

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 16

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 | honey goat cheese | cheddar | green chile crema | crispy flour tortilla

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 | choke cherry cream cheese | topped with grilled trout | pickled red onion | honey goat cheese

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

ROASTED BEET & GOAT CHEESE

SALAD 16

roasted red beets | tri-colored
kale blend | goat cheese
crumbles | toasted pumpkin
seeds | pickled red onion |
prickly pear 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

CLASSIC WEDGE SALAD 16

mini-iceberg wedges | bleu
cheese dressing | 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

New Mexican Classics

DOC'S CHILE RELLENO PLATTER

32

two corn-battered hatch green chile's
| calabasitas | cheddar | monterey
jack cheese | green chile crema |
toasted pumpkin seeds

FAJITA PLATE 38

grilled 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

PORK TOMAHAWK 43

brined and grilled bone-in pork chop | rosemary roasted potato & leek hash | sauteed greens | apricot ginger chutney

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

ROASTED YAM GF VG 29

grilled yam | braised rainbow char | spinach | miso mole | spicy honey | micro leeks

DOC'S TENDERLOIN 46

cracked black pepper crusted tenderloin | crispy chicharron green chile cheddar mac & cheese | grilled asparagus | juniper demi-glace

Desserts

VANILLA NATILLA 12

NM classic | vanilla custard | fresh cinnamon | blue berries | fresh mint

5 LAYER CHOCOLATE CAKE 11

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

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