

STOKES

BOLD SOUTHWEST GRILL
AND WINE BAR

SHARE ME

GUACAMOLE

Chips with red and green salsas made fresh daily. 9.95

WINE PAIRING - RIESLING, SAUVIGNON BLANC

STOKES NACHOS

Melted jack and cheddar cheese with pico de gallo, served with house salsas. 9.95

Add cowboy beans, chorizo sausage, pork green chile or grilled chicken. 3.00

🔥🔥🔥 AZTEC NACHOS

Wood grilled blackened chicken, Aztec spicy creamy curry sauce, melted jack and cheddar cheese, sesame soy slaw, cilantro, lime, and guacamole. 14.95

WINE PAIRING - ZINFANDEL, SAUVIGNON BLANC, PINOT NOIR

SMOKED TROUT CROSTINIS

Hickory smoked rainbow trout, aged parmesan, scallions, and Jack cheese spread on toasted crostinis drizzled with a spicy chile oil. 8.95

WINE PAIRING - CHARDONNAY, REISLING, PINOT NOIR

● PICA ZURA ARGENTINA EMPANADAS

Rich and delicious lean ground beef, onions, peppers loaded with hearty spices served with a sweet, hot anticuchos dipping sauce. 8.95

WINE PAIRING - MALBEC

PIG WINGS

Tender petite bone-in pork shanks covered in a spicy, smokey barbecue glaze. 7.95

WINE PAIRING - MALBEC

🔥🔥 STOKES QUESO

Melted pepper Monterey Jack queso with a dollop of green chile pork, salsa verde and pico de gallo with crisp corn tortilla chips. 10.95

WINE PAIRING - PINOT NOIR, ZINFANDEL, SAUVIGNON BLANC

GRILLED CHICKEN QUESADILLA

Bell peppers, smoked bacon, scallions, barbecue sauce, and ancho sour cream. 12.95

WINE PAIRING - MALBEC, MERLOT

● QUESO FUNDIDO

Warm bean dip with jack cheese, caramelized onion, chorizo sausage, ancho chile sauce, and warm tortillas. 10.95

WINE PAIRING - PINOT NOIR, ZINFANDEL, SAUVIGNON BLANC

TENDERLOIN SKEWERS

Seared tenderloin beef skewers with a sweet, hot anticuchos dipping sauce. 8.95

TAQUITOS TWO WAYS

Black bean and sweet corn or chipotle peppered chicken with cotija cheese, chipotle salsa and jalapeno-salsa verde. 7.95

SOUTHWEST DEVILED EGGS

With ancho sour cream, cilantro mayo and blackening seasoning. 4.95

TOASTED SHRIMP SCAMPI

Grilled ciabatta bread topped with garlic shrimp scampi. 11.95

WINE PAIRING - CHARDONNAY, SAUVIGNON BLANC, PINOT NOIR

CHEESE PLATE

A selection of artisan cheeses, toasted almonds, and extra virgin olive oil, served with sliced ciabatta bread. 13.95

WINE PAIRING - RIESLING, PINOT GRIGIO, CHARDONNAY, SAUVIGNON BLANC

SOUPS

🔥🔥🔥 TORTILLA CHICKEN SOUP

Light broth with fresh diced jalapeño, onion, cilantro and lime.

Cup 4.95 | Bowl 6.95

● BLACK BEAN SOUP

Slow roasted vegetables and hearty black beans.

Cup 4.50 | Bowl 5.95

ROASTED CORN CHOWDER

Sweet corn, fresh vegetables, white wine and touch of cream.

Cup 4.50 | Bowl 5.95

GREENS

KOKO'S HARVEST SALAD

Grilled chicken with sweet pepper dressing, jack cheese, bacon, tomato, avocado, red onion, croutons, and jalapeño ranch. 14.95

● THE WEDGE

Ice-cold iceberg lettuce wedge with poblano-maytag bleu cheese dressing, fire roasted green chiles, bacon and pico de gallo. 9.95

CRAB STACKED SALAD

Jumbo lump crab, mango and guacamole stacked with sweet and spicy vinaigrette dressing. 12.95

