

APPINTIZERS

FRENCH FRIES \$6

SWEET POTATO FRIES \$8

FIRE ROASTED SALSA & TORTILLA CHIPS \$8

GREEN CHILE QUESO & TORTILLA CHIPS \$10

GUACAMOLE & TORTILLA CHIPS \$10

WISCONSIN CHEESE CURDS \$12

Ranch, Caramel Dipping Sauces

SPINACH ARTICHOKE DIP \$11

*Creamy Blend of Spinach, Artichokes &
Cheeses Served with Pita Bread*

MOZZARELLA STICKS \$12

Ranch or Marinara Dipping Sauce

HOUSE MADE ONION RINGS \$9

*Beer Battered by Hand Onion Rings
Served with House Made Ranch*

HOUSE MADE FRIED PICKLES \$11

*Beer Battered by Hand Pickle Chips Served
with House Made Ranch and Sriracha Aioli*

HOUSE MADE BEEF TAQUITOS \$12

*House made Beef Taquitos Rolles in Corn Tortilla
Served w/House Made Salsa and Sour Cream*

HOLIDAY BOWL

SHRIMP COCKTAIL \$14

*6 Tender Shrimp Served with House
Made Cocktail Sauce*

TOASTED PRETZELS \$11

Lightly Salted Served with Cheese Fondue

BRUSCHETTA \$12

*Fresh Diced Tomatoes, Balsamic, Garlic
and Basil on Toasted Baguette*

WILD FRIES \$12

*Cheese Fondue, Green Chile, Applewood Bacon,
Queso Fresco, Green Onions \$3*

Adds: Grilled Chicken | Pulled Pork | Ground Beef

NACHO STACK \$12

*Cheese Fondue, Pico de Gallo, Jalapenos, Sour
Cream, Green Onions, Queso Fresco, Salsa*

\$3 Adds: Grilled Chicken | Pulled Pork | Ground Beef

POTATO SKINS \$12

*BBQ Pulled Pork, Cheddar Jack, Applewood
Bacon, Green Onions, Sour Cream*

HOLIDAY BOARD \$14

*Assorted Selection of Cheeses, Sliced Meats,
Seasonal Sweet and Savory Bites*

FRUIT & VEGETABLE TRAY \$15

*Assorted Selection of Seasonal Fruits
and Vegetables Served with House Made
Fruit Dip and House Made Ranch*

GARLIC BREADSTICKS \$9

Served with Marinara Dipping Sauce

*Please be advised that food prepared in this kitchen may contain the following
ingredients: Milk, eggs, wheat, soybean, peanuts, tree nuts, fish, shellfish

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FROM *the* GARDEN

CAESAR SALAD \$10

Chopped Romaine, Parmesan, Croutons, Caesar Dressing Served with a Garlic Breadstick
\$3 Add: Grilled Chicken

CAPRESE SALAD \$13

Fresh Tomato Slices, Fresh Mozzarella, Basil and Balsamic Glaze

HOLIDAY BOWL COBB SALAD \$14

Chopped Romaine, Grilled Chicken, Applewood Bacon, Tomatoes, Blue Cheese Crumbles, Egg, and your choice of House Made Dressing Served with a Garlic Breadstick

STRAWBERRY

WATERMELON SALAD \$14

Fresh Strawberries, Watermelon, Candied Almonds and Red Onions Served Over Spring Mix with House Made Raspberry Vinaigrette Dressing Served with a Garlic Breadstick
\$3 Add: Grilled Chicken

LOADED BAKED POTATO \$11

(available 4pm-close)
Baked Potato Served with BBQ Beef Brisket, Bacon, Cheese, Butter, Sour Cream, and Chives

BATTER *is* BETTER

CRISPY CHICKEN TENDERS

HALF \$11 FULL \$15

Beer-Battered Chicken Tenders

BREADED COCONUT SHRIMP \$18

Breaded Coconut Shrimp Fried Golden Brown Served with House Made Cocktail Sauce

FISH & CHIPS

HALF \$13 FULL \$17

Beer-Battered Cod, Coleslaw, Grilled Lemon, Tartar Sauce

Served with Your Choice of Fries, Coleslaw, or Rice and Beans/ Sweet Potato Fries \$3
Side Salad \$2 Onion Rings \$3 or Baked Potato \$3
Loaded Baked Potato \$8 (4pm-close)

