

BASICS & THE GRILL

eggs any style, fried potatoes, toast

one egg 6.75 two eggs 8

BACON, GRILLED HAM, OR SAUSAGE

one egg 10 two eggs 11.25

CLUB STEAK* 16.5

eight ounce sirloin

CHAR-KA-BOB* 15

six ounces skewered sirloin

BACON-WRAPPED PORK TENDER* 14.5

six ounce

SUBSTITUTIONS

cottage cheese, tomato slices, fruit, or baked apples in place of fried potatoes

one pancake for 1.75 or two pieces
French toast for 2.25 in place of toast

SPECIALTIES

BREAKFAST BURRITO 12

eggs, chorizo, tomatoes, onions, New Mexico chiles, green chile stew or salsa, fried potatoes

DELUXE

lettuce, tomato, sour cream, guacamole add 2

CHORIZO BREAKFAST 11.5

two eggs any style, chorizo, fried potatoes, tortillas, side green chile stew or salsa

HUEVOS RANCHEROS 11

tortillas, black beans, onions, cheddar, two eggs any style, green chile stew or salsa

SKILLET BREAKFAST 11

two eggs any style, smoked sausage, fried potatoes, toast

BISCUITS & GRAVY

full order 8.5 half order 5.5

BREAKFAST ON THE RUN

biscuits & gravy, eggs any style, bacon
small 8.75 large 11

EGGS BENEDICT 13

grilled ham, poached eggs, English muffin, hollandaise, fried potatoes

VEGETARIAN BENEDICT 11.5

spinach, tomato, poached eggs, English muffin, hollandaise, fried potatoes

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR CONTAIN UNDERCOOKED INGREDIENTS AND CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

THE GRIDDLE

BUTTERMILK PANCAKES

short 6 medium 7.5 tall 9

BLUEBERRY OR OATBRAN PANCAKES

short 6.5 medium 8 tall 9.5

FRENCH TOAST

small 6.5 medium 8.25 large 10

SCRAMBLES

scrambled eggs, fried potatoes, toast

HAM & CHEDDAR 10.25

FARMER'S 10.5

sausage, cheddar, green pepper, onions

VEGEARIAN 10.5

spinach, tomato, Swiss, hollandaise,

OMELETS

three egg omelets, fried potatoes, toast

lower cholesterol eggs or egg whites, add 1.75

MEXICAN 12 MINI 9.75

sausage, cheddar, onions, New Mexico chiles, with green chile stew or salsa, tortilla (no toast)

HAM & SWISS 11.5 MINI 9.25

ham, Swiss, mushrooms

WESTERN 11.5 MINI 9.25

ham, cheddar, green peppers, onions

GARDEN FRITTATA 12.5

open-faced, tomatoes, broccoli, mushrooms, spinach, peppers, onions, Swiss, cheddar, with green chile stew or salsa

BUILD YOUR OWN

ham, bacon, chorizo, sausage, cheddar, Swiss, onions, green peppers, New Mexico chiles, broccoli, tomatoes, mushrooms, spinach, salsa, green chile stew, Hollandaise

FULL SIZE 8 plus 1.25 per item

MINI 6.5 plus 1 per item

one egg* 1.75 two eggs* 3

slice of bacon 2 two slices 3.25 three slices 4.5

breakfast sausage, chorizo, grilled ham 4

fried potatoes 4



Since 1957

STEAKS

ALL OF OUR STEAKS ARE
HAND CUT IN HOUSE

steaks/entrées served with
choice of one side order

ADD TO ANY DINNER:

house salad 4.5 • small salad 3
Caesar salad 6.5 • cup daily soup 5.5
cup onion soup or green chile stew 6.5

BACON WRAPPED FILET* 23
six ounce

RIB-EYE* 26
twelve ounce

NEW YORK STRIP* 29
fourteen ounce

PEPPER STEAK* 19

ten ounce sirloin, marinated in peppers

THE CLUB STEAK SANDWICH* 15
eight ounce sirloin, toasted roll

WITH ANY OF OUR DINNERS YOU MAY ADD:

