



Bar Menu

***Chips, House Salsa and Guacamole 12**

*** Deconstructed Nachos**

Refritos, Mexican cheeses, pickled jalapenos,
spicy chicken or beef, freshly-made corn tortilla chips on side 12

Sliders

Three grilled ground beef sliders, served with lettuce, tomato, red onion,
American cheese, and spicy ketchup.

Your choice of seasoned French fries, onion rings or sweet potato fries
Green chile on request

12

***La Plazuela Tortilla Soup**

Roasted tomato-pasilla chile chicken broth with shredded chicken,
Mexican cheeses, avocado and lime tortilla strips 8

Sundried Tomato-Spinach Dip

Crunchy croustades 9

Beer Battered Cheddar Cheese Curds

Deep fried with green chile mayonnaise dipping sauce 10

Oyster Bites

Five lightly battered and crispy fried oysters with spicy aioli 9

Enchiladas del Norte

Served with pinto beans, posole, and your choice of beef, chicken or cheese 12

New Mexico Chile Relleno

Served with pinto beans and posole 10

***Kalamata Olives, Roasted Almonds, Prosciutto**

Severed with Crunchy Croustades 12

***Cheese Display**

Manchengo, aged white cheddar and creamy goat cheese
with candied pecans and quince membrillo 15

Chicken Wings

Spicy chipotle BBQ, served with carrots, celery,
Jicama slaw and ranch dressing 12

Quesadilla

Flour tortillas filled with pulled chicken and Mexican cheeses,
grilled and topped with lettuce, sour cream, guacamole and pico de gallo 13

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\*indicates gluten free



**Caesar Salad**

Fresh romaine hearts tossed with Queso Cotija Caesar dressing and garnished with seasonal cherry tomatoes and sourdough croutons 9  
Add chicken breast add 5

**Crabcakes**

Pan-fried in panko breadcrumbs, served with zesty remoulade 12

**Three Mini Corn Tortilla Tacos**

Filled with braised beef short ribs, tomatillo salsa, and jalapeño, cilantro, and onion mixto 10

**Sides 5**

- \*Onion Rings
- \*Seasoned French Fries
- \*Sweet Potato Fries

Choose a dipping sauce: mango, strawberry or spicy ketchup

**Desserts 3**

- \*Caramel Brownie Bites with vanilla gelato, caramel sauce and whipped cream
- \*Tres Leches with prickly pear cactus coulis, fresh berries and mint
- \*Key Lime Mousse Shot



**La Fiesta New Mexican Lunch Buffet**

M-F 11am – 2pm  
S-S 11am – 3pm

**Soup**

Caldo de pollo (chicken soup), albondigas soup (meat ball soup), green chile stew

**Entrées**

Cheese enchiladas (red and green chile)  
Frijoles refritos  
Pork posole, pinto beans, and black beans  
Taco beef for tostada  
Spanish rice  
Fresh handmade flour tortillas and white corn tortillas

**Desserts**

Natillas  
Biscochitos

Adults \$14.95                      Kids 5-10 \$7.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*indicates gluten free

Executive Chef Lane Warner