



THE

GORGE BAR & GRILL

APPETIZERS

HOUSE-MADE CHIPS & SALSA | 5.50

fresh corn tortilla chips, 3 house-made salsas

ADD HOUSE-MADE GUACAMOLE OR QUESO +4

LOADED GORGE NACHOS | 12.95

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

ADD TEQUILA-LIME CHICKEN + 6.50 OR
CHOPPED PRIME ANGUS CENTER CUT SIRLOIN +7.95

CRISPY FRIED ROCK SHRIMP | 11.95

chipotle aioli

BUTTERMILK FRIED CALAMARI | 11.95

house-made tomatillo salsa, Hatch green chile aioli

BONELESS WINGS | 10.95

choice of teriyaki, bbq, or buffalo

SOUP & SALAD

SPICY GREEN CHILE SIRLOIN STEW

BOWL 7.95 | CUP 5.75

jack & cheddar cheese, warm flour tortilla

GREEN GODDESS SALAD | 11.95

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

ADD TO ANY SALAD

SALMON + 10.95 | CHICKEN +6.75

HOUSE GREEN SALAD | 7.95

cucumber, tomatoes & radishes, lemon vinaigrette

CAESAR SALAD | 9.50

chopped romaine, house-made caesar dressing, parmesan crostini

SANDWICHES

SERVED WITH CHOICE OF
BEER BATTERED FRIES,
SWEET POTATO FRIES,
CIDER SLAW, COTTAGE
CHEESE

THE 'GORGE' BURGER | 14.95

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

'GORGE-LESS' VEGGIE BURGER* | 12.95

3 cheese blend, avocado, mixed greens, lemon aioli, toasted potato bun

*CONTAINS NUTS, DAIRY & EGGS

BUFFALO CHICKEN CAESAR WRAP | 14.95

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

GREEN CHILE CHICKEN SANDWICH | 13.95

bacon, pepper jack cheese, guacamole, Hatch green chile aioli

STREET TACOS

TEQUILA-LIME CHICKEN | 14.95

CENTER CUT BEEF SIRLOIN | 14.95

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

FISH TACOS | 16.95

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

ENTRÉES

GORGE BBQ PORK RIBS | 21.95

sweet potato fries, apple cider slaw, Gorge bbq sauce

FISH & CHIPS | 16.95

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

CHICKEN ENCHILADAS | 14.95

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

GORGE CUT RIB EYE | 38.95 12OZ

blue cheese mashed potatoes, seasonal vegetables, herb compound butter

GREEN CHILE CHICKEN ALFREDO | 18.95

onions, garlic, served with grilled bread

SUBSTITUTE SHRIMP +5.00

GRILLED SALMON | 21.95

atlantic salmon, piccata style, seasonal vegetable, rice

CARNE ADOVADA PLATE | 18.95

pinto beans, spanish rice, sour cream, guacamole, lettuce, tomato, and 2 flour tortillas

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

KIDS

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

CRISPY CHICKEN FINGERS | 6.25

ranch dressing

MAC & CHEESE | 6.25

fresh peas

BABY GORGE CHEESEBURGER | 6.95

DESSERT

SERVED WITH
MIXED BERRIES,
WHIPPED CREAM

CHOCOLATE CAKE | 7.25

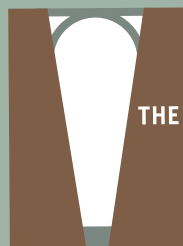
crème brûlée layered

BERRY CHEESECAKE | 7.25

GRAND MARINER CREME BRULEE | 7.25

IBC ROOT BEER FLOAT | 7.25

2 scoops of vanilla ice cream



THE

GORGE BAR & GRILL

SOFT DRINKS

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
GOSLINGS GINGER BEER | 3.00
ROOT BEER | 3.00
MILK | 3.00
CHOCOLATE MILK | 3.50

DRAFT BEERS

16OZ PINT FOR **6.00**

SIERRA NEVADA PALE ALE CA
LEFT HAND MILK STOUT CO
DESCHUTES BLACK BUTTE PORTER WA
DOS XX LAGER MX
BAVIK PILSNER BL
NUEVO NM

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 | 6.00
BODDINGTONS UK | 5.50
PERONI IT | 5.00
WITTEKERKE WHEAT BL | 5.00
LA CUMBRE SLICE OF HEFEN NM | 5.50
BUD/BUD LIGHT MO | 4.50
COORS LIGHT CO | 4.50
MILLER LITE WI | 4.50
MICHELOB ULTRA | 4.50

MARGARITAS

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
JALAPENO PINEAPPLE | 10.50
DANOS JALAPENO PINEAPPLE TEQUILA, TRIPLE SEC, S&S

WINE

WHITES FOR 9.00
SAUVIGNON BLANC
CHARDONNAY
PINOT GRIGIO
ROSE
RIESLING
MOSCATO

HOUSE WINES FOR 6.00
RED
WHITE
BUBBLY

COCKTAILS

ALL COCKTAILS FOR **10.50**

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

GORGE GREYHOUND
TITOS VODKA, FRESH SQUEEZED GRAPEFRUIT

YOU SEXY BEACH
CHASE VODKA, PEACH SCHNAPPS, CRANBERRY JUICE,
ORANGE JUICE, CHAMBORD

JUICES | 3.00
APPLE, ORANGE, CRANBERRY, TOMATO, PINEAPPLE
LEMONADE (1 REFILL) | 3.25
STRAWBERRY LEMONADE (1 REFILL) | 3.50
ARNOLD PALMER | 3.00
ESPRESSO (REGULAR OR DECAF) | 4.00
COFFEE (FREE REFILLS) | 3.00
HOT TEA | 3.00 (ASK FOR HERBAL FLAVORS)

NEW BELGIUM FAT TIRE CO
BIG SKY MOOSE DROOL MT
MARBLE RED NM
BLUE MOON CO
TAOS MESA BREWERY ROTATING TAP NM
IPA ROTATING TAP

MAGNERS CIDER IR | 5.50
PACIFICO MX | 4.75
MODELO ESPECIAL MX | 4.75
NEGRA MODELO MX | 4.75
CORONA MX | 4.75
SOL MX | 4.75
KYLA HARD KOMBUCHA WA | 5.50
AUSTIN EASTCIDERS TX | 4.75
DRY APPLE CIDER | BLOOD ORANGE CIDER | PINEAPPLE CIDER
ACE DRY APPLE CIDER | 5.00
SAMUEL SMITH'S ORGANIC CIDER EN | 7.00
NORTH COAST SCRIMSHAW PILSNER CA | 5.50
OLD SPECKLED HEN ENGLISH ALE UK | 5.50
ODELL'S 90 SHILLING CO | 5.50
EINBECKER GR (NON-ALCOHOLIC) | 4.00

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

HORSESHOE MARGARITA | 12.50
HERRADURA SILVER, LUXARDO TRIPLE SEC, FRESH LIME

FRESH GRAPEFRUIT | 10.50
EXOTICA SILVER TEQUILA, ST GERMAIN ELDERFLOWER,
FRESH SQUEEZED GRAPEFRUIT, S&S

REDS FOR 9.00
CABERNET
MALBEC
MERLOT
PINOT NOIR

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

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

MULE OR MOJITO OF THE DAY ASK YOUR SERVER