



P U B MENU

AVAILABLE
WEDNESDAY THRU SUNDAY
ORDER TO GO - 575-222-4771



APPETIZERS

RED CHILE BRISKET NACHOS \$14

Corn chips topped with green chile queso, ranchero beans, pickled jalapenos and red onions, fresh diced tomatoes, shredded cheddar and monterey jack and red chile beef brisket. topped with both avocado and lime crème.

CLASSIC CHICKEN WINGS \$13

8 wings roasted and glazed. Flavors include Southern B.B.Q., Traditional Buffalo, Asian Thai and Spicy Marmalade.

COCONUT SHRIMP \$12

Battered and lightly fried served with cocktail and spicy marmalade dipping sauces.

POKE SAKU TUNA WONTONS \$13

Rolled wontons filled with goi mai and fresh tuna tossed in dark soy glaze. Served with wasabi lime sauce and pickled ginger.

TAPAS PLATA \$18

Chef choice of selected hard salumi, cheeses and smoked salmon paired with artisanal bread, ripe country style olives and grilled marinated artichokes. Herb butter & horseraddish cream. Meats and Cheese will change upon availability. Enjoy this Tapa with friends!

LOBSTER MAC & CHEESE \$15

Penne pasta tossed in a lobster cream sauce with baby lobster, smoked bacon and cheddar, mozzarella and parmesan topped with more cheese, bread crumbs and baked.

ENTREES, SANDWICHES & BURGERS

SMOKED BLEU CHEESE AND BACON BURGER \$14

Choice angus beef grilled to order and topped with applewood smoked bleu cheese and bacon, leaf lettuce, red onion, tomato and pickles. Served with fries.

CHILI CHICKEN BREAST \$13

Chicken breast topped with Chili and three cheeses then baked. Served with fries.

FORESTIERE BURGER \$14

Choice angus beef grilled to order and topped with with a savory mushroom gravy and melted swiss cheese. Served with fries.

CLASSIC PATTY MELT \$13

Choice angus beef patty, toasted rye bread, swiss and cheddar cheese, grilled onions and a house made sauce. Served with fries.

CHILI DOG \$13

All American beef hotdog covered in chili topped with a blend of cheeses. Served with fries.

GREEN CHILE CHICKEN \$13

Sandwich with grilled chicken, melty provolone, Chile, lettuce, tomato and aioli. Served with fries.

REUBEN \$13

Shaved corned beef with melted swiss, Sauerkraut and thousand island on marble rye.

FRANCISCAN TURKEY SOUTHWEST \$12

Turkey grilled with green chile on toasted sourdough topped with smoked gouda, spicy mayo, lettuce tomato and avocado. Served with pomme frites.

HAWAIIAN HAM SANDWICH \$12

Sliced ham, pineapple relish, swiss cheese, BBQ sauce. Served with sweet potato fries.

PRIME RIB DIP \$15

Shaved ribeye piled high on a French roll with melted swiss cheese and a side of au jus. Served with fries.

GRILLED CHICKEN INASAL \$13

Citrus Marinated chicken breast. Grilled and topped with a chipotle and mandarin orange nappa cabbage slaw on a toasted potato roll. Served with sweet potato fries.

GREEN CHILE CHEESEBURGER \$14

Choice Angus beef grilled to order and topped with sharp cheddar and hatch green Chile. Leaf lettuce, red onions, tomatoes and pickles. Served with fries.

BBQ GLAZED SALMON \$14

6oz Salmon sandwich with lettuce, tomato, aioli. Served with pomme frites.

SOUP CUP \$4 / BOWL \$8

HOUSE MADE CHILI

Angus ground and cubed beef sautéed with fresh peppers, onions, red kidney beans and a tomato puree with spices and herbs. Add cheese, sour cream or fresh onions free of charge.

SOUP OF THE DAY

SALAD

ADD GRILLED CHICKEN \$4
GRILLED SHRIMP \$6
SALMON \$6

DRESSINGS INCLUDE RANCH, ITALIAN, BALSAMIC, DANISH BLEU AND THOUSAND ISLAND

CAESAR SALAD \$10

Fresh romaine tossed with house made anchovy dressing topped with croutons and a parmesan crisp.

