





ANTIPASTI

Garlic Cheese Balls 15 
Cheesy bread balls tossed in garlic butter, topped with parmesan cheese, served with marinara, alfredo, and roasted garlic with truffle oil

Charcuterie Board 29
Baked brie, prosciutto, capicola, salami, fresh mozzarella, herbed goat cheese, smoked gouda, crostini, sesame crackers, heidi's red chile raspberry jam

Caprese 16  
Baby heirloom tomato, fresh mozzarella, basil, EVOO, drizzled with balsamic glaze

Bruschetta 15 
Tomato, red onion, basil, EVOO, garlic, parmesan cheese on fresh baked crostini drizzled with balsamic glaze



INSALATE


House Italian Salad small 15 / large 19
Crisp romaine and iceberg lettuce, salami, mozzarella, garbanzo beans, cherry tomato, red onion, pepperoncini, fresh basil, provolone, kalamata olives, tossed in a tangy lemon dijon vinaigrette

Add chicken 10, salmon 12, flat iron steak 14

Caesar Salad 16
Caesar dressing, house made croutons, shaved parmesan, anchovy upon request

Beet and Citrus Salad 20  
Sliced red and golden beets layered with grapefruit on a bed of mixed greens and mint topped with pistachio and a feta crumble, tossed in a lemon vinaigrette


Chef's Flat Iron Steak Salad 28
Italian marinated flank steak, red onion, cherry tomatoes, roasted bell peppers, avocado, served over mixed greens, tossed in EVOO and topped with balsamic glaze

Vegan Portobello Sliders 20 
Grilled portobello, crispy fried onions, heirloom tomatoes, mixed greens, garlic basil aioli on three toasted buns

Da Muffaletta 22
Genoa salami, mortadella, capicola, provolone, olivetta spread on authentic muffuletta bread imported from Louisiana

Italian Beef Dip 23
Slow roasted beef sliced, sautéed red onion, roasted red bell pepper, pepperoncini, red chili flakes topped with melted provolone on a hoagie served with a side of au jus

PASTA

Alfredo 12 
Add chicken 10, shrimp 12, flat iron steak 14
Creamy alfredo with fresh house made pasta

Chicken Parmesan 22
Breaded chicken, house marinara, melted mozzarella and parmesan on a bed of spaghetti

Blackened Salmon Orzo 25
Blackened salmon, asparagus on a bed of basil pesto orzo salad, sun-dried tomatoes, kalamata olives, pepperoncini, and parmesan

PIZZA

SPECIALTY

	12"	14"	16"
Margherita  Fresh mozzarella, sliced ripe tomatoes, basil, roasted garlic spread	19	22	25
Meat Lover's Italian sausage, pepperoni, canadian bacon, five cheeses, red sauce	20	23	26
New Mexican Pepperoni, bacon, green chile, mushroom, drizzled with green chile ranch	22	25	28
The Frito Pie House made red chile with shredded beef and frijoles, topped with sharp cheddar & mozzarella; finished with Fritos, lettuce, diced tomatoes, onions Make it Xmas and add green chile!	20	23	26
Santa Fe Chicken Roasted chicken, green chile, toasted piñon nuts, cotija, asadero, alfredo sauce	20	23	26
Sweet Ovine White sauce, pecorino romano, grilled pears, topped with prosciutto, pistachio crumble, black truffle honey drizzle	24	27	30
Mushroom  Wild mushrooms, roasted garlic cloves, truffle oil, four cheeses, alfredo sauce	21	24	27
Veggie  Zucchini squash, sun-dried tomatoes, artichoke hearts, kalamata olives, roasted garlic cloves, basil pesto	20	23	26
Rooftop Supreme Pepperoni, spicy italian sausage, mushrooms, onions, black olives, green bell peppers, five cheeses, red sauce	22	25	28

BUILD YOUR OWN

	12"	14"	16"
Crust – artisan or gluten free* cauliflower ; gluten free available in 10" only, add \$3	14	17	20
Sauce – house red, alfredo, basil pesto, roasted garlic spread All pizzas come with four cheeses unless specified: Mozzarella, provolone, parmesan, romano	3	4	5
Great toppings Green chile, mushroom, green bell pepper, onion, black olive, basil, pepperoni, canadian bacon, italian sausage, jalapeño, diced tomato, spinach, arugula, pepperoncini, extra cheese	4	5	6
Greater toppings Fresh mozzarella, prosciutto, roasted garlic clove, cotija, asadero, sun-dried tomato, zucchini, roasted chicken, applewood smoked bacon, kalamata olive, truffle oil, shrimp, artichoke heart, roasted red pepper, herbed goat cheese, grilled pineapple, toasted piñon nuts, wild mushrooms	10	17	25
Add lobster			

