

STARTERS

Buffalo Wings	16
Free-range chicken wings tossed in Cholula buffalo sauce, with long-cut carrot & cucumber sticks served with chunky blue cheese dressing <i>GF</i>	
BONELESS WINGS AVAILABLE (NOT GF)	
Spring Rolls	13
Hot and crispy vegetable spring rolls with cabbage slaw & sweet-chili glaze ≠	
Cast Iron Spinach & Artichoke Dip	15
3-cheese mix, Hatch green chiles & tortilla chips GF ≥	
Burnt Ends	15
Black Angus burnt-end niblets, Duroc cracklings & Dr. Pepper BBQ sauce <i>GF</i>	
Onion Rings	13
Mile-high portion of Shiner Bock beer-battered onion rings served with peppered malt vinegar & creole mustard sauce 🗷	
Pork Belly Bites	16
Asian BBQ, sweet & sour pickled cucumber	

SOUPS & SALADS

Hatch Green Chile Corn Chowder 8 15 Slow-roasted green chiles & fire-roasted corn chowder with cilantro, garlic & creamy béchamel topped with campfire poblanos & tortilla strips <i>GF</i> ■	
House Salad 9 16 Blend of mixed greens, chopped eggs, cucumbers, candied bacon, tomatoes, olives, red onion & feta cheese served with AFR's own 1966 raspberry vinaigrette <i>GF</i> ■	
Caesar Salad 9 14 Hand-hacked romaine lettuce tossed in chipotle Caesar dressing with mixed peppercorns & croutons <i>Available GF</i>	
New Mexico Aztec Salad 9 16 Blend of mixed greens, fire-roasted corn, tomatoes, black	

beans, diced avocado & cotija cheese with tortilla strips &

ADD GRILLED CHICKEN \$12, GRILLED SHRIMP \$12, OR CRISPY SALMON \$16

zesty lime dressing GF ≥

SANDWICHES

All sandwiches are served with French fries & Ketchup

Half-Pound Burger
Half-pound beef or Veggie patty topped with green
chiles, bacon, cheddar cheese, LTO & pickle

Chicken Sandwich 18 Free-range grilled or crispy fried chicken topped

with Monterey Jack cheese, bacon, green chiles, Dijon mayonnaise, avocado, LTO & pickle

Fresh baguette packed with sliced prime rib, Swiss

cheese & creamy horseradish sauce served with a pickle & au jus for dipping *Available Saturday evenings only*

Vegetarian ≠ Gluten-Free **GF**



ENTREES

Salt Packed Prime Rib

Slow-smoked roasted prime rib packed with Maldon Sea salt & mixed peppercorns served with Yukon Gold mashed potatoes, vegetable medley, creamy horseradish sauce & ancho chili au jus GF Available Friday Evenings

Black-Barrel Filet Mignon 52 Classic 7oz barrel-cut filet mignon served with roasted garlic butter, Yukon Gold mashed potatoes & vegetable medley GF 3:10 to Yuma Flat Iron Steak 36 Cast iron seared Black Angus beef atop truffle steak frites & house-made Heinz 57 sauce GF

Chicken Fried Steak or Chicken Hand-breaded chicken-fried steak or chicken served with vegetable medley, Yukon Gold mashed potatoes & red-eye gravy	26
Of the Sea Special Ask your sever for today's special	42
Wild Mushroom Raviolis Six jumbo mushroom raviolis topped with parmesan cream sauce & mixed wild mushrooms served with fire bread	28
Cedar Plank Crispy Ginger & Maple Salmon. Wild-caught salmon, deep sautéed until crispy served with vegetable medley, Yukon Gold mashed potatoes & a light ginger maple broth <i>GF</i>	36
Pork Chop Dry-aged Duroc pork chop served with Yukon Gold mashed potatoes, vegetable medley & brown-sugar apple sauce <i>GF</i>	34

SIDES

Loaded Baked Potato	
Mac 'N' Cheese Buttered breadcrumbs & bacon bits <i>■ Available GF</i>	10
Crispy Brussel Sprouts Sweet house-made balsamic glaze <i>GF</i>	8
Mashed Potatoes Savory butter <i>GF </i> Available "Loaded" \$2	8
Vegetable Medley Fresh vegetable du jour <i>GF </i> ■	8
Truffled Steak Frites Chopped garlic, herbs, truffle salt & parmesan cheese <i>GF ⋜</i>	8
Cilantro Lime Rice Tender rice made with lime zest, lime juice and fresh cilantro	8

DESSERTS

Old-Fashioned Vanilla Ice Cream

House-made vanilla-bean ice cream *GF* ≥

Chocolate Torte

12

Flourless torte & vanilla crème *GF >*

Lemon Tart

12

Chocolate Chip Cookie Pizza Pie

Soft jumbo cookie, old-fashioned vanilla-bean ice cream & chocolate sauce #

Served Warm To The Touch

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