



ALL DAY MENU

Two Thousand Eleven

S T A R T E R S

CHIPS, HOUSE-MADE SALSA, AND FRESH GUACAMOLE	\$6.00
TEQUILA CILANTRO PRAWN COCKTAIL <i>southwest pico cocktail sauce, cotija cheese, fresh fried tortilla strips</i>	\$11.00
JALAPEÑO CURED BACON POTATO SKINS <i>house-made buttermilk ranch dressing</i>	\$8.00
GRILLED CHICKEN AND ASADERO QUESADILLA <i>sour cream, guacamole, and pico de gallo</i>	\$9.00
OVEN BAKED BUFFALO NACHOS <i>blended cheeses, seasoned lean ground buffalo, sour cream, guacamole, pico de gallo</i>	\$12.00

S A L A D S

ORGANIC MIXED GREENS <i>three monks vinaigrette, fresh jicama, cherry tomatoes</i>	\$7.00
NEW MEXICO FETA SALAD <i>hydroponic lettuce blend, garden cucumber, heirloom tomatoes, spanish olives, sumac vinaigrette</i>	\$8.00
TIJUANA RED PEPPER CAESAR <i>fresh romaine, wheel grated parmesan, roasted red pepper, mexican "pan campo" crouton</i>	\$8.00
~Add A Grilled Chicken Breast to the above salads for \$4~	

RANCHERO TACO SALAD <i>seasoned lean ground angus beef, refried beans, spring greens, tomatoes, blended cheese, sour cream, guacamole, and pico de gallo, all in a grande santa fe tortilla shell</i>	\$11.00
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S T A C K A B L E S

JALAPEÑO BACON CLUB SANDWICH <i>thin sliced turkey and ham, jalapeño cured bacon, lettuce, tomato, mayonnaise, pepper jack cheese, crisp fries</i>	\$11.00
APPLEWOOD-ANCHO BBQ CHICKEN SANDWICH <i>cheddar cheese, applewood smoked bacon, lemon-pepper fries, and fresh made ranch dressing on the side</i>	\$12.00
BISHOP'S BURGER <i>half pound of lean angus beef, applewood bacon, avocado, crisp fries, choice of cheddar or pepper jack cheese</i>	\$12.00
FILET AND PORTOBELLO SANDWICH <i>thin sliced seasoned tenderloin and mushrooms, toasted baguette, garlic aioli, mixed greens salad</i>	\$13.00

R A N C H E R O S P E C I A L T I E S

ANCHO BBQ BABY BACK RIBS <i>tender pork ribs, ranchero cole slaw, seasoned crispy fries</i>	\$17.00
NEW MEXICO BLUE CORN CRUSTED FISH <i>fresh fish, crispy fries, ranchero cole slaw, green chile tartar sauce</i>	\$14.00
MANGO CHUTNEY CHICKEN ENCHILADAS <i>blue corn tortillas, blended cheeses, new mexico green chile, refried beans, sour cream, guacamole</i>	\$18.00
NEW MEXICO HERITAGE FLAT IRON STEAK <i>organic spinach, sautéed mushrooms, ranchero mushroom and black pepper sauce</i>	\$19.00

Christopher McLean Executive Chef