ATLANTIC ROCK LOBSTER TAIL MARKET
THREE GOLDEN BROWN JUMBO SHRIMP 14

SIDE ORDERS 4

Fresh Cut Fries • Sweet Potato Fries
Baked Potato • Mashed Potatoes
Cottage Cheese • Baked Apples
Steamed Vegetables • Onion Rings 5

BEEF STEAKS COOKED BEYOND MEDIUM
MAY LOSE SOME FLAVOR AND TENDERNESS

WEIGHTS USED ON THIS MENU ARE APPROXIMATE AND BEFORE COOKING

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR CONTAIN
UNDERCOOKED INGREDIENTS AND CONSUMING RAW OR
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE THE RISK OF FOODBORNE ILLNESS

ENTRÉES

GOLDEN BROWN JUMBO SHRIMP
panko-breaded, cocktail sauce

THREE 17.5 FOUR 21.5 FIVE 25.5

FILET OF SALMON* 19

eight ounce Atlantic filet, dill sauce

LOBSTER TAILS MARKET

two six ounce tails

SOUTHWESTERN CHICKEN 13.5

New Mexico chiles, bacon, pepperjack

CHICKEN FINGERS THREE 11 FOUR 13.5

BUFFALO CHICKEN FINGERS

THREE 11.5 FOUR 14

BACON WRAPPED PORK TENDER* 13

six ounce, baked apples

BRAISED SIRLOIN TIPS 12

with linguini noodles and sour cream (no side)

CHAR-KA-BOB* 14

six ounces skewered sirloin, mushroom gravy

PEPPER BOB* 16

six ounces skewered sirloin, marinated in
peppers, mushroom gravy

HALF POUND GROUND SIRLOIN* 11.5

DESSERTS

FAMOUS PEANUT BUTTER CREAM PIE 6

DAILY CREAM PIES 6

banana or coconut

FRUIT PIE OF THE DAY 6

OLD FASHIONED ROOT BEER FLOAT 5

vanilla ice cream, MUG root beer

VERN'S® TOFFEE ICE CREAM PIE 7.5

Oreo crust, fudge, caramel sauce, chocolate
toffee-vanilla ice cream, almond toffee crumbles

CARAMEL APPLE SUNDAE 7

vanilla ice cream, warm baked apples,
caramel sauce

CHOCOLATE DREAM CAKE 7

warm devil's food cake, chocolate chips,
chocolate ganache
add vanilla ice cream 1.5

STARTERS

- CHICKEN FINGERS** 10.5
BUFFALO CHICKEN FINGERS 11
ONION RING APPETIZER 8.5
COMBO PLATE 14
chicken fingers, onion rings
SPICY COMBO PLATE 14.5
buffalo chicken fingers, onion rings
CHILE CHEESE FRIES 7.5
green chile stew, cheddar, green onions
GOLDEN BROWN JUMBO SHRIMP 14

SOUPS & SALADS

- SAVORY ONION SOUP** BOWL 9 CUP 6.5
SOUP OF THE DAY BOWL 7.5 CUP 5.5
GREEN CHILE STEW BOWL 9 CUP 6.5
add cheddar 1

HOUSE 4.5 **SMALL** 3

CAESAR 6.5

SPINACH & BACON 9.5
mushrooms, cauliflower, onions,
red peppers, hard-boiled egg

CHICKEN CAESAR 10 **LARGE** 13.5

BEEF CAESAR* 10.5 **LARGE*** 14.5

CHEF 11 **LARGE** 14.5
ham, Swiss, cheddar, mushrooms,
veggies, hard-boiled egg

'CB' CHICKEN 12 **LARGE** 15.5
chilled chicken, pineapple, cheddar, veggies

SALMON 14 **LARGE** 18
chilled salmon, Swiss, mushrooms, red onion

SANDWICHES

B.L.T. CHICKEN 14

BUENO CHICKEN 13.5
New Mexico chiles, lettuce, tomato, pepperjack

BUFFALO CHICKEN 14
spicy buffalo sauce, lettuce, tomato, Swiss

GRILLED HAM 11 **HALF SANDWICH** 8

B.L.T. 9

BURGERS

burgers/sandwiches served with fresh cut fries,
sweet potato fries, kettle chips, or small salad

