

DOC MARTIN'S

RESTAURANT

Starters

CHIPS & SALSA 🌱 🍴 9

tri-colored corn chips | house-made classic salsa rojo

SALSA, GUACAMOLE & QUESO 🌱 17

tri-colored corn chips | our house-made salsa rojo | chile con queso | guacamole

DOC'S NACHOS 14

Corn chips | your choice of protein | ground beef | chicken | beans | shredded cheddar | sour cream | guacamole | topped with jalapeños

MUSHROOM & CARAMELIZED ONION

QUESADILLA 🌱 16

sautéed local wild mushrooms | caramelized onions | goat cheese | cheddar | green chile crema | crispy flour tortilla

DOC'S GREEN CHILE TRUFFLE FRIES 🌱 14

think cut fries | truffle oil | topped with grated Parmesan cheese | parsley | and sprinkled with green chile powder

DOC'S CHILE RELLENO APPETIZER 18

one battered chile relleno | your choice of red or green chile | spanish rice | green chile crema | toasted pumpkin seeds

GRILLED TROUT BRUSCHETTA 🍴 14

three golden crispy crostini's | blueberry cream cheese | topped with grilled trout | pickled red onion | dill oil | micro greens | capers

HATCH GREEN CHILE CHEESE CURDS 13

breaded hatch green chile cheese curds | avocado crema | green chile ranch dressing

Specialty Margaritas & Cocktails

COWBOY BUDDHA 15

Herradura Silver Tequila, Cointreau, & freshly squeezed lemon juice

PERFECT MARGARITA 14

Reposado Tequila, Cointreau, Grand Marnier, house-made sour mix, and fresh Lime

EL ULTIMO 13

Reposado Tequila, organic agave nectar, and freshly squeezed lime juice

EL CHUPACABRA 13

Pepper-infused Silver Tequila, Triple Sec, house-made sour mix, lime, with salt and pepper rim

TELLER GREEN CHILE MARTINI 13

Roasted New Mexico green chile vodka, freshly squeezed lime, simple syrup

VESPER 12

Dry gin, house vodka, lillet

FIRE ON THE MOUNTAIN 17

Reposado Tequila, Triple Sec, sweet & sour, lime with a Mezcal floater

MANHATTAN 19

Bib & Tucker Bourbon, sweet vermouth, with a bordeaux cherry

THE GRAND RESERVE 47

Extra Añejo tequila, Grand Marnier, organic agave nectar, lime

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Soups & Salads

STRAWBERRY SPINACH SALAD 16

frisee spinach mix | fresh strawberries | red onion | feta cheese | toasted pinion | strawberry mint vinaigrette
add chicken +8 add salmon +9

ROASTED BEET & GOAT CHEESE SALAD 16

roasted red beets | kale | goat cheese crumbles | toasted pumpkin seeds | pickled red onion | raspberry balsamic vinaigrette
add chicken +8 add salmon +9

THREE BEAN ELK CHILE 16

ground elk | black bean | red bean | pinto bean | jalapeno | red onion | white onion | bell pepper | garlic | chimayo red chile | blue cornbread

SOUP DEJOUR (SOUP OF THE DAY) 13

chef's house made soup | made fresh daily | seasonal ingredients

CLASSIC CAESAR SALAD 15

hearts of romaine | grated parmesan cheese | roasted garlic-seasoned crouton crumble | classic caesar dressing
add chicken +8 add salmon +9

CLASSIC WEDGE SALAD 16

mini-iceberg wedges | bleu cheese dressing | candied bacon crumbles | tomato | red onion
add chicken +8 add salmon +9

SOPA TARASCA 15

creamy black bean | anasazi bean | pinto bean | fresh herbs and spices | red chile corn tortilla strips | avocado crema | fresh avocado | cilantro flowers

NM GREEN CHILE STEW 🌿 14

ground beef | roasted hatch green chile | garlic | onion | potato | cheddar cheese | flour tortilla

New Mexican Classics

DOC'S CHILE RELLENO PLATTER 🌿 32

two tri-colored | corn-battered hatch green chile | cheddar | monterey jack cheese | topped with green chile crema | toasted pumpkin seeds

FAJITA PLATE 38

Grilled Angus Certified Beef flank | bell peppers | onion | shredded cheddar | lettuce | tomato | served with corn or flour tortillas

ENCHILADA PLATE 🌿 22

three layered and stacked blue-corn enchiladas | cheese and jack cheese | red or green chile | shredded lettuce | diced tomato | fresh red onion
add chicken or ground beef +8

CARNE ADOVADA PLATE 🌿 32

NM red chile marinated slow cooked pork | chimayo red chile sauce | shredded cheddar and jack cheese | lettuce | tomato

All New Mexican Classics are served with spanish rice and whole pinto beans

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Entrées

BLUE CORN PIÑON CRUSTED TROUT GF 32

blue corn and piñon crusted trout | wild rice pilaf | sweet potato puree | green chile crema | toasted pumpkin seeds

RACK OF VENISON 46

bone-in venison chops | NM red chile dry rub | local wild mushroom medley | rosemary roasted potato & leek hash | cherry & red wine reduction sauce

GRILLED BRINED CHICKEN GF 32

slow-roasted half hen | spicy honey-glaze | honey-glazed curried carrots | wild rice

GRILLED SALMON FILET GF 34

grilled spicy honey-glazed salmon | wild rice pilaf | honey-glazed curried carrots

BRAISED BISON RIBS GF 47

7 hour slow-cooked bison short ribs | balsamic bacon brussels sprouts | roasted garlic & rosemary mashed potatoes | glazed in a bison bourguignon sauce

SLOW ROASTED YAM VG GF 29

slow-roasted yam | coconut-braised rainbow chard | miso mole sauce | topped with calabrian honey | micro greens

DOC'S TENDERLOIN 46

cracked black pepper crusted 8oz tenderloin | crispy chicharron green chile cheddar mac & cheese | roasted garlic & rosemary mashed potatoes | juniper ash demi-glace

Desserts

CARAMEL CARROT CAKE 11

four-layered carrot cake | buttercream frosting | creamy caramel sauce | powder sugar

LEMON CREAM CAKE 12

layered shortcake | lemon curd | butter cream frosting | candied lemon

5 LAYER CHOCOLATE CAKE 11

five-layered triple chocolate cake | chocolate sauce | strawberry sauce

DOC'S VANILLA BEAN NATILLAS 12

creamy, smooth vanilla bean custard | blue berries | fresh mint | cinnamon

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