



STARTERS

Crispy Spicy Fried Quail | 17

Bleu Cheese Dressing | Fermented Fresno Hot Sauce
Pickled Quail Eggs | Fresh Celery

Oyster Nachos | 15

Cornmeal Fried Oysters | Cracker Garlic Aioli
Habanero Salsa | Cotija Cheese

Shrimp Campechana | 15

Gulf Shrimp | Spicy Cucumber Cocktail
Corn Tortilla Chips | Avocado | Cilantro

Southwest Romaine & Kale Caesar Salad | 13

Romaine Lettuce | Lacinato Kale | Tortilla strips
Avocado | Tomato | Chipotle Caesar | Parmigiano Reggiano

12 Gage Garden Salad | 9

Baby Lettuce Mix | Radishes | Red Onions
Carrots | Cucumber | Tomatoes
Toasted Pumpkin Seeds | Cotija Cheese

Add Grilled Chicken | 6 Add Grilled Shrimp | 9
Add Sugar Cured Quail | 7

ENTREES

Beef Tenderloin Filet | 65

Roasted Jalapeno Creamed Bitter Greens & Potatoes
Bleu Cheese Butter

44 Farms Ribeye | 51

Black Bean Puree | Cactus, Tomato, & Onion Salad |
Salsa Verde | Grilled Spring Onion

Steelhead Trout | 41

Roasted Poblano, Potato, Cauliflower Risotto
Wilted Greens | Sweet Pepper Romesco

Roasted Half Chicken | 27

Crispy Potatoes | Honey Glazed Carrots
Peanut Salsa Matcha

Roasted Chile Relleno | 27

Cauliflower, Mushroom, & Rice Stuffing
Grilled Panella Cheese | Pasilla Chile Sauce
Mushroom Escabeche | Cortido

“Iron Mountain” Chicken Fried Steak | 25

Mashed Potatoes | 12 Gage Veggies
Cracked Pepper Cream Gravy | Roasted Jalapeno Cream
Gravy

\$5 Split Plate Fee

20% Gratuity will be added to parties of 6 or more.

Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food born illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.