

## APPETIZERS

**LA RUSSO ITALIANO** - Italian sausage, roasted red peppers, caramelized onions, fresh mozzarella and marinara sauce served with garlic toast points **15.95** 

**SPINACH ARTICHOKE DIP** - Spinach and artichokes in a creamy sauce served with tortilla chips **9.95** 

**FRIED ZUCCHINI** - Served with chipotle Ranch dipping sauce **9.95** 

**FRIED MUSHROOMS** - Served with Ranch dipping sauce **10.95** 

**JALAPEÑO POPPERS** - Fresh jalapeño halves filled with cream cheese, wrapped in applewood bacon and served with housemade honey ranch dip **11.95** 

CHIPS & SALSA - Tri-colored tortilla chips and zesty housemade salsa 7.95 per order



BEER BATTERED ONION RING BASKET - Served with Ranch dipping sauce 10.95

**OUTLAW LAGER STEW** - Tender beef stew and hearty vegetables simmered in Sierra Blanca Outlaw Lager and served over mashed potatoes **16.95** 

# SALADS

**GARDEN SALAD** - Crisp romaine lettuce, spring mix, grape tomatoes, red onion, shredded cheddar and housemade croutons **7.95** 

**CRISPY BUFFALO CHICKEN** - Crispy chicken tossed in buffalo sauce served on mixed greens with grape tomatoes, red onions, croutons, cheddar cheese and blue cheese crumbles **18.95** 

**CAESAR SALAD** - Crisp romaine lettuce, tossed with housemade Caesar dressing, Parmesan cheese and housemade croutons **11.95** 

**ADD** Grilled Chicken **6.00** Grilled Salmon **15.00** 

**HARVEST SALAD** - Baby spinach, dried cranberries, toasted almonds, pumpkin seeds and smoked Gouda **15.95** 

#### **DRESSING SELECTIONS:**

Ranch - Blue Cheese - Honey Ranch - Caesar - Warm Bacon - Thousand Island Raspberry Vinaigrette - Honey Mustard Vinaigrette- Chipotle Ranch

# **BURGERS · DOGS · SANDWICHES**

All Sandwiches come with a choice of French fries or coleslaw

#### EXTRAS - \$1.75 EACH

Hatch Green Chile - Sautéed Mushrooms - Bacon - Cheddar American Cheese - Swiss - Pepper Jack - Mozzarella

**RIO GRANDE BURGER** - 1/2 lb. chuck Angus burger, charbroiled to your liking, served on a potato bun with lettuce, tomato and red onion **12.95** 

**PB&J BURGER -** 1/2 lb. USDA choice Angus burger with apple wood smoked bacon & Sriracha on a toasted bun, spread with peanut butter and grape jelly **15.95** 

**TEXAN BURGER -** 1/2 lb. chuck Angus burger topped with onion rings, Swiss cheese, bacon and chipotle peach BBQ sauce **18.95** 

ELK BURGER - 1/3 lb. Elk burger served with Sriracha mayo 16.95

**PUB BURGER** - 1/2 lb. USDA Choice Angus burger with red chile sauce, fried egg, green chile and jack cheese **16.95** 

**INFERNO BURGER** - 1/2 lb. USDA Choice Angus burger with pickled jalapeños, pepper jack cheese and our Inferno sauce **16.95** 

**THE NEW YORKER -** Two all beef Nathan's franks with sauerkraut and spicy brown mustard served on a hoagie roll **16.95** 

**NEW MEXICAN DOG** - Two all beef Nathan's franks with green chile and pepper jack cheese served on a hoagie roll **17.95** 

**GRILLED CHICKEN SANDWICH** - Grilled chicken breast, sautéed mushrooms, onions, New Mexico green chile and Swiss cheese. Served on a potato bun **15.95** 

**SOUTHWEST PHILLY** - Sirloin steak, green chile, onions, mushrooms and pepper jack cheese **14.95** 

**THOMAS' TURKEY** - Roasted turkey on thick sourdough, with bacon, Swiss cheese, avocado, lettuce, tomato and chipotle mayo **14.95** 

**CRISPY CHICKEN CHIPTOLE -** Crispy fried chicken with applewood bacon, cheddar cheese, chipotle mayo, letuce, tomato, red onion on a ciabatta bun **16.95** 

**HOT ITALIAN** - Ham, salami, pepperoni, mozzarella cheese, lettuce, tomatoes, onions with oil and vinegar. Served on ciabatta bread **15.95** 

**THE DAGWOOD** - Roast beef, turkey, ham, swiss cheese, coleslaw, 1000 Island dressing on three slices of thick rye bread **18.95** 