GRILLED STEAK SALAD

Sliced grilled steak, mixed greens, hard boiled egg, red onions, bleu cheese crumbles and basil vinaigrette dressing. 15.95

SALMON CHOPPED SALAD

Chilled chopped salmon, pico de gallo, oven-roasted corn, baby spinach, toasted pumpkin seed, sundried tomato cous cous and cotija cheese with pesto-buttermilk dressing 14.95

GOOD FOR YOU SALAD

Kale, spinach, chard with basil vinaigrette and parmesan. 8.95

Grilled Salmon or Shrimp 15.95 | Grilled Chicken 13.95

🔥🔥🔥 AZTEC SHRIMP SALAD

Shrimp dusted with southwestern spices, basil vinaigrette, tomatoes, red onion, and jack cheese. 17.95

SEARED AHI TUNA SALAD*

Romaine lettuce with seared ahi tuna, pico de gallo, avocado slices and lemon wedges with sesame soy dressing. 15.95

CAESAR SALAD

Roasted corn, tomatoes, croutons, and cotija cheese. 9.95

Grilled Salmon or Shrimp 15.95 | Grilled Chicken 13.95

STOKES SALAD

Romaine lettuce, tomatoes, red onion, Monterey Jack cheese, and red chile croutons. 8.95

FLAVOR PROFILES BOLD DOESN'T ALWAYS MEAN HOT

● Rich, flavorful and bold.

🔥🔥 Spicy, Southwestern, Mexican Spices

🔥🔥🔥 Hot!!! You order it, you own it!

WINE PAIRING

FROM OUR AWARD WINNING WINE LIST.

🍷 We offer suggestions we think pair well with certain dishes.

FAVORITES

YOU CAN'T GO WRONG WITH THESE ITEMS

These tend to be our guest's favorites!

PASTA

NEW MEXICAN GARLIC SHRIMP

Delicious jumbo gulf shrimp with fresh garlic, tomatillo cream sauce, diced tomato and avocado with tri-color rotella pasta.

18.95 | LUNCH 14.95 (11-2)

WINE PAIRING - SAUVIGNON BLANC, CHARDONNAY

🔥🔥🔥MAYAN FIRE LINGUINE

Hot!!! Blackened chicken, habanero sauce, cucumber, tomato, onion on linguine. 16.95 | LUNCH 12.95 (11-2)

WINE PAIRING - ZINFANDEL, PINOT NOIR, SANGRIA

LOS ALAMOS PASTA

Chicken, sun-dried tomatoes, shiitake mushrooms, sherry and a touch of cream. 16.95 | LUNCH 13.95 (11-2)

WINE PAIRING - SAUVIGNON BLANC, CHARDONNAY, PINOT GRIGIO

HAND HELD

🔥🔥TACOS CARBON*

Award-winning steak tacos with grilled peppers, rice, beans, warm tortillas, and salsa verde. 13.65

WINE PAIRING - MALBEC, CABERNET, ZINFANDEL

🍷BRISKET TACOS

Slow roasted brisket, sesame soy vinaigrette, slaw, cilantro mayo, guacamole, beans and rice. 12.25

WINE PAIRING - MALBEC, CABERNET

STOKES FIRE-GRILLED BURGER*

Seasoned Angus beef with tomato, red onion, green leaf lettuce and cilantro mayo with hand-cut fries. 10.95

Add bacon, Monterey Jack, cheddar or bleu cheese, caramelized onions or peppers. 1.95

WINE PAIRING - ZINFANDEL, CHARDONNAY, SHIRAZ

FISH TACOS

Slaw, pico, sesame soy vinaigrette, cotija cheese, radish, rice and beans. Grilled Tilapia 11.95 | Abi Tuna 14.95

Rock Shrimp 12.95 | Blackened Salmon 13.95

Baba Style (Beer Battered) 10.95

WINE PAIRING - SAUVIGNON BLANC, PINOT NOIR

NEW MEXICO CLUB

Smoked turkey, jack cheese, lettuce, carrots, bacon & sun-dried tomato mayo wrapped in a flour tortilla, served with chips. 10.95

🔥🔥HONEY BBQ CHICKEN SANDWICH

Topped with cheddar cheese, bacon, and spicy barbecue sauce with hand-cut fries. 11.95

