

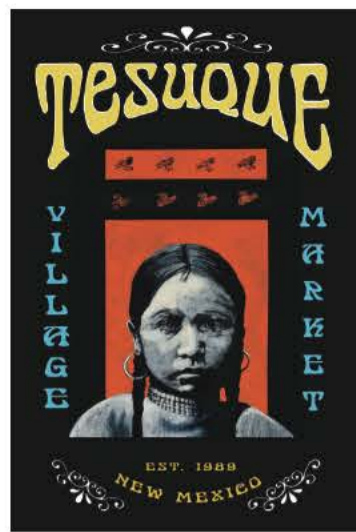


Lunch



chicken & turkey are roasted in-house

⊛ Kid Picks



Dinner

all of our chicken, beef & pork are either all natural or organic
eggs are all natural

Starters

- Chips with roasted salsa or salsa asada \$8 or both \$11
- Chile con Queso \$9
- ⊛ Zuke's Baked Mac & Cheese \$11 add green chile \$1 add bacon \$2
- Fresh Guacamole with chips \$12 with salsa \$14
- TVM Chile Cheese Fries topped with cheese & red or green chile \$12
- Smokey Black Bean Quesadilla with roasted corn relish \$14
- Tatonka Wings buffalo wings with blue cheese dressing & celery sticks \$15
- ⊛ Chicken Strips served with honey mustard or BBQ sauce \$14
- ⊛ Cheesey Quesadillas with cheddar, add chicken, beef, or shrimp \$11/\$12/\$14/\$15
- TVM Nachos chips, refried beans, fresh jalapenos, salsa, cheese & sour cream \$13
add chicken or ground beef \$4
- ⊛ Cheese Sliders three mini cheeseburgers \$11 add red & green chile \$12



Soups & Salads

- TVM's Famous Tortilla Soup served with cotija cheese, sour cream, pico de gallo & tortilla strips \$12
- Green Chile Stew pork shoulder, green chile, potatoes, carrots & cheese served with a flour tortilla \$14
- Posole braised pork, posole & red chile served with a flour tortilla \$14
- Green Chile Chicken Posole \$16
- Texas Chili topped with cheese and onions, served with a toasted slice of green chile cheese bread \$16
- Hacked Chicken Salad rotisserie chicken, romaine & arugula with Dijon vinaigrette \$18
- Caesar Salad romaine, homemade croutons & parmesan cheese tossed with Caesar dressing \$13
add anchovies \$3
- Garden Salad mixed greens with cucumber & tomatoes \$11
- Southwestern Salad mixed greens with roasted corn, black beans & scallions, topped with cotija cheese, tortilla strips & chipotle dressing \$14
- Classic Cobb Salad \$19
- Arugula salad \$14 with chicken \$18 steak \$25 shrimp \$20
add any of these items to our salads: grilled chicken \$7 • grilled salmon fillet \$11 • steak \$13
Salad Dressings: Caesar, Ranch, Blue Cheese, Dijon Vinaigrette, Honey Mustard, Chipotle or Oil & Vinegar



Deli and Grill

- served with french fries or chips • Sweet potato fries add \$2 • On green chile cheese bread \$2

- Pastrami organic from Niman Ranch on rye with a pickle \$20
- BLT the classic, on toasted sourdough with mayo \$15
- Tuna Salad with fresh dill, capers, lettuce & tomatoes on toasted whole wheat \$14
- Tarragon Chicken Salad with lettuce & tomatoes on toasted whole wheat \$15
- Tesuque Club turkey, ham, bacon, green chile, gruyere, lettuce & tomato on toasted sourdough \$19
- The Vegetarian grilled, marinated portobellos, zucchini, onions, roasted red peppers, mozzarella & arugula on baguette \$15
- Tuna Melt open faced with sliced tomatoes & melted provolone on whole wheat \$14
- ⊛ Classic Grilled Cheese \$10 add ham or bacon \$5, add tomato or green chile \$1
- Reuben organic Niman Ranch corned beef \$20
- Patty Melt served with swiss, grilled onions & chile strips on rye \$16
- Homemade Black Bean Veggie Burger \$13 add cheese \$2 add avocado \$4



