

Albuquerque Bar and Grill

Lunch & Dinner

STARTERS

Grilled Flat Bread Pizza **\$11.00**

Grilled thin crust pizza with artichokes, sundried tomatoes, spinach & mushrooms sprinkled with white cheese

Macho Nachos **\$9.00**

Crispy red & yellow corn chips smothered in house crafted queso, ground beef, beans, NM green chile, tomatoes and sour cream

Zucchini Sticks **\$6.00**

In a seasoned bread coating, served with our chipotle dipping sauce

Hot & Spicy Wings **\$9.00**

8 saucy buffalo wings served with bleu cheese dip & celery sticks

Burque Rings **\$4.00**

House crafted, beer battered onion rings seasoned with a combination of local spices for a memorable flavor experience

Turkadilla **\$7.00**

Turkey, NM green chile & cheddar cheese in a flour tortilla grilled to perfection served with salsa & sour cream

Guacamole & Chips **\$5.00**

Made-to-order guacamole
+ Sauce Chile con queso **\$2.00**

SALADS & SOUPS

Wild West Wedge **\$8.00**

Bacon bits, bleu cheese crumbles atop a wedge of iceberg, with diced tomato, cucumber, sliced red onion & house made ancho croutons with dressing of your choice

Soup & Salad **\$7.00**

House salad & a cup of soup

Soup of the Day **\$5.00**

Chef inspired

Abq Caesar **\$10.00**

Fresh romaine lettuce tossed with grated parmesan, caesar style dressing, with ancho croutons

+ Add Chicken **\$8.00**

NM Tortilla Soup **\$5.00**

A bowl of lightly spiced chicken soup with soothing chipotle to warm the soul

Fiesta Spinach **\$8.00**

It's a party featuring sliced pear, dried cranberries, pecans, bleu cheese & a green chile deviled egg

Southwest Chicken Chipotle **\$9.00**

Grilled corn, avocado, red onion, pinto beans, tomato on a bed of greens with our chipotle dressing

Chef Scotty's Napolito Salad **\$10.00**

Marinated cactus leaves, artichoke hearts, hearts of palm & diced strawberry served on a bed of greens with our honey-lemon & cilantro vinaigrette

Traditional Cobb **\$10.00**

Turkey, bacon, tomato, avocado, bleu cheese & hardboiled egg served on a bed of greens with dressing of choice

LIGHTER SIDE

Mexicali Omelet **\$9.00**

3 eggs folded with sausage, onion, jalapenos, peppers, cheese & topped with NM red chile sauce served with a corn tortilla and potato or pinto beans. Style: Potato, Pinto beans

Tres Banditos **\$9.00**

1 scoop each curried chicken, egg, and tuna salads with fresh greens, tomato, & a grilled baguette

Tomato, Salmon & Shrimp Posse **\$10.00**

Smoked salmon, 3 shrimp & tomatoes on greens with a light dill dressing

Grilled Portabella **\$8.00**

Marinated portabella mushroom stuffed with a bushel of veggies & topped with provolone; served with rice

B-L-a-T **\$8.00**

Bacon, lettuce, avocado & tomato on whole wheat toast with fries of choice

Supreme Cheese **\$8.00**

3 cheeses on grilled sourdough with avocado, tomato & chile with choice of fries

LOCAL LIBATIONS

Sierra Blanca Brewery Made in Moriarty, NM Mountains

Seasonal selections on tap riesling

Ponderosa Wines

Crafted in the ponderosa valley in the jemez

LOCAL FLAVOR

NM True Avocado Burrito **\$10.00**

Carne adovado, papas & cheddar cheese wrapped in a flour tortilla, topped with chile & cheese; served with pinto beans

Fajitas **\$13.00**

Steak or chicken with all the trimmings & plenty of sizzle Meat: Steak, Chicken

Huevos Rancheros **\$8.00**

2 eggs any style on top of corn tortillas with papas, cheese, pinto beans & chile

Tacos Locos

2 chicken or beef, soft or crispy corn tortillas served with spanish rice & pinto bean. Meat: 2 chicken, Beef; Style: Soft, Crispy

