



## »— SNACKS AND SUCH —«

**Spicy Carne Adovada Egg Rolls** \$10.5 – 3 House Made Egg Rolls  
+ Peanut Sauce / Escabeche

**Fire Roasted Salsa with House Chips** \$7.5  
+ Add Green Chile Queso \$4.5 / Add Guac \$6.5 All 3 for \$15!

**Patatas Bravas** \$10.5 – Fried Potatoes / Mixed Cheese / Garlic Cilantro Lime Zest / Garlic / Apple Cider Vinegar  
+ Choice of Green or Red Chile

**Red Chile Pulled Pork Nachos** \$16 – House Made Pulled Pork / Black Beans / Mixed cheeses / Red Chile / Avocado Crema / Green Chile Queso / Pickled Jalapeno  
+ Sub Chicken \$16 / Vegetarian \$13

**Green Chile Cheese Fries** – French Fries covered in Queso, then smothered in Green Chile and Melted Cheese \$12  
+ Pickled Onion / NM Gremolata

**Fried and Smoked Chicken Legs** 4 for \$10.5 – House Brined and Smoked Organic Chicken Legs / Jalapeno / Red Chile Aioli / Ranch  
+ Choice of Buffalo or Casa Spice Dry Rub

**Green Chile Quesadilla** \$11.5 – Mixed Veggies \$12.5 / Grilled Chicken \$13.5 / Chorizo \$13.5  
+ Avocado Crema / Fire Roasted Salsa / Pickled Onion

**Roasted Bone Marrow** \$17 – Jospier Roasted Beef Marrow Bones / Chimichurri / Grilled Focaccia  
+ Make it a Surf & Turf add a Shrimp Skewer \$8.50

**Bread and Butter** \$4.5 – 4 Slices of Fresh Baked Focaccia / Whipped Butter  
+ Half Order \$2

**Green Chile Stew GF** – Cup \$6.5 / Bowl \$10.5  
+ White Cheddar / Tortilla

## »— SALADS —«

**House Made Dressings** – Balsamic Vinaigrette / Creamy Blue Cheese Vinaigrette / Roasted Poblano Vinaigrette / Red Pepper Vinaigrette / Caesar / Ranch / DFG 1000 / Miso Vinaigrette

**Southwestern Cobb Salad** \$16 – Grilled Chicken Breast / Bacon / Jicama / Radish / Roasted Poblano / Cotija Cheese / Hard Boiled Egg / Avocado / Cherry Tomato / Tortilla Strips / Carrot / House Lettuce Mix  
+ Choice of House Made Dressing

**Kale Salad** \$15.5 – Fresh Kale / Roasted Beets / Yukon Gold Potatoes / Mushrooms / Brussel Sprouts / Red Onion  
+ Miso Vinaigrette

**Grilled Shrimp Salad** \$17.5 – Marinated Shrimp / Avocado / Roasted Beets / Candied Pecans / Tomato / Carrot / House Lettuce Mix  
+ Roasted Red Pepper Vinaigrette

**Peppercorn Crusted Steak Salad** \$18 – 6 oz Grilled Steak / Avocado / Asparagus / Tomato / Radish / Carrot / Roasted Mushroom / House Lettuce Mix  
+ Roasted Poblano Dressing

**Caesar Salad** \$12.5 – Traditional Style with Whole leaf Romaine / Caesar Dressing / Crouton / Parmesan Cheese  
+ \$1 Charred

**Wedge Salad** \$13.5 – Baby Iceberg / Slab of Bacon and Blue Cheese / Cherry Tomato / Chives / Cracked Black Pepper  
+ Creamy Blue Cheese Vinaigrette

**Soup and Salad** \$10 – House Salad and a cup of Soup  
+ Upgrade to Caesar for \$4.5  
Upgrade a Cup to a Bowl \$5.5

Ask about Our Soup of the Day!

Add Steak \$9.5  
Add Salmon \$9.5  
Add Shrimp \$8.5  
Add Chicken \$8.5

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## »» BETWEEN BREAD ««

Served w/ Your Choice Regular Side or Upgrade to a Premium Side!

**Bad Ass BLT, Not your Classic BLT!** \$17.5 –  
9oz Bacon-Patty / Mayo / Tomato / Lettuce /  
Potato Kaiser Roll (Featured on Diners,  
Drive-ins and Dives!)  
+ Add Fried Egg - 2.5

**Achiote Poblano Chicken** \$16 – Grilled Achiote  
marinated Chicken Breast / Roasted Poblano /  
Caramelized Onions / Asadero Cheese /  
Chipotle Aioli  
+ Ciabatta

**DFG Cubano** \$17.5 – House Made Pulled Pork /  
House Made Ham / Pickle / Swiss / Mayo /  
Cabbage / Oregano/ Lime / Torta Roll  
+ Tater Tots

**Rueben** \$16.75 – Your Choice of House Made  
Pastrami or Corned Beef / Sauerkraut / DFG  
Sauce / Swiss  
+ Marble Rye

**Grilled Cheese** \$12.5 – Choice of 1 or 2  
Asadero, American, Cheddar, or Swiss Cheese  
/ Tomato / Mayo / Pesto/ Marble Rye Bread  
+ Add Green Chile \$1.5 / DFG Bacon \$3.5  
Avocado \$ 3.5

**New Mexican** \$17 – Green Chile Rubbed &  
Smoked Pulled Pork / Green Chile Sauce /  
Cheddar / Apple Jicama Slaw  
+ Potato Kaiser Roll



## »» PIZZA ««

**Pizza De Gallo** \$17 – Diced Local Tomato / Red  
Onion / Garlic / Jalapeno / Smoked Mozzarella /  
Olive Oil (As featured in Diners, Drive-ins and  
Dives!)

