

# *15<sup>th</sup> ANNUAL HATCH CHILE HARVEST*

## *MENU*

**HATCH CHILE-GUAVA MARGARITA** **\$10**

Hatch chile infused Blanco tequila, fresh guava nectar, triple sec, house made sweet & sour, fresh OJ. Served on the rocks in our Grande Goblet.

**HATCH CHILE-GUAVA MARGARITA** **\$10**

Hatch chile infused Blanco tequila, fresh guava nectar, triple sec, house made sweet & sour, fresh OJ. Served on the rocks in our Grande Goblet.

### **APPETIZERS**

**Ramiro's Hatch Caramelos** **\$8**

Crispy, folded flour tortillas stuffed with jack cheese, fresh Hatch chiles, carne asada steak, smashed beans and cilantro-onion mixture.

**Chorizo Espinaca Con Chiles Verde** **\$10**

These wonderful chiles married with our already famous Espinaca Con Queso and spicy local Schreiner's chorizo.

### **ENTREES**

**Hatch Chile Verde Pork Bowl** **\$13**

Juicy pork butt slow roasted, laced with shredded Hatch chiles. Served in a bowl with cilantro-onion garnish, cotija cheese, choice of flour tortillas or fresh lettuce wraps.

**FIRE Burger** **\$12**

A ground chuck burger char-grilled, topped with smoky shaved ham, cheese and Hatch chiles, served with french fries.

*The following entrees are served with a side of charred Mexican corn on the cob and cilantro white rice.*

**Santa Fe "Stacked" Enchiladas** **\$14**

Thick corn masa patties "sandwiched" between shredded chicken, Hatch chiles and our famous red enchilada sauce.

**Rio Grande Hatch Tacos** **\$15**

Two flour tortillas stuffed with Hatch chile pico de gallo, and carne asada steak.

**Hatch Lobster Tacos****\$16**

Three double stacks of mini tortillas, filled with sweet lobster meat, Hatch chiles, and white cheese.

**“Big Jim’s” Fundido Enchiladas****\$15**

Char-grilled breast of chicken, fresh Hatch chiles stuffed in corn tortillas and smothered in red enchilada and creamy Fundido sauces.

**Hatch Chile Relleno Burrito****\$13**

A giant “Big Jim” Hatch chile stuffed with jack cheese, battered and fried, stuffed inside a giant rolled tortilla with rice and beans, smothered in red sauce.