SUBSTITUTE IN PLACE OF SIDE ORDER:

onion rings 1 • daily soup 1.5
cup onion soup or green chile stew 2.5

**OUR STANDARD BURGERS ARE ONE
QUARTER-POUND, FRESH GROUND BEEF**

**IN PLACE OF THE ONE QUARTER-POUND,
YOU MAY SUBSTITUTE:**

HALF-POUND GROUND SIRLOIN* 3
TWO QUARTER-POUNDS* 2.5
GARDEN VEGGIE BURGER no extra charge
ALL-NATURAL GRILLED CHICKEN BREAST 3

THE OLD FASHIONED* 9.75

lettuce, dill pickle, tomato

THE ROQUEFORT* 9.75

lettuce, blue cheese dressing

GOURMET* 10.75

lettuce, relish, tomato, onion, hickory, American

BACON & RANCH* 11.25

lettuce, bacon, ranch

HICKORY BACON* 12

bacon, hickory sauce, cheddar

HOLY MOLY GUACAMOLE* 12

NM chiles, guacamole, onion, pepperjack

THE SOUTHWESTERN* 12

New Mexico chiles, bacon, pepperjack

JUMBO FRANK 9

TRIPLE-DOUBLE* 14.5

two patties, American, Swiss, cheddar

DOG ON STEER* 13

frank, burger patty, onions, hickory, American

HOT HAMBURGER SANDWICH* 14

open-faced half pound, mushroom gravy

THE RIO GRANDE* 15

open-faced half pound, green chile stew,
cheddar, New Mexico chiles

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR CONTAIN UNDERCOOKED INGREDIENTS AND CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

SOUPS & SALADS

SAVORY ONION SOUP BOWL 9 CUP 6.5
(NO CROUTON)

SOUP OF THE DAY BOWL 7.5 CUP 5.5
TORTILLA BEEF, SOUTHWESTERN CHICKEN
(WHEN AVAILABLE)

HOUSE 4.5 **SMALL** 3

CAESAR 6.5 (NO DRESSING OR ROMANO)

SPINACH & BACON 9.5
mushrooms, cauliflower, onions,
red peppers, hard-boiled egg

CHICKEN CAESAR 10 **LARGE** 13.5
(NO DRESSING OR ROMANO)

BEEF CAESAR* 10.5 **LARGE*** 14.5
(NO DRESSING OR ROMANO)

CHEF 11 **LARGE** 14.5
ham, Swiss, cheddar, mushrooms,
veggies, hard-boiled egg

'CB' CHICKEN 12 **LARGE** 15.5
chilled chicken, pineapple, cheddar, veggies

SALMON 14 **LARGE** 18
chilled salmon, Swiss, mushrooms, red onion

SIDE ORDERS

Fresh Cut Fries • Sweet Potato Fries
Baked Potato • Mashed Potatoes
Cottage Cheese • Baked Apples
Steamed Vegetables

DESSERTS

OLD FASHIONED ROOT BEER FLOAT 5
vanilla ice cream, MUG root beer

CARAMEL APPLE SUNDAE 7
vanilla ice cream, warm baked apples,
caramel sauce

ICE CREAM SUNDAE 6
vanilla ice cream, chocolate sauce,
caramel sauce, or strawberries

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR CONTAIN UNDERCOOKED INGREDIENTS AND CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

BURGERS

burgers/sandwiches served with fresh cut fries, sweet potato fries, kettle chips, or small salad

gluten-free burgers/sandwiches served with gluten-free honey white bread or lettuce wrap

