

# Metate Room

## Appetizers

**Chips and Dip** **GF** \$8 | Cal 690  
*Truffle Herb Potato Chips, Smoked Onion Dip*

**Cheese and Cured Meat Board\***  
\$13 | Cal 920  
*Assorted Cured Meats and Cheeses, Traditional Accompaniments*

**Roasted Mushroom Flatbread** \$11 | Cal 720  
*Boursin Cheese, Candied Pancetta, Arugula*

**Hummus Tehina** \$9 | Cal 490  
*Za'atar, Heirloom Tomato, Warm Flatbread*

**Fresh Burrata Cheese** \$10 | Cal 740  
*Bacon Jam, Tomato, Balsamic, EVO, House Focaccia*

**Soups and Salads**  
*Add Chicken \$5 | Cal 310 | Add Salmon \$7 | Cal 370*

**Soup of the Day** \$6 | Cal Varies  
*Chef's Daily Creation*

**Smoked Chicken Posole** \$6 | Cal 310  
*Radish, Avocado, Tortilla Threads*

**Strawberry & Pistachio** **GF** \$10 | Cal 450  
*Baby Spinach, Frisee, Goat Cheese, Shaved Red Onions, Fennel, Balsamic Reduction, Sherry Vinaigrette*

**Vegetable Chop** \$9 | Cal 680  
*Greens, Avocado, Carrot, Edamame, Radish, Baby Tomato, Cucumber, Sesame Seed, Creamy Ponzu Dressing*

**Metate Cobb** **GF** \$12 | Cal 760  
*Smoked Chicken, Romaine, Arugula, Red Cabbage, Avocado, Tomato, Cucumber, Crunchy Corn, Pickled Onion, Smoked Almonds, Blue Cheese Vinaigrette*

## Entrée

*All entrees include choice of soup or house salad*

**Braised Short Rib\*** **GF** \$27 | Cal 1100  
*Natural Jus, Yukon Gold Potato Puree, Herb Boursin Cheese, Wilted Chard*

**Seared Salmon\*** **GF** \$29 | Cal 1030  
*Creamy Green Chile Rice, Heirloom Tomato Salad, Charred Corn Coulis, Cilantro Oil*

**Pan Seared Steelhead Trout\*** **GF** \$24 | Cal 790  
*Sauteed Green Beans, Yukon Gold Potato Puree, Bacon Jam, Brown Butter, Charred Lemon*

**Cider Brined Pork Chop\*** **GF** \$29 | Cal 930  
*Apple – Fennel Slaw, Yukon Gold Potato Puree, Candied Pancetta, Grain Mustard Vinaigrette*

**Smoked Chicken & Blue Corn Waffle\***  
\$23 | Cal 1090  
*Blue Corn Waffle, Wilted Chard, Whiskey Peach Maple Compote*

**Korean BBQ New York Strip\*** \$30 | Cal 1170  
*Gochujang BBQ, Quinoa 'Fried Rice', Sesame Garlic Green Beans, Creamy Ponzu*

**Short Rib & Cheese Tortellini\***  
\$25 | Cal 1310  
*Roasted Mushrooms, Truffle Cream, Swiss Chard, Herb Parmesan Breadcrumbs*

**Ancient Grain 'Risotto'** \$21 | Cal 990  
*Asparagus, Roasted Mushrooms, Wilted Chard, Oven Dried Tomatoes, Herb Parmesan Breadcrumbs*

## Desserts

**Cinnamon Sugar Donut Holes** \$8 | Cal 850  
*Vanilla Custard, Berry Jam*

**Apple Galette** \$9 | Cal 1260  
*Flaky Pastry, Vanilla Bean Ice Cream, Sea Salted Caramel*

**Chocolate Truffle Torte** \$8 | Cal 750  
*Coconut Marshmallow Fluff, Fresh Berries*

**Tres Leches Cake** \$7 | Cal 580

**GF** Items are gluten free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A gratuity of 18% will be added to tables of 6 or more.

Additional nutrition information available upon request.  
2,000 Calories a day is used for general nutrition advice, but calorie needs vary.



MESA VERDE  
—COLORADO—