



# Cottonwood Kitchen

## STARTERS - LOUNGE

### TESUQUE NACHOS 16

Crisp tortillas chips/house-smoked pulled pork or pulled chicken/Cottonwood Ale queso sauce/pinto beans/guacamole/diced tomato/sour cream/& fresh sliced jalapeños

### KOREAN PORK RIBS 13

Crisp-fired/sweet & spicy glaze/sesame/scallions/Asian slaw

### FRENCH DIP 18

Slow roasted shaved prime rib/Swiss cheese/caramelized onions/hoagie roll/horseradish cream/French fries

### FULL HOUSE BURGER \* 16

Seasoned half-pound Angus chuck/lettuce/tomato/shaved onions/pickles/toasted brioche bun French fries  
(Additional Toppings \$1)

Choice of Cheese: American, Swiss, Gorgonzola, pepper jack, or cheddar  
Sautéed mushrooms/avocado/green chili/bacon/roasted jalapeño

### CHIPS/GUACAMOLE/SALSA 10

Crisp corn tortillas/guacamole/pico de gallo

### CHICKEN WINGS 14

Crisp-fired/bbq/cottonmouth sauce, or te-kill-ya hot sauce/carrot & celery sticks/ranch

### CRISPY CHICKEN FRITTERS 10

Crisp-fired/fries/house ranch

### CHICKEN MARGARITA FLAT BREAD 14

Zesty, marinara sauce/pulled chicken/fresh sliced tomato/mozzarella cheese/chiffonade of basil

### SUNSET TRAIL GRILLED CHICKEN WRAP \* 16

Southwest chipotle rub grilled chicken breast/pepper jack cheese/mixed greens/tomato/chipotle mayo/spinach tortilla wrap/fries

### SANTA FE TRAIL CAESAR SALAD 10

Chopped crisp romaine/blistered corn/grape tomato/black beans/Juliann red onion/fresh avocado/garlicky Caesar dressing/tortilla strips/cotija cheese

Add chicken \* +6      Add shrimp \*(3) +15

### GATHERED GREENS 14

Fresh garden greens/carrot/cucumber/radish/tomato/onion/house-made dressing

Side 6    Full 8

### HOUSE DRESSING CHOICES:

1000 island/Italian/ house recipe ranch/steakhouse bleu/balsamic vinaigrette/garlicky Caesar

Add chicken \* +6      Add shrimp \*(3) +15

## MAINS

(No Happy Hour pricing on Main Menu Items)

### NM-HWY 285 CLUBHOUSE 14

Smoked turkey breast/bacon/lettuce/tomato/fresh avocado/green chili mayo/toasted sourdough

### DIABLO SHRIMP & CHIPS \* 26

(3) Jumbo shrimp/spicy garlic red sauce/house-made potato chips

### GRILLED SCOTTISH SALMON \* 28

Jalapeño Pesto/very wild rice/seasonal vegetables

### HUNTERS CHICKEN \* 26

½ Roasted Chicken/Roasted fingerling potatoes, mushrooms, and sundried tomatoes/brown butter sage sauce

### HIGH DESERT RIBEYE 38

14oz. boneless choice Angus/seasonal vegetables/mashed red potatoes/cowboy butter

### SF STYLE ENCHILADAS 18

Cheese, chicken, or beef/soft corn tortillas/red, green, or Christmas chile/cheddar- jack cheese  
Spanish rice/pinto beans

## SWEET ENDINGS

*please ask your server for  
today's dessert selections, priced accordingly*

TESUQUE CASINO MANAGEMENT RESERVES THE RIGHT TO CHANGE AND MODIFY THE MENU AT ANY TIME.

IF YOU HAVE ALLERGIES, PLEASE ALERT US AS NOT ALL INGREDIENTS ARE LISTED!

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.