OUR STANDARD BURGERS ARE ONE QUARTER-POUND, FRESH GROUND BEEF

IN PLACE OF THE ONE QUARTER-POUND, YOU MAY SUBSTITUTE:

HALF-POUND GROUND SIRLOIN* 3

TWO QUARTER-POUNDS* 2.5

GARDEN VEGGIE BURGER no extra charge

ALL-NATURAL GRILLED CHICKEN BREAST 3

THE OLD FASHIONED* 9.75

lettuce, dill pickle, tomato

THE ROQUEFORT* 9.75

lettuce, blue cheese dressing

GOURMET* 10.75

lettuce, relish, tomato, onion, hickory, cheese

BACON & RANCH* 11.25

lettuce, bacon, ranch

HICKORY BACON* 12

bacon, hickory sauce, cheddar

HOLY MOLY GUACAMOLE* 12

New Mexico chiles, guacamole, onion, cheese

THE SOUTHWESTERN* 12

New Mexico chiles, bacon, pepperjack

TRIPLE-DOUBLE* 14.5

two patties, American, Swiss, cheddar

DOG ON STEER* 13

frank, burger patty, onions, hickory, cheese

JUMBO FRANK 9

SANDWICHES

B.L.T. CHICKEN 14

BUENO CHICKEN 13.5

New Mexico chiles, lettuce, tomato, pepperjack

BUFFALO CHICKEN 14

spicy buffalo sauce, lettuce, tomato, Swiss

GRILLED HAM 11 **HALF SANDWICH** 8

B.L.T. 9



Since 1957

STEAKS

ALL OF OUR STEAKS ARE
HAND CUT IN HOUSE

Steaks/entrées served with
choice of one side order

ADD TO ANY DINNER:

house salad 4.5 • small salad 3

BACON WRAPPED FILET* 23

six ounce

RIB-EYE* 26

twelve ounce

NEW YORK STRIP* 29

fourteen ounce

PEPPER STEAK* 19

ten ounce sirloin, marinated in peppers

THE CLUB STEAK SANDWICH* 15

eight ounce sirloin, (no toasted roll)

WITH ANY OF OUR DINNERS YOU MAY ADD:

ATLANTIC ROCK LOBSTER TAIL MARKET

GRILLED 'CHARCO' MUSHROOMS 5

ENTRÉES

FILET OF SALMON* 19

eight ounce Atlantic filet, dill sauce

LOBSTER TAILS MARKET

two six ounce tails

SOUTHWESTERN CHICKEN 13.5

New Mexico chiles, bacon, pepperjack

BACON WRAPPED PORK TENDER* 13

six ounce, baked apples

CHAR-KA-BOB* 14

six ounces skewered sirloin, (no gravy)

PEPPER BOB* 16

six ounces skewered sirloin, marinated in
peppers, (no gravy)

HALF POUND GROUND SIRLOIN* 11.5

BREAKFASTS

eggs any style, fried potatoes,
gluten-free honey white toast

one egg 6.75 two eggs 8

BACON, GRILLED HAM, OR SAUSAGE

one egg 10 two eggs 11.25

CLUB STEAK* 16.5

eight ounce sirloin

CHAR-KA-BOB* 15

six ounces skewered sirloin

BACON-WRAPPED PORK TENDER* 14.5

six ounce

CHORIZO BREAKFAST 11.5

side salsa, (no tortilla)

SKILLET BREAKFAST 11

smoked sausage

HAM & CHEDDAR SCRAMBLE 10.25

FARMER'S SCRAMBLE 10.5

sausage, cheddar, green pepper, onions

SUBSTITUTIONS

cottage cheese, tomato slices, fruit, or baked
apples in place of fried potatoes or toast

OMELETS

three egg omelets, fried potatoes, toast

lower cholesterol eggs or egg whites, add 1.75

MEXICAN 12 **MINI** 9.75

sausage, cheddar, onions, New Mexico chiles,
salsa, (no green chile stew or tortilla)