+ New Mexican Gremolata

**Margarita Pizza** \$16.5 – Mozzarella / Basil /  
Heirloom Tomato

**Build Your Own Pizza** \$15.5 – All Pizzas start  
w/ Dough / Mozzarella / Marinara, all House  
Made

Toppings:

\$1.5 Each Green Chile / Jalapeno / Red Onion / Caramelized Onion  
Diced Tomato / NM Gremolata / Garlic

\$3.5 Each DFG Bacon / Avocado / Chorizo / Italian Sausage / Pepperoni  
Wild Mushrooms / Carne Adovada

## »» BURGERS ««

Served w/ Your Choice Regular Side or Upgrade to a Premium Side!

**The Skinny** \$16.5 – Chef Josh's Signature Style  
Burger / 3, 2.3 oz patties griddled on the  
Flattop

+ American Cheese / Lettuce / Tomato /  
Onion / DFG Sauce

**Chipotle Veggie Burger** \$15.5 – Vegan Chipotle  
Black Bean Patty / Asadero / Chipotle Aioli  
+ Lettuce, Tomato, Onion, Pickle by  
request

**Build-A-Burger** \$15.5 – 100% Local Native  
American Raised Half Pound Beef Patty /  
House Potato Roll

+ Lettuce, Tomato, Onion, Pickle by  
request

Add Cheese \$1.5

American / Cheddar / Swiss / Blue / Asadero

Toppings:

\$1.5 Each Green Chile / Jalapeno / Mushroom / Caramelized Onion

\$2 Guacamole \$2.5 Fried Egg

\$3.5 Each DFG Bacon / Avocado

Sub Gluten Free Bread +\$2 or Veggie Burger +\$1.5

## » Home Style Casserole Enchiladas «

Served w/ Your Choice of 1 Regular Side  
Salsa \$1 / Side of Guacamole \$2 / Fried Egg \$2.5

**Green Chile Chicken Enchiladas** \$17.5 – Organic Roasted Chicken / Local Blend of Asadero, Cheddar, Jack cheeses / Corn Tortilla / Creamy Green Chile Sauce

**Red Chile Local Beef Enchiladas** \$18.5 – Local Ground Beef / Local Blend of Asadero, Cheddar, Jack cheeses / Corn Tortilla / Red Chile Sauce

**Green Chile Veggie Enchiladas** \$15.5 – Mixed Veggies / Local Blend of Asadero, Cheddar, Jack cheeses / Corn Tortilla / House Green Chile Sauce

## » SIDES «

**Regular Sides** – \$5 Al La Carte

- French Fries
- Spanish Rice
- Onion Rings
- Broccolini
- Herb Roasted Yukon Potato
- Coleslaw
- Black Beans
- Apple Jicama Slaw
- Mashed Potato

**Premium Sides** – Add \$3.5 to Upgrade any Side or \$8 Al La Carte

- Patatas Bravas
- Roasted Bacon Cotija Brussels
- Potato Gratin
- Herb Roasted Beets
- Side Salad
- Roasted Mushrooms
- Green Chile Mac and Cheese
- Grilled Asparagus

OUR CHILE IS HOT! ANY THING  
WITH CHILE IN IT OR ON IT WILL BE SPICY!

## » THE BUTCHER'S BLOCK «

Choose 1 Protein. Each comes with a Choice of Any Side and Choice of Sauce

**Local Grilled Ribeye** \$35.5 – 12 oz  
+ Chipotle Butter

**Local Filet Mignon** \$30.5 – 8oz  
+ Chipotle Butter

**Local NY Strip Steak** \$28.5 – 10 oz  
+ Chipotle Butter

**½ Rotisserie Casa Spiced Chicken** \$25.5 – Organic Chicken Brined then Slow Cooked in our Rotisserie with House Casa Spice

**The Dr.'s Meatloaf** \$18.5 – Roasted Poblano / Onion / Garlic  
+ Wild Mushroom Gravy

**Local Pork Chop** \$22.5 – Kyzer Farms Bone-in Pork Chop / Casa Spice

**Carne Adovada** \$16.5 – Local Pork slow simmered in Red Chile and Spices

**Red Chile Miso Glazed Scottish Salmon** – \$22  
+ 8oz

**Blackened Mahi** \$26 – Cajun Remoulade  
+ 8oz

**Citrus Herb Marinated Swordfish** \$26 – Chimichurri  
+ 8oz

## » SAUCES «

\$2.5 each or 3 for \$6

- Chipotle Aioli
- Red Chile Aioli
- Green Chile Aioli
- Cajun Remoulade
- DFG Sauce
- Pesto
- Bordelaise (Demi)
- Chimichurri
- House Steak Sauce

Parties of 6 or more will have 20% Gratuity added, and no Split Checks

A 3.6% Surcharge for Payments Made With A Credit Card