Jenny's House Made Tamales **\$9.00**

Fresh corn masa stuffed with seasoned chicken & served with NM chile, spanish rice & pinto beans

Big Bad Burrito **\$9.00**

Stuffed with grilled chicken or beef, papas, & chile; served with pinto beans

Enchiladas Encantadas

Sure to enchant the taste buds with choice of chile; served with spanish rice & pinto beans

.....\$9.00
Chicken\$10.00
Beef.\$10.00
Veggies\$10.00

ENTREES

Chicken Ranchero **\$13.00**

Grilled chicken breast topped with house ranchero sauce; served with spanish rice & pinto beans

Shrimp Scampi **\$16.00**

Shrimp sautéed with garlic, butter, lemon & vermouth; served with rice pilaf

Chicken Piccata **\$14.00**

Sautéed chicken breast with white wine, lemon & caper sauce served with rice pilaf & vegetable

Campfire Salmon **\$17.00**

Salmon steak grilled & seasoned to perfection partnered with a dill sauce; served with choice of potato & vegetable

Petite Sirloin **\$18.00**

Choice angus cut topped with burque rings; served with potato of choice & vegetable

Spaghetti & Meatballs

A bowl full of steaming pasta al dente served with marinara sauce & garlic bread

.....\$8.00
With meatballs\$11.00

Grilled Rib Eye **\$24.00**

Choice angus cooked to your liking & with 2 burque rings; served with choice of potato & vegetable

Cowboy Pasta Bowl **\$16.00**

A bowl full of steaming pasta with fresh veggies, herbs, & shrimp and a pesto sauce with garlic toast

BURGERS & SANDWICHES

Served with your choice of side - french fries, sweet potato fries, coleslaw, pinto beans

Burque Burger of the Day **\$9.00**

A member of our culinary team comes up with a new burger creation every day, just ask. Side: French fries, Sweet potato fries, Coleslaw, Pinto beans

- + Side Cheese **\$1.00**
 - + Side Chili **\$1.00**
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New Mexico Dog **\$7.00**

All beef dog with grilled onions, red chile, cheddar jack cheese on a chubby bun Side: French fries, Sweet potato fries, Coleslaw, Pinto beans

- + Side Cheese **\$1.00**
 - + Side Chili **\$1.00**
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Outlaw BBQ **\$10.00**

Chef scotty's spicy BBQ pork served on a whole wheat bun; gunslinger worthy Side: French fries, Sweet potato fries, Coleslaw, Pinto beans

- + Side Cheese **\$1.00**
 - + Side Chili **\$1.00**
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Best Western Burger **\$9.00**

Seasoned ground beef house crafted & grilled to tasted on a whole wheat bun Side: French fries, Sweet potato fries, Coleslaw, Pinto beans

- + Side Cheese **\$1.00**
 - + Side Chili **\$1.00**
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The Santa Fe Bun **\$9.00**

Grilled chicken breast, pico de gallo, avocado, red onion & swiss cheese on a whole wheat bun Side: French fries, Sweet potato fries, Coleslaw, Pinto beans

- + Side Cheese **\$1.00**
 - + Side Chili **\$1.00**
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Querque Turkey

Turkey, avocado, NM green chile & provolone cheese on a whole wheat bread Side: French fries, Sweet potato fries, Coleslaw, Pinto beans

- + Side Cheese **\$1.00**
 - + Side Chili **\$1.00**
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DESSERTS

Jenny's Apple & NM Green Chile Empanada **\$6.00**

House made, oven baked with local ingredients for the added kick

Raspberry Cheese Cake **\$6.00**

Creamy richness for the end of the trial

Ice Cream & Gelato **\$5.00**

Ask for today's flavor options; 2 scoops in a cup or cone. Style: 2 scoops in a cup, Cone

+ Side A scoop **\$2.00**

Midnight Chocolate Cake **\$6.00**

Intensely chocolate, created with dutch dark chocolate

Koko Flan **\$5.00**

Spanish egg custard with cocoa flavor

American Pies **\$6.00**

Lemon meringue, apple or cherry pie. Fruit: Apple, Cherry pie

disclaimer: *pricing and availability subject to change.*

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