HAM & SWISS 11.5 **MINI** 9.25

ham, Swiss, mushrooms

WESTERN 11.5 **MINI** 9.25

ham, cheddar, green peppers, onions

GARDEN FRITTATA 12.5

open-faced, tomatoes, broccoli, mushrooms,
spinach, peppers, onions, Swiss, cheddar, salsa

BUILD YOUR OWN

ham, bacon, chorizo, sausage, cheddar, Swiss,
onions, green peppers, New Mexico chiles,
broccoli, tomatoes, mushrooms, spinach, salsa

FULL SIZE 8 plus 1.25 per item

MINI 6.5 plus 1 per item

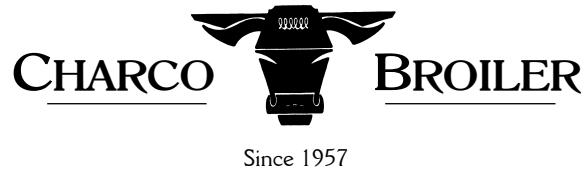
one egg* 1.75 two eggs* 3

slice of bacon 2 two slices 3.25 three slices 4.5

breakfast sausage, chorizo, grilled ham 4

fried potatoes 4

old fashioned oatmeal brown sugar, raisins, milk 4.5



HOUSE WINE

CANYON ROAD | CALIFORNIA
 CHARDONNAY, WHITE ZINFANDEL, OR CABERNET SAUVIGNON
 Glass 5.5 Half Carafe 14 Full Carafe 26

WHITE & BLUSH WINE

Sparkling

ZONIN, 'CUVÉE 1821', PROSECCO | VENETO, ITALY *Glass* 7 *Bottle* 26

Blush

LANGETWINS, SANGIOVESE ROSÉ | LODI, CA 7.5 28

White

14 HANDS, PINOT GRIGIO | COLUMBIA VALLEY, WA 7.5 28

BARONE FINI 'VALDADIGE', PINOT GRIGIO
 TRENTO-ALTO ADIGE, ITALY 8 30

MATUA VALLEY, SAUVIGNON BLANC
 MARLBOROUGH, NEW ZEALAND 7.5 28

FRISK 'PRICKLY RIESLING' | ALPINE VALLEYS, AUSTRALIA 7.5 28

JOSH CELLARS, CHARDONNAY | MENDOCINO/MONTEREY, CA 8.5 32

CHATEAU STE. MICHELLE, 'INDIAN WELLS', CHARDONNAY 10
 COLUMBIA VALLEY, WA 38

CONUNDRUM, WHITE BLEND | NORTH COAST, CA 38

RED WINE

Light & Bright

LOUIS LATOUR 'VALMOISSINE', PINOT NOIR
 COTEAUX DU VERDON, FRANCE *Glass* 8 *Bottle* 30

SMOKE TREE, PINOT NOIR | SONOMA COUNTY, CA 11 42

Fruity & Complex

LANGETWINS, ZINFANDEL | LODI, CA 8 30

SANTA CRISTINA, SANGIOVESE/MERLOT/SYRAH | TOSCANA, ITALY 7.5 32

SEGHEISIO, ZINFANDEL | SONOMA COUNTY, CA 48

CARICATURE, ZINFANDEL/CABERNET SAUVIGNON | LODI, CA 7.5 28

MARQUÉS DE RISCAL 'RESERVA', RIOJA | ALAVESA, SPAIN 44

GRAFFIGNA 'CENTARIO', MALBEC | SAN JUAN, ARGENTINA 7.5 28

Full & Robust

JOSH CELLARS, MERLOT | SONOMA/MENDOCINO, CA 8.5 32

KUNDE, MERLOT | SONOMA VALLEY, CA 10 38

CHÂTEAU ROC TAILLADE, BORDEAUX | MÉDOC, FRANCE 40

JOSH CELLARS, CABERNET SAUVIGNON
 MENDOCINO/NAPA/SONOMA, CA 8.5 32

IMAGERY, CABERNET SAUVIGNON/PETITE SIRAH
 SONOMA VALLEY, CA 10 38

JUSTIN, CABERNET SAUVIGNON | PASO ROBLES, CA 52

CHARLES KRUG 'GENERATIONS', CABERNET BLEND
 NAPA VALLEY, CA 84

LOCAL CRAFT BEER & CIDER

Draft

SILVER LION, HORSE & DRAGON | CZECH-STYLE PILSNER
honey-sweet malt backbone, florally and spicy hop presence;
light colored, light body, crisp, refreshing 5.1% ABV **6**