Half Pound Burger \$13 • All Natural Beef Hotdog \$11

toppings: cheese \$2 mushrooms \$1 guacamole \$4 bacon \$5
green chile strips \$2 avocado \$4 grilled onions \$1 habaneros \$1 fried egg \$3

Steak Sandwich all natural beef with grilled onions, gruyere & arugula on baguette \$19
Smoked Beef Brisket with chile strips, provolone & smothered in BBQ sauce on a bun \$16



The following items are served with rice or fries and your choice of seasonal veggies.

New York Strip Steak grilled \$40

Pork Chop grilled or smothered in cheese and green chile \$33 / \$35

Market Classics

Huevos Rancheros two eggs any style in corn tortillas topped with cheese, red or green chile,
& served with pinto beans & rice or fries \$15

Piñon Encrusted Salmon served with red chile-honey glaze & fresh vegetables or plain grilled \$29

Tamales two homemade tamales, any combo of chicken, pork or vegetable, smothered in green or
red chile & melted cheese \$19

Half Rotisserie Chicken served with tequila-lime rice & seasonal vegetables \$23

Fish Tacos grilled wild white fish in corn tortillas with cilantro crema \$19

Tomatillo Shrimp Enchilada grilled shrimp in tomatillo salsa in corn tortillas \$21

Fajitas spicy Tecate marinade with sautéed peppers & onions served with warm flour tortillas,
sour cream & salsa chicken \$20 Steak \$21 Portobello Mushrooms \$19

Chile Relleno roasted poblano pepper on a bed of red or green chile, stuffed with either
roasted corn, sautéed mushrooms & piñon nuts or chorizo & mushroom \$19

Frito Pie corn chips, ground beef, chicken, pinto beans or texas chili topped with cheese, red or green chile
beef \$15 vegetarian \$12

Taco Truck Tacos served with pico de gallo, avocado, and fresh jalapenos steak or shrimp \$19 / \$16
chicken, carne adovada, shredded beef, ground beef, or pork ranchero \$15

Tres Beans pinto beans with green chile and cheese topped with two eggs any style \$13

Aguacate with Huevos avocado with black beans and two eggs any style \$16



New Mexican

The following entrees are served with tequila lime rice & pinto beans, along with
your choice of chile & vegetarian or meat options.



Burrito

cheese, pinto beans, or refried beans \$13

carne adovada or shredded beef \$15

Tacos

Market Special: chicken & chorizo \$16

Enchiladas

chicken, ground beef, pork ranchero \$14

steak or shrimp \$19 / \$16



Combo: 1 tamale, 1 enchilada, 1 taco (no steak) \$18

Sides calabacitas, grilled asparagus, sauteed spinach, or steamed broccoli \$6 • side salad \$5 • french fries \$6
homemade tamale veggie \$5 chicken or pork \$6 • taco \$5 • chile con queso \$5
habaneros & lime juice \$2 • substitute sweet potato fries for extra \$2 • red or green chile \$3



Wood Fired Brick Oven Pizza served after 4pm

We use authentic Italian Double O flour, San Marzano tomatoes & fresh whole milk mozzarella on all of our pizzas.

16" Margarita Pizza fresh mozzarella, tomato sauce & basil \$19

\$3 Toppings

sausage • pepperoni • sopresatta • mushrooms • green chile • fresh or pickled jalapeños

peppers • onions • fresh tomatoes • garlic • spinach • arugula • pineapple • roasted red peppers

\$4 Toppings

shrimp • prosciutto • feta cheese • goat cheese • sun dried tomatoes • bacon • anchovies • chorizo

due to limited capacity in our handmade wood burning oven, pizzas may take longer
than usual during peak dinner hours



\$15 corkage fee for wines purchased in our market

Breakfast served Monday - Friday 7 - 11:30am, Saturday & Sunday 7 - 2pm

Lunch & Dinner served Monday - Sunday 11:30am - close

20% Gratuity will be added to parties of 6 or more No separate checks please