**MEATBALL PARMESAN** - House made meatballs topped with marinara sauce and mozzarella cheese on a hoagie roll **16.95** 

**RUEBEN SANDWICH -** Corned beef, sauerkraut, Swiss cheese, 1000 Island dressing served on marble rye **16.95** 

## STEAKS AND RIBS

Served with mashed potatoes and fresh vegetables

ALL STEAKS ARE HAND-CUT USDA UPPER CHOICE RESERVE ANGUS

12oz. RIBEYE - 36.95 12oz. NEW YORK STRIP \$32.95 8oz. BASEBALL CENTER CUT SIRLOIN - 28.95

PORK RIBEYE - 8oz. charbroiled pork ribeye in Marsala cream sauce 19.95

**JAKE'S RIBS** - Dry rubbed, slow roasted St. Louis baby back pork ribs glazed with chipotle peach BBQ sauce made with Sierra Blanca Alien Amber Ale 1/2 Rack **24.95** Full Rack **39.95** 

# SEAFOOD AND PASTA

**GRILLED SALMON -** Grilled Norwegian salmon served with sides of mashed potatoes and fresh vegetables. Select either our white wine, lemon, butter, garlic and caper piccata sauce or a sweet glaze of teriyaki **23.95** 

FISH & CHIPS Deep fried cod filets served with fries, coleslaw and tartar sauce 17.95 **SEAFOOD DIABLO** - Clams, mussels, shrimp, calamari and spicy marinara sauce tossed with penne pasta **\$32.95** 

#### **GREEN CHILE CHICKEN LASAGNA -**

Layers of chicken, green chile, ricotta and mozzarella cheeses with a béchamel sauce - a Ruidoso favorite! **16.95** 

**LASAGNA -** Bolognese sauce and Italian sausage layered with ricotta and mozzarella cheese **15.95** 

HATCH CHICKEN ALFREDO - Grilled chicken breast tossed with a creamy green chile Alfredo sauce and penne pasta 22.95

**MANICOTTI** - Pasta tubes stuffed with mozzarella and ricotta cheeses topped with marinara sauce **17.95** 

**PASTA CARMELA -** Shrimp, chicken, spinach, prosciutto and penne pasta in a pink vodka sauce - *Chef Weber's signature pasta dish named after his grandmother* **27.95** 

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

## **KIDS MENU**

All items served with French fries

CHICKEN STRIPS - 8.95FLATBREAD PIZZA - 8.95Add Pepperoni 1.50KIDS' BURGER - 8.95Add cheese 1.00FOOT LONG CORN DOG - 8.95

### DESSERTS

NEW YORK STYLE CHEESECAKE - 9.95

FLAVORED CHEESECAKE - 10.95

CHOCOLATE CAKE - 5 layers of housemade chocolate cake 15.95

**CARROT CAKE** - Four layers of carrot cake, cream cheese icing and chopped walnuts **16.95** 

**COBBLER À LA MODE -** Baked sweet biscuit crust and fruit topped with vanilla bean ice cream **11.95** 

BANANA BREAD PUDDING - Served with rum yogurt sauce 10.95

## **BREWERY MADE SODAS!**

12oz. WAY 2 COOL<sup>®</sup> SODAS - Root Beer or Ginger Ale 3.00 All-Natural!

**12oz. ROUTE 66<sup>®</sup> SODAS -** Orange, Lime, Grape, Cream Soda, Blue Razzberri or Black Cherry **3.00** 

#### BROTHERS KEITH WEBER AND RICH WEBER WELCOME YOU TO RIO GRANDE GRILL & TAP ROOM!

Chef Keith Weber - Professional chef for 34 years Brewer Rich Weber - Professional brewer for 25 years

Growing up on the East Coast, the two brothers enjoyed Sunday dinners that were an all day affair. Grandma served course after delicious course while the family told stories, laughed, and enjoyed wine and beer. The brothers came together to create this same experience for you. Rich Weber along with his wife Sue, started Sierra Blanca Brewing Company in New Mexico in 1996. In 2001, Chef Weber moved to Ruidoso to open a restaurant with his brother Rich and sister-in-law Sue. The restaurant has evolved over the years and Rio Grande Grill & Tap Room showcases the talent of the Weber family and our extraordinary staff, who are honored to represent Ruidoso with delicious food and award winning craft beer in our fun, relaxed space. If you see Keith, Rich or Sue around the restaurant, please say hello and try to grab them for an entertaining chat.

We're glad you came - enjoy your meal and beer!