CAPRESE SALAD \$11

Special blend of mixed tender greens tossed in balsamic vinaigrette, wedged tomatoes, burrata, slivered red onions fresh basil and a drizzle of balsamic glaze.

TURKEY COBB SALAD \$14

Lettuce blend topped with roast turkey, hard cooked egg, avocado, tomatoes, danish bleu cheese or choice of dressing.

ARCADIAN STRAWBERRY SALAD \$13

Spinach, arugula, asparagus, fresh strawberries, feta, strawberry balsamic

EDAMAME TOSSED SALAD \$13

Napa cabbage and romaine chopped and tossed with red bell peppers, carrots, celery, cucumber, and edamame in a sweet asian style dressing topped with mandarin oranges & fresh cashews.

SIDES



POMME FRITES \$6

Thin cut fries tossed with parmesan, salt and fresh black pepper served with tomato ketchup and garlic aioli

SWEET POTATO FRITES \$6

BATTERED FRIED ONION RINGS \$6

SIDE HOUSE SALAD \$5

SIDE CAESAR SALAD \$6

SOUP

Cup \$4 / Bowl \$8

HOUSE MADE CHILI

Angus ground and cubed beef sautéed with fresh peppers, onions, red kidney beans and a tomato puree with spices and herbs. Upon request add cheese, sour cream or fresh onions

SOUP OF THE DAY

SALAD

CAESAR SALAD • \$10

Fresh romaine tossed with house made anchovy dressing topped with croutons and a parmesan crisp

CAPRESE SALAD • \$11

Special blend of mixed tender greens tossed in balsamic vinaigrette, wedged tomatoes, burrata, slivered red onions fresh basil and a drizzle of balsamic glaze

EDAMAME TOSSED SALAD • \$13

Napa cabbage and romaine chopped and tossed with red bell peppers, carrots, celery, cucumber, and edamame in a sweet asian style dressing topped with mandarin oranges & fresh cashews

SIDE HOUSE SALAD • \$5

Served with fresh tomato, cucumber and red onions and choice of dressing

SIDE CAESAR SALAD • \$6

Fresh romaine tossed with house made anchovy dressing topped with croutons and a parmesan crisp

APPETIZERS

SHRIMP & CRAB COCKTAIL • \$14

Grilled shrimp, cocktail sauce and lump crab. Served in a martini glass

POKE SAKU TUNA WONTONS • \$13

Rolled wontons filled with goi mai and fresh tuna tossed in dark soy glaze. Served with wasabi lime sauce and pickled ginger

TAPAS PLATA • \$18

Chef choice of selected hard salumi, cheeses and smoked salmon paired with artisanal bread, ripe country style olives and grilled marinated artichokes. Herb butter & horseradish cream. Meats and cheese will change upon availability.

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LOBSTER MAC & CHEESE • \$15

Penne pasta tossed in a lobster cream sauce with baby lobster, smoked bacon and cheddar, mozzarella and parmesan topped with more cheese, breadcrumbs and baked

STEAKS

All steaks served with roasted yukon gold potatoes seasoned with olive oil, salt and fresh cracked black pepper & chef vegetables.

BLACK GARLIC 6OZ FILET MIGNON • \$36

Served with roasted Yukon gold potatoes and choice of seasonal vegetable

PORK

HERB CRUSTED BONE-IN THICK CUT PORK CHOP • \$31

Served with roasted Yukon Gold potatoes and choice of seasonal vegetable

CHICKEN

CHILE SMOTHERED BONELESS CHICKEN BREAST • \$18

Chili topped with three cheeses and baked. Served with roasted potatoes and seasonal vegetable

PASTA

CAJUN PASTA • \$18

Cajun shrimp and andouille sausage with linguine pasta in a creamy cajun alfredo sauce garnished with parmesan cheese and fresh parsley

FISH & SEAFOOD

MAPLE LEMON PEPPER GLAZED PAN SEARED SALMON • \$28

Served with rice pilaf and seasoned green beans

SEARED CITRUS MARINATED MAHI MAHI • \$24

Topped with a smokey red chimichurri and served with rice pilaf and seasoned green beans

I hope you enjoy the new elevated dinner menu and flavors we are bringing to Picacho Hills!

EXECUTIVE CHEF / AMBER CASANOVA

