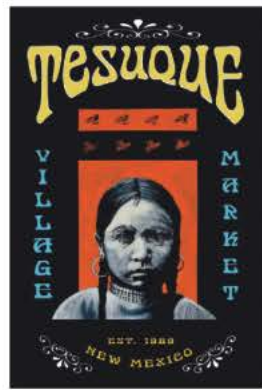




Lunch



Dinner



chicken & turkey are roasted in-house

⊛ Kid Picks

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

Starters

- Chips with roasted salsa \$10
- Chile con Queso \$11
- ⊛ Zuke's Baked Mac & Cheese \$13 add green chile \$1 add bacon \$2
- Fresh Guacamole with chips \$14 with salsa \$16 with queso \$21
- TVM Chile Cheese Fries topped with cheese & red or green chile \$14
- Smokey Black Bean Quesadilla with roasted corn relish \$16
- Tatonka Wings buffalo wings with blue cheese dressing & celery sticks \$17
- ⊛ Chicken Strips served with honey mustard or BBQ sauce \$16
- ⊛ Cheesey Quesadillas with cheddar, add chicken, beef, or shrimp \$13/\$14/\$16/\$17
- TVM Nachos chips, pinto beans, fresh jalapenos, salsa, cheese & sour cream \$15
add chicken or ground beef \$5
- ⊛ Cheese Sliders three mini cheeseburgers \$13 add red & green chile \$14



Soups & Salads

- TVM's Famous Tortilla Soup served with cotija cheese, sour cream, pico de gallo & tortilla strips \$14
- Green Chile Stew pork shoulder, green chile, potatoes, carrots & cheese served with a flour tortilla \$16
- Posole braised pork, posole & red chile served with a flour tortilla \$16
- Green Chile Chicken Posole \$18
- Texas Chili topped with cheese and onions, served with a toasted slice of green chile cheese bread \$18
- Hacked Chicken Salad rotisserie chicken, romaine & arugula with Dijon vinaigrette \$22
- Caesar Salad romaine, homemade croutons & parmesan cheese tossed with Caesar dressing \$15
add anchovies \$3
- Garden Salad mixed greens with cucumber & tomatoes \$13
- Southwestern Salad mixed greens with roasted corn, black beans & scallions, topped with cotija cheese, tortilla strips & chipotle dressing \$16
- Classic Cobb Salad \$22
- Arugula salad \$16 with chicken \$20 steak \$27 shrimp \$23
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 on rye with a pickle \$22
- BLT the classic, on toasted sourdough with mayo \$17
- Tuna Salad with fresh dill, capers, lettuce & tomatoes on toasted whole wheat \$16
- Tarragon Chicken Salad with lettuce & tomatoes on toasted whole wheat \$17
- Tesuque Club turkey, ham, bacon, green chile, gruyere, lettuce & tomato on toasted sourdough \$22
- The Vegetarian grilled, marinated portobellos, zucchini, onions, roasted red peppers, mozzarella & arugula on baguette \$17
- Tuna Melt open faced with sliced tomatoes & melted provolone on whole wheat \$16
- ⊛ Classic Grilled Cheese \$12 add ham or bacon \$5, add tomato or green chile \$1
- Reuben corned beef on rye with swiss cheese, sauerkraut & thousand island dressing \$22
- Patty Melt served with swiss, grilled onions & chile strips on rye \$18
- Homemade Black Bean Veggie Burger with BBQ sauce \$15 add cheese \$2 add avocado \$4



Half Pound Burger \$15 • All Natural Beef Hotdog \$13

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 sirloin with grilled onions, gruyere & arugula on baguette \$21
Smoked Beef Brisket with chile strips, provolone & smothered in BBQ sauce on a bun \$18

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

New York Strip Steak 16oz grilled \$47

Pork Chop 14oz grilled or smothered in cheese and green chile \$36 / \$38



Market Classics

Huevos Rancheros two eggs any style on corn tortillas topped with cheese, red or green chile,
& served with pinto beans & rice or fries \$17

Piñon Encrusted Salmon served with red chile-honey glaze & fresh vegetables or plain grilled \$34

Tamales two homemade tamales, any combo of chicken, pork or vegetable, smothered in green or
red chile & melted cheese \$21

Half Rotisserie Chicken served with tequila-lime rice & seasonal vegetables \$26

Fish Tacos grilled wild white fish in corn tortillas with cilantro crema \$23

Tomatillo Shrimp Enchilada grilled shrimp in tomatillo salsa in corn tortillas \$23

Tomatillo Shrimp grilled shrimp served on a bed of rice smothered in tomatillo salsa with broccoli \$25

Fajitas spicy Tecate marinade with sautéed peppers & onions served with warm flour tortillas,
sour cream & salsa chicken \$22 steak \$24 shrimp \$24 portobello mushrooms \$21

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 or grilled chicken \$22

Frito Pie corn chips, ground beef, chicken, pinto beans or texas chili topped with cheese, red or green chile
beef \$17 vegetarian \$14

Taco Truck Tacos served with pico de gallo, avocado, and fresh jalapenos steak or shrimp \$22 / \$19
chicken, carne adovada, shredded beef, ground beef, or pork ranchero \$17

Tres Beans pinto beans with green chile and cheese topped with two eggs any style \$15

Aguacate with Huevos avocado with black beans and two eggs any style \$18



New Mexican

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



Burrito	Tacos	Enchiladas
cheese, pinto beans, or refried beans \$15	chicken, ground beef, pork ranchero \$16	
carne adovada or shredded beef \$17	steak or shrimp \$22 / \$19	
Market Special: chicken & chorizo \$18		

Combo: 1 tamale, 1 enchilada, 1 taco (no steak) \$20

Sides calabacitas, grilled asparagus, sauteed spinach, or broccoli \$6 • side salad \$5 • french fries \$6
homemade tamale veggie \$6 chicken or pork \$7 • taco \$5 • chile con queso \$6 • guacamole \$6
habaneros & lime juice \$3 • substitute sweet potato fries for extra \$2 • red or green chile \$3 • egg \$4

★ Wood Fired Brick Oven Pizza served after 5pm

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 \$21

\$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 9 - 11:30am, Saturday & Sunday 9 - 2pm

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

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