



DOC MARTIN'S
RESTAURANT

Doc Martin's Restaurant at The Historic Taos Inn

Appetizers

Chips & Salsa (VG, GF) 9

House-made salsa served with tortilla chips

Add guacamole 5

Salsa, Guacamole & Queso (V, GF) 17

Chips served with our house-made salsa, guacamole, and queso dip

Classic Caesar Salad 14

Crisp romaine lettuce tossed with house made creamy Caesar dressing, Parmesan cheese, and house-made garlic croutons.

Add chicken, shrimp, or salmon 8

Roasted Beet Salad 16

Oven-roasted beets layered over fresh spinach, finished with pickled onions, goat cheese crumble, toasted pepitas, and a house-made balsamic dressing

Add chicken, shrimp, or salmon 8

Tomato, Garlic and Goat Cheese 16

Goat cheese, tomatoes, basil, balsamic, roasted garlic, served with a toasted baguette

Tacos à la Carte 6 each

Choice of shredded chicken, beef, or ancho mushrooms; topped with corn salsa & chipotle aioli.

Chile Relleno Appetizer 17

One corn-battered green chile relleno; cheddar-asadero cheese; topped with goat cheese crema; toasted pumpkin seeds; green Chile sauce.

Abuelita's Green Chile Pork Stew Bowl 12 / Cup 9

Side of sour cream; choice of corn or flour tortilla



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Entrees

Green Chile Bacon Smashburger w/Cheese 20

Caramelized onions, green chile, bacon, cheddar asadero-cheese, pickles, chipotle aioli on a brioche bun; Choice of regular or sweet potato fries

Green Chile Alfredo Pasta 20

Creamy Alfredo sauce infused with roasted green Chile, tossed with fettuccine, finished with Parmesan cheese

Add chicken or shrimp 8

Enchilada Platter 22

Your choice of ground beef or chicken; red or green chile (or both); cheddar asadero- cheese; blue corn tortillas; pinto beans & Spanish rice

Add an egg 3

Chile Relleno Platter 32

Two corn-battered green chile rellenos; cheddar-asadero cheese; topped with goat cheese crema; toasted pumpkin seeds; green Chile sauce; served with Spanish rice & pinto beans

Taco Platter 22

Three tacos, choice of shredded chicken, beef, or ancho mushrooms; topped with corn salsa & chipotle aioli; side of Spanish rice & pinto beans

Fish & Chips 18

Crispy tempura-battered Atlantic cod; served with fries, house-made green chile tartar sauce, & malt vinegar

Blue Corn Piñon-Crusted Trout 32

Trout crusted with blue corn and toasted piñon; served with sautéed calabacitas, chopped green, sweet potato purée, and finished with a green chile goat cheese crema

Fajita Plate 34

Sautéed bell peppers and onions with cheddar-asadero cheese, Spanish rice & pinto beans

Choice of grilled steak, chicken, or shrimp

Carne Asada 38

Grilled sirloin with rolled blue corn cheese enchiladas, red or green chile (or both), Spanish rice, and pinto beans

Grilled Pork Tenderloin 32

Grilled tenderloin with parsnip purée, sautéed Brussels sprouts, with a Madeira chipotle cream sauce

New York Strip 44

12 oz grilled New York strip topped with a house-made red chile compound butter; served with garlic-roasted fingerling potatoes & asparagus