DULCE FINALE

Hazlenut Tiramisu Jar 10
Freshly brewed 35 north espresso and coffee, mascarpone whipped cream, hazlenut, topped with cocoa

BAMBINI

Pizza 8
Four cheese pizza, choose one topping:
Pepperoni, green chile, tomatoes, green bell peppers
Extra topping +2

Alfredo 8
Fettucine, alfredo sauce
Add diced chicken +3

Spaghetti 8
Spaghetti, house marinara

Bambini -12 and under.
Comes with one lemonade or coca cola.

HAPPY HOUR Weekdays 3pm - 5pm

\$2 Off Drafts; \$1 Off Wine; All Hand Crafted Cocktails \$10

Weekdays 11 am - 2 pm \$12 LUNCH SPECIAL

Slice of pizza (cheese, pepperoni, or supreme), small caesar salad, and a canned soda

Substitute tea or lemonade \$1.50; draft beer \$4

Water 5
san pellegrino sparkling,
acqua panna italian spring

Soda 3
coca-cola, diet coke, sprite,
Dr. Pepper, root beer

San Pellegrino 4
aranciata, aranciata rossa

Non Alcoholic Beer 6
Gruvi IPA, Gruvi Pale Ale

Italian Soda 5
peach, cherry, strawberry,
mango, raspberry, vanilla,
hazlenut

Coffee 3
16 oz. ; refill \$1



LOCAL DRAFT BEER AND CIDER

Marble Brewery 7
Cerveza 4.5% abv
Pilsner 4.7% abv
Double White 7.0% abv
Dbl. White Triple Berry 7.0% abv
IPA 6.8% abv
Red Ale 6.5% abv

Hidden Mountain Brewing 7
Mexican Lager 5% abv
Prieta Especial
Dark Mexican Lager 5% abv
Oatmeal Stout 5.8% abv



Hidden Mountain 8
Roadrunner IPA 6.9% abv
Feathers' Brown Ale 5.7% abv

Sandia Hard Cider 7
Black Cherry 5.4% abv
Watermelon 5.9% abv

All of our draft beers and ciders are produced in New Mexico.
We are proud to also offer a variety of local spirits.

Does not include seasonal craft beers. Please ask your bartender for our current seasonal selection.

HANDCRAFTED COCKTAILS

NM Spiced Chocolate 12 ☼
Kahlua, Red River Jacks & Sixes Spiced Rum,
hot chocolate, whipped cream

Apple Cinammon Hot Toddy 12
House infused Apple Cinnamon Dickel Bourbon,
lemon, agave

Peppermint Smores 12
Rumple Minze, Chocolate Liqueur, hot chocolate,
graham cracker rim, marshmallows

NM Negroni 12 ☼
505 Red Vermouth, Red River Gin,
Altar Spirits Aradia, orange bitters

Mesa Mule 12 ☼
Teller Green Chile Vodka, agave, lime, ginger beer

WINE

Red
Freakshow Cabernet Sauvignon, California
Meiomi Pinot Noir, California
Flat Top Red Blend, California
Bell'agio Chianti, Italy

White
Freakshow Chardonnay, California
Stoneleigh Sauvignon Blanc, New Zealand
Bonterra Sauvignon Blanc, organic grapes, California
Banfi Pinot Grigio, Italy

Sparkling & Rosé
Rosé All Day, France
Wycliff Brut, California
La Marca Prosecco, Italy* available by the glass only

Glass \$9 | Bottle \$32

SPIRITS

Vodka
Tito's
Grey Goose
Teller (Santa Fe, NM)
Teller Green Chile

Gin
Bombay Sapphire
Wheeler's
(Santa Fe, NM)

Rum
Bacardi
Jacks & Sixes Spiced
(Red River, NM)

Liqueur
Campari Grand Marnier Kahlua

Tequila & Mezcal
Exotico Blanco
Exotico Reposado
Espolon Blanco
Herradura Blanco
Sombra Mezcal

**Bourbon, Rye,
& Whiskey**
Sazerac Rye
Powers
Jameson
Maker's Mark
Basil Hayden's