli

FRESH OYSTERS 1/2 DOZEN | 16 DOZEN | 30

mignonette sauce, cocktail sauce

BONELESS WINGS | 9.95

choice of teriyaki, bbq, or buffalo

CLASSIC BONE-IN WINGS | 9.95

choice of teriyaki, bbq, or buffalo

CARNE ADOVADA SMOTHERED FRIES | 8.95

red chile braised pork, cheddar cheese, green onion, chipotle aioli, sour cream

SOUP & SALAD

SPICY GREEN CHILE SIRLOIN STEW

BOWL 6.95 | CUP 4.75

jack & cheddar cheese, warm flour tortilla

SOUP OF THE DAY BOWL 6.75 | CUP 3.75

GREEN GODDESS SALAD | 9.95

chopped romaine, apple slices, avocado, tomatoes, red onion, local goat cheese, green goddess dressing

HOUSE GREEN SALAD | 6.75

cucumber, tomatoes & radishes, lemon vinaigrette

CAESAR SALAD | 9.50

chopped romaine, house-made caesar dressing, parmesan crostini

GRILLED STEAK SALAD | 15.95

center cut beef sirloin, mixed greens, grilled red onion, blue cheese crumbles, cherry tomatoes, mustard vinaigrette

ADD TO ANY SALAD

CHICKEN +5.00 | SALMON +8.95 | GRILLED STEAK +9.95

SANDWICHES

SERVED WITH YOUR CHOICE OF FRIES, SWEET POTATO FRIES, APPLE CIDER SLAW OR COTTAGE CHEESE

THE 'GORGEOUS' BURGER | 11.95

1/2 lb angus burger, cheddar, green chile, applewood smoked bacon, Hatch green chile aioli, toasted potato bun

'GORGE-LESS' VEGGIE BURGER* | 11.95

3 cheese blend, avocado, mixed greens, lemon aioli, toasted potato bun *CONTAINS NUTS, DAIRY & EGGS

GREEN CHILE-CHEESE MELT | 8.25

cheddar & jack cheese, green chile, toasted sourdough ADD HAM OR TURKEY +3.50

ADD ANGUS BURGER PATTY +5.50

THE CLUB | 10.75

sliced turkey breast, ham, apple wood smoked bacon, avocado, tomato, lettuce, creole mustard, toasted whole grain wheat bread

BUFFALO CHICKEN CAESAR WRAP | 11.95

romaine lettuce, fried chicken tenders, avocado, parmesan cheese, chipotle aioli, bacon, house-made caesar dressing

GREEN CHILE CHICKEN SANDWICH | 11.25

bacon, pepper jack cheese, Hatch green chile aioli

STREET TACOS

FOOD SHAPED LIKE A SMILE!

TEQUILA-LIME CHICKEN | 12.50

CENTER CUT BEEF SIRLOIN | 12.50

3 corn tortillas, crisp cabbage, grilled onions, green chile tomatillo salsa

FISH TACOS | 12.95

3 beer battered cod tacos, corn tortillas, cabbage, avocado, pico de gallo, chipotle aioli, served with black beans

ENTRÉES

CARNE ADOVADA BURRITO | 12.50

red chile braised pork, black beans, rice, shredded lettuce, cheese, tomatoes, sour cream, guacamole, smothered red chile

GORGE BBQ PORK RIBS | 18.75

sweet potato fries, apple cider slaw, Gorge bbq sauce

FISH & CHIPS | 14.25

beer battered cod, crispy fries, apple cider slaw, tartar sauce

CHICKEN ENCHILADAS | 13.95

3 rolled corn tortillas, green chile tomatillo sauce, cheese, sour cream, black beans

GORGE CUT RIB EYE | 30.95 12OZ

blue cheese mashed potatoes, seasonal vegetables, herb compound butter

GREEN CHILE CHICKEN ALFREDO | 16.95

onions, garlic, served with grilled bread

SUBSTITUTE SHRIMP +5.00

GRILLED SALMON | 18.95

atlantic salmon, seasonal vegetable, spanish rice, topped with pesto

SMOKE TROUT PASTA | 18.95

Hatch green chile, bacon, peas, onion, garlic, fettuccine pasta tossed in a cream sauce, served with grill bread

CHICKEN FAJITAS | 15.95

served with peppers, onions, jalapeno, black beans, spanish rice, roasted tomato salsa, sour cream, guacamole, and 2 flour tortillas

CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

KIDS

CRISPY CHICKEN FINGERS | 6.25 ranch dressing

MAC & CHEESE | 6.25 fresh peas

BABY GORGE BURGER | 6.95

ALL KIDS MEALS SERVED WITH CHOICE OF FRIES, SWEET POTATO FRIES, CARROT STICKS OR APPLE SLICES

DESSERT

SERVED WITH MIXED BERRIES, WHIPPED CREAM

CHOCOLATE CAKE | 7.25

crème brûlée layered

BERRY CHEESECAKE | 7.25

GRAND MARINER CRÈME BRÛLÉE | 7.25

KEY LIME PIE | 7.25

graham cracker crust

IBC ROOT BEER FLOAT | 7.25

2 scoops of vanilla ice cream

DRINKS

NON-ALCOHOLIC

Soft Drinks (FREE REFILLS) 2.50

COKE, DIET COKE, DR. PEPPER, SPRITE, GINGER ALE, SODA WATER, TONIC WATER, SHIRLEY TEMPLE/ROY ROGERS

Iced Tea (FREE REFILLS) 2.50

Fiji Water (1 LITER) 3.50

Goslings Ginger Beer 3.00

IBC Root Beer 3.00

Milk 3.00

Chocolate Milk 3.50

Juices 3.00

APPLE, ORANGE, CRANBERRY, TOMATO, PINEAPPLE

Lemonade (1 REFILL) 3.25

Strawberry Lemonade (1 REFILL) 3.50

Arnold Palmer 2.75

Espresso (REGULAR OR DECAF) 3.00

Coffee (FREE REFILLS, REGULAR OR DECAF) 3.00

Hot Tea (ASK FOR HERBAL FLAVORS) 3.00

WINE

PLEASE ASK YOUR SERVER ABOUT THE PARCHT BOTTLE LIST

WHITE GLASS / BOTTLE

1749 Sauvignon Blanc FR 8.50 / 34

Drumheller Chardonnay CA 9.00 / 36

Barone Fini Pinot Grigio IT 7.50 / 30

GLASS / BOTTLE

Cote Mas Rosé FR 8.50 / 34

Chateau St Michelle Riesling CA 8.50 / 34

14 Hands Moscato WA 8.50 / 34

RED GLASS / BOTTLE

Pinot Noir 9.00 / 36

Cabernet 9.00 / 36

Malbec 8.50 / 33

Merlot 8.25 / 32

HOUSE GLASS / BOTTLE

White 6.00 / 24

Red 6.00 / 24

Bubbly 7.00 / 28

BEER

MAKE IT A 20OZ FOR ONLY +1.75

FROM THE TAP

Sierra Nevada Pale Ale CA 5.00

Left hand Milk Stout CO 5.00

Deschutes Black Butte Porter WA 5.00

Dos XX Lager MX 5.00

Bavik Pilsner BL 5.00

Nuevo NM 5.00

New Belgium Fat Tire CO 5.00

Big Sky Moose Drool MT 5.00

Marble Red NM 5.00

Blue Moon CO 5.00

Taos Mesa Brewery Rotating Tap NM 5.00

IPA Rotating Tap ASK YOUR SERVER 5.00

FROM THE VESSEL

Santa Fe Nut Brown NM 4.75

Santa Fe Happy Camper IPA NM 4.75

Santa Fe Pale Ale NM 4.75

Iron Maiden Trooper UK 7.00

Hoegaarden BE 5.00

Kentucky Bourbon Ale KY 6.00

Kentucky Vanilla Cream Ale KY 6.00

Boddingtons UK 5.50

Wittekerke Wheat BL 5.00

La Cumbre Slice of Hefen NM 5.50

Belhaven Scottish Ale UK 6.00

Bud/Bud Light MO 4.50

Coors Light CO 4.50

Miller Lite WI 4.50

Michelob Ultra 4.50

Magners Cider IR 5.50

Pacifico MX 4.75

Saint Archer Gold CA 4.50

Modelo Especial MX 4.75

Negra Modelo MX 4.75

Corona MX 4.75

Sol MX 4.75

Truly Hard Wild Berry Seltzer MA 4.50

Kyla Hard Kombucha WA 5.50

Austin Eastciders TX 4.75

DRY APPLE CIDER

BLOOD ORANGE CIDER

PINEAPPLE CIDER

Samuel Smith's Organic Cider EN 7.00

Stone Tropical Thunder Lager CA 5.50

Weihenstephaner GR 5.00

Goose Island IL 5.00

Old Speckled Hen Pale Ale UK 5.50

Peroni IT 5.00

Odell's 90 Shilling CO 5.50

Einbecker GR (NON-ALCOHOLIC) 4.00

MARGARITAS

SERVED WITH HOUSE-MADE SWEET & SOUR (S&S) AND A SALTED RIM

Original 8.50

EXOTICA SILVER TEQUILA, TRIPLE SEC, S&S, SPLASH ORANGE JUICE

Grand Gold 10.50

MI CAMPO REPO, GRAND MARNIER, S&S

Silver Coin 10.50

ESPOLON SILVER, PATRON CITRONGE, S&S

Strawberry 10.50

HOUSE-INFUSED STRAWBERRY EL JIMADOR SILVER, TRIPLE SEC, S&S

Fresh Grapefruit 10.50

EXOTICA SILVER TEQUILA, ST GERMAIN ELDERFLOWER, FRESH SQUEEZED GRAPEFRUIT, S&S

Prickly Pear 10.50

ESPOLON REPOSADO, PATRON CITRONGE, PRICKLY PEAR PUREE, S&S

Green Chile 10.50

HOUSE-INFUSED HATCH GREEN CHILE EL JIMADOR SILVER, TRIPLE SEC, S&S

Jalapeno Pineapple 10.50

DANOS JALAPENO PINEAPPLE TEQUILA, TRIPLE SEC, S&S

COCKTAILS

Cucumber Collins 10.50

HENDRICKS GIN, HOUSE-MADE LEMONADE, MUDDLED CUCUMBER, SODA WATER

Gorge Greyhound 10.50

TITOS VODKA, FRESH SQUEEZED GRAPEFRUIT

You Sexy Beach 10.50

CHASE VODKA, PEACH SCHNAPPS, CRANBERRY JUICE, ORANGE JUICE, CHAMBORD

Smoky Paloma 10.50

ESPOLON REPOSADO, FRESH SQUEEZED GRAPEFRUIT SPLASH SODA WATER, MEZCAL FLOATER

Peachy Tea 10.50

JIM BEAN PEACH, HOUSE-MADE LEMONADE SPLASH ICE TEA, GIFFARD PEACH LIQUOR

Cranberry Mule 10.50

CRANBERRY-INFUSED SVEDKA, GOSLINGS GINGER BEER, FRESH LIME

Mule or Mojito of the Day ASK YOUR SERVER 10.50