WINGS

BONE-IN

Half \$11 (6 count)
Full \$19 (12 count)
Served with Carrot and Celery Sticks

SAUCES

Buffalo, House BBQ, Mango Habanero, Teriyaki, Sweet Chili, Garlic Parmesan

RUBS

Lemon Pepper, Old Bay

BONELESS

Half \$8 (6 count)
Full \$12 (12 count)
Served with Carrot and Celery Sticks

SAUCES

Buffalo, House BBQ, Mango Habanero, Teriyaki, Sweet Chili, Garlic Parmesan

RUBS

Lemon Pepper, Old Bay

CAULIFLOWER

Half \$8 (6 count)
Full \$12 (12 count)
Served with Carrot and Celery Sticks

SAUCES

Buffalo, House BBQ, Mango Habanero, Teriyaki, Sweet Chili, Garlic Parmesan

RUBS

Lemon Pepper, Old Bay

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BURGERS & SANDWICHES

All Burgers Served with Lettuce, Tomato, Pickle, Onion on a Corn Meal-Topped Bun

HOLIDAY BOWL BURGER \$14

Add Cheddar for \$1

GREEN CHILE CHEESEBURGER \$15

*Cheddar Cheese, Green Chile,
Applewood Bacon, Chipotle Aioli*

TUMBLEWEED BURGER \$16

*House BBQ Sauce, Cheddar, Applewood
Bacon, Crispy Onions*

MUSHROOM SWISS BURGER \$15

Sautéed Mushrooms and Melty Swiss Cheese

ANYTIME BURGER \$15

*Bacon, Cheddar, Jalapeños, Over
Easy Egg, & Sriracha Mayo*

TURKEY CLUB \$15

*Turkey, Applewood Bacon, Cheddar,
Lettuce, Tomatoes, Green Chile Aioli*

ALBUQUERQUE TURKEY SANDWICH \$12

*Sliced Smoked Turkey Breast, Green Chile &
Melted Cheddar on Grilled Wheat Bread*

BUFFALO CHICKEN WRAP \$12

*Buffalo Chicken, Cheddar Jack,
Lettuce, Pico de Gallo, Ranch*

BUFFALO CHICKEN SANDWICH \$14

*Beer Battered Chicken Breast, Tangy
Buffalo Sauce & Ranch Dressing*

Served with Your Choice of Fries, Coleslaw, or Rice and Beans/ Sweet Potato Fries \$3

Side Salad \$2 Onion Rings \$3 or Baked Potato \$3 Loaded Baked Potato \$8 (4pm-close)

STEAKS

SKIDMORE'S RIBEYE CHEESESTEAK \$16

*Thinly Sliced Ribeye Grilled with Grilled Onions & Chile
Topped with Cheese Fondue on a Hoagie Roll*

RIBEYE \$29

*Tender 10 oz Angus Ribeye Steak Served with Choice of Baked
Potato (4pm-close) or Fries & Seasonal Vegetables*

PASTAS

MAC AND CHEESE HALF \$10 | FULL \$13

*House Made Cheese Fondue
Sauce Topped with Green Chile
and Diced Tomatoes Served
with a Garlic Breadstick*

\$3 Adds: Ground Beef, Grilled Chicken,
Pulled Pork, Applewood Bacon

CHICKEN ALFREDO HALF \$14 | FULL \$17

*House Made Alfredo Sauce with
Grilled Chicken Topped with
Green Chile and Diced Tomatoes
Served with a Garlic Breadstick*

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NEW MEXICO FAVORITES

ENCHILADAS \$14

Corn Tortillas Layered with Cheese, Sour Cream,
And Your Choice of Red Chile Beef or Green Chile
Chicken, Served with Rice, Beans and Chile

CLASSIC TACO BASKET \$12

Three Hard Shell Ground Beef Tacos,
Lettuce, Tomatoes, Cheese and Salsa
Served with Rice and Beans

STREET TACOS \$13

Three Soft Corn Tortillas, Chipotle Sauce, Sour
Cream, Pico de Gallo, Cilantro, Lime and Your
Choice of Pulled Pork, Beef or Grilled Chicken

CHICKEN QUESADILLA \$13

Grilled Chicken, Grilled Onions, Cheddar Jack,
Green Chile, Sour Cream, Pico de Gallo

STEAK QUESADILLA \$14

Grilled Steak, Grilled Onions, Cheddar Jack,
Green Chile, Sour Cream, Pico de Gallo

STEAK BURRITO \$14

Tender Ribeye, Beans, Cheese, Sour Cream,
& Pico de Gallo in a Flour Tortilla Served
with Rice, Beans and Choice of Chile

PIZZA

ORIGINAL CHEESE \$12

Marinara, Mozzarella, Parmesan

PEPPERONI \$13

Marinara, Mozzarella, Pepperoni, Fresh Basil

PEPPERONI & GREEN CHILE \$14

Marinara, Mozzarella, Pepperoni, Green Chile

SICILIAN \$14

Marinara, Mozzarella, Pepperoni, Ricotta,
Mushrooms & Shaved Parmesan

THREE LITTLE PIGS \$16

Marinara, Mozzarella, Pepperoni, Sausage,
Applewood Bacon, Green Chile, Fresh Basil

VEGGIE \$14

Marinara, Mozzarella, Mushrooms, Red Onion,
Green Bell Peppers, and Black Olives

MARGHERITA \$13

Fresh Mozzarella, Tomatoes, Fresh Basil

DESSERTS

FUNNEL FRIES \$9

Powdered Sugar, Chocolate Sauce Drizzle

CHOCOLATE CHIP COOKIE SKILLET \$9

Vanilla Ice Cream, Caramel &
Chocolate Sauce Drizzle

ROOT BEER FLOAT \$6

Vanilla Ice Cream, Root Beer

HOT BROWNIE SKILLET \$9

Vanilla Ice Cream, Caramel &
Chocolate Sauce Drizzle

MALTED MILKSHAKE \$8

Choice of Strawberry, Vanilla,
Chocolate or Caramel

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