



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 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

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 + 15.95 | CHICKEN +6.75 | STEAK +14.95

SANDWICHES

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

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, green chile aioli, toasted potato bun

*CONTAINS NUTS, DAIRY & EGGS

STREET TACOS

TEQUILA-LIME CHICKEN | 14.95

CENTER CUT BEEF SIRLOIN | 14.95

3 Manzina tortillas, shredded cabbage, grilled onions, roasted tomato salsa, beans

ENTRÉES

GORGE BBQ PORK RIBS | 21.95

sweet potato fries, apple cider slaw

FISH & CHIPS | 16.95

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

PORK CHOP PLATE | 19.95

6oz pork chop, green chile heirloom tomato pan sauce, mashed potatoes, seasonal vegetable

BEEF TENDERLOIN | 26.95 6OZ

mashed potatoes, seasonal vegetables, topped with creamy blue cheese green chile sauce

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

KIDS

FOR KIDS 12 & UNDER

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

5 1/2 INCH PERSONAL PIZZA | 6.95

cheese or pepperoni served with fries and ranch dressing

BABY GORGE CHEESEBURGER | 6.95

DESSERT

SERVED WITH
MIXED BERRIES,
WHIPPED CREAM

FRIED CRAB CAKES | 13.95

2 crab cakes, tomatillo salsa, chipotle aioli

CRISPY FRIED GREEN BEANS | 6.95

creamy ranch dressing

HOUSE GREEN SALAD | 7.95

cucumber, tomatoes & radishes, lemon vinaigrette

CAESAR SALAD | 9.50

chopped romaine, house-made caesar dressing, parmesan crostini

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

20% GRATUITY WILL BE ADDED TO TABLES OF 6 OR
MORE AND SEPARATE CHECKS

FISH TACOS | 16.95

3 beer battered cod tacos, Manzina tortillas, cabbage, avocado, roasted tomato salsa, chipotle aioli, served with pinto beans

GREEN CHILE TROUT ALFREDO | 24.95

bacon, onions, garlic, served with grilled bread

GRILLED SALMON | 25.95

Atlantic salmon, piccata style, seasonal vegetable, majestic wild rice (*rice contains dried fruit & pumpkin seeds*)

WHOLE TROUT | 26.95

majestic wild rice (*rice contains dried fruit & pumpkin seeds*), seasonal vegetable topped with fresh herb butter

CHOCOLATE CAKE | 7.25

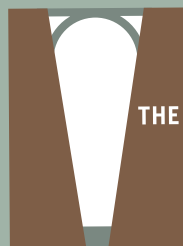
CAJETA STUFFED CHURROS | 7.25

served with vanilla ice cream

SWEET CORN CRÈME BRULÉE | 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 OR
DOS XX LAGER MX
BAVIK PILSNER BL
NEW BELGIUM FAT TIRE CO

FROM THE VESSEL

SANTA FE HAPPY CAMPER IPA NM | 4.75
SANTA FE PALE ALE NM | 4.75
IRON MAIDEN TROOPER UK | 7.00
BLUE MOON CO | 5.00
HOEGAARDEN BE | 5.00
KENTUCKY BOURBON ALE KY | 6.00
KENTUCKY VANILLA CREAM ALE | 6.00
PERONI IT | 5.00
BAVIK SUPER WIT BL | 5.00
BUD/BUD LIGHT MO | 4.50
COORS LIGHT CO | 4.50
MILLER LITE WI | 4.50

MARGARITAS

ORIGINAL | 8.50
 EXOTICA SILVER TEQUILA, TRIPLE SEC, S&S, SPLASH
 ORANGE JUICE

GRAND GOLD | 10.50
 EXPOLON REPO, GRAND MARNIER, S&S

SILVER COIN | 10.50
 ESPOLON SILVER, LUXARDO TRIPLE SEC, S&S

STRAWBERRY | 10.50
 HOUSE-INFUSED STRAWBERRY EXOTICO SILVER,
 TRIPLE SEC, S&S

GRAPEFRUIT ELDERFLOWER | 10.50
 EXOTICO SILVER TEQUILA, ELDERFLOWER, GRAPEFRUIT, 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, GRAPEFRUIT JUICE

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)

BIG SKY MOOSE DROOL MT
MARBLE DOUBLE WHITE NM
LA CUMBRE SLICE OF HEFEN NM
SANTA FE BREWING ROTATING TAP NM
TAOS MESA BREWERY ROTATING TAP NM
IPA ROTATING TAP

MICHELOB ULTRA | 4.50
MAGNERS CIDER IR | 5.50
MODELO ESPECIAL 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

SAMUEL SMITH'S ORGANIC CIDER EN | 7.00
HEINEKEN 00 (NON-ALCOHOLIC) | 4.50
KALIBER (NON-ALCOHOLIC) | 4.50

PRICKLY PEAR | 10.50
 ESPOLON REPOSADO, LUXARDO TRIPLE SEC,
 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
 HOUSE-INFUSED JALAPENO PINEAPPLE TEQUILA,
 PINEAPPLE PATRON CITRONGE, S&S

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

REDS FOR 9.00
 CABERNET
 MALBEC
 MERLOT
 PINOT NOIR

SMOKY PALOMA
 ESPOLON REPOSADO, GRAPEFRUIT JUICE
 SPLASH SODA WATER, MEZCAL FLOATER

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

ASK YOUR SERVER ABOUT DAILY DRINK SPECIALS