RASPBERRY PROVINCIAL, FUNKWERKS | BELGIAN SOUR
tart, refreshing, light body; lemon zest, tart raspberries with a
dry finish *10 oz* 4.2% ABV **5.5**

SCUBA STEVE, BLACK BOTTLE | AMERICAN IPA
grapefruit, earthy pine, tropical fruit; smooth, earthy,
moderately bitter finish 6.6% ABV 66 IBU **6**

IPA, ODELL | AMERICAN IPA
fresh citrus, resinous pine, herbal aromas; pungent bitterness,
piney dryness, citrus finish 7.0% ABV 60 IBU **6**

FAT TIRE, NEW BELGIUM | AMBER ALE
sweet biscuits, caramel malt; toasted malt, balanced herbal
bitterness 5.2% ABV 22 IBU **5.5**

90 SCHILLING, ODELL | SCOTTISH ALE
rich caramels, toasted almonds, and light dried fruits; smooth
mouthfeel, light bitterness 5.3% ABV 32 IBU **5.5**

SAD PANDA, HORSE & DRAGON | COFFEE STOUT
aromas of vanilla, chocolate, and caramel malts; complex and
balanced with a smooth coffee bitterness 7.0% ABV **7**

Bottle/Can

EASY STREET, ODELL | UNFILTERED WHEAT ALE *CAN*
light, refreshing, citrusy flavor; spicy wheat middle; smooth,
creamy finish 4.6% ABV 21 IBU **5**

1554, NEW BELGIUM | BELGIAN BLACK LAGER
rich chocolate, toffee, peppery flavors; restrained roast,
lingering fruit acidity 6.0% ABV 21 IBU **5**

BLUEBERRY LAVENDER, SUMMIT | HARD CIDER *CAN*
medium-sweet, crisp apple cider infused with blueberries and
local lavender; naturally gluten-free 6.5% ABV **6.5**

SPECIALTY COCKTAILS

THE PERFECT MARGARITA

Casamigos tequila, Grand Marnier, sweet & sour, fresh lime,
on the rocks, salted rim

ANEJO **11.5** REPOSADO **11** BLANCO **10.5**

TOKILYA MARG-TINI

NOCO barreled tokilya®, Cointreau, sweet & sour,
fresh lemon, lime, & orange, salted rim **11**

BLUEBERRY DROP MARTINI

Smirnoff blueberry vodka, Cointreau, blueberries,
fresh lemon, sweet & sour, sugared rim **8.5**

ORANGE DREAM

Smirnoff vanilla vodka, Amaretto Disaronno,
St. Germaine liqueur, orange slices, ginger ale **9**

NOCO GIN AND TONIC

NOCO saffron gin, NOCO elderberry tonic, soda, lime **11**

THE MORGAN

NOCO bourbon II, orange juice, simple syrup,
NOCO elderberry tonic, fresh lemon **10**

BUCKHORN MULE

Spring 44 honey vodka, NOCO ginger beer, fresh lime **8**

FEISTY MULE

Feisty 100% rye whiskey, NOCO ginger beer, fresh lime **8.5**

DOMESTIC & IMPORT BEERS

Draft

BUDWEISER, BUD LIGHT 4.5 **STELLA ARTOIS 6**

Bottle

**BUDWEISER, BUD LIGHT, COORS BANQUET, COORS LIGHT,
MILLER LITE, MICHELOB ULTRA 4**

CORONA EXTRA, HEINEKEN 0.0 (NA) 4.5