WINE PAIRING - MALBEC, MERLOT, ZINFANDEL, SHIRAZ

🔥🔥🔥WRAPPED FIRE

Legendary habanero heat, with slow cooked brisket, onions, potatoes and jack cheese, adobo-ancho chile sauce and warm tortillas. 11.95

WINE PAIRING - ZINFANDEL, PINOT NOIR, SANGRIA

STEAK

🔥🔥STOKES PUEBLO TENDERLOIN*

A lighter portion of wood grilled sliced tenderloin drizzled with Pueblo green chile, served with rice, beans and warm tortillas. 24.95

WINE PAIRING - CABERNET, MALBEC, ZINFANDEL, MERLOT

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The following steaks are available with your choice of mashed potatoes, fingerlings, or French fries served with seasonal vegetables.

OMAHA FILET MIGNON*

Choice Nebraska beef lightly seasoned and wood-grilled. 32.95

WINE PAIRING - CABERNET, MALBEC, PETITE SIRAH

GRILLED RIBEYE*

Choice ribeye simply grilled and seasoned with kosher salt and cracked black pepper topped with melted butter. 29.95

WINE PAIRING - CABERNET, SYRAH, MALBEC

FORKED

🍷SHARON'S CHICKEN ENCHILADAS

Chicken and cheese enchiladas with white sauce, poblano sauce, beans and rice. 16.95 | LUNCH 12.95 (11-2)

WINE PAIRING - CHARDONNAY, RIESLING, ZINFANDEL

🔥🔥CABO SAN TACO

Spicy chicken tacos with melted cheese, bell peppers, ancho chile crema, cowboy beans, and red rice. 12.95

WINE PAIRING - PINOT GRIGIO, RIESLING

🔥🔥GREEN CHILE CHICKEN BURRITO

Slow roasted pulled chicken burrito smothered in Pueblo green chile with rice and beans. 12.95

WINE PAIRING - RIESLING, PINOT GRIS, ZINFANDEL, SYRAH

🍷JOHNNY'S BIG PLATE

Poblano chile filled with pork carnitas, a Sharon's enchilada, a steak and mushroom enchilada with cowboy beans and red rice. 18.95

🍷STEAK AND MUSHROOM ENCHILADA

Tender brisket, rich mushroom stew, ancho chile sauce and jack cheese. 18.95 | LUNCH 11.95 (11-2)

WINE PAIRING - CHARDONNAY, MALBEC

🔥🔥🔥MEATLOAF FROM HELL

Habañero meatloaf with chipotle barbecue sauce, mashed potatoes, and ancho chile gravy. 13.95

WINE PAIRING - ZINFANDEL

WOOD-GRILLED CHICKEN BREAST

With seasonal veggies and rice, choice of adobo chile, barbecue or garlic cream sauce. 15.65 | LUNCH 11.65 (11-2)

WINE PAIRING - PINOT NOIR, CHARDONNAY

🍷ROASTED BUTTERNUT SQUASH & POTATO ENCHILADAS

Mushroom cream sauce, topped with chopped onions and dusted with candied walnuts with black beans and rice.

13.95 | LUNCH 10.95 (11-2)

WINE PAIRING - MALBEC, RIOJA

FISHED

🔥🔥🔥VOODOO TUNA

Yellowfin tuna smeared with inner beauty and rubbed with Japanese shichimi togarashi spice mix. Drizzled with sesame soy vinaigrette and blackberry wasabi sauce. 17.95

WINE PAIRING - ZINFANDEL, SAUVIGNON BLANC, RIESLING

GRILLED SALMON WITH MANGO SALSA

Wood grilled salmon topped with mango salsa, cucumbers, drizzled with agave vinaigrette and side of fingerling potatoes. 20.95

WINE PAIRING - PINOT NOIR, RIESLING, CHARDONNAY

GRILLED TILAPIA

Tilapia lightly seasoned and grilled, topped with black bean and corn salsa with rice and seasonal vegetables. 13.95

WINE PAIRING - SAUVIGNON BLANC, MERLOT

🔥🔥🔥FIERY SHRIMP

Jumbo gulf shrimp with sizzling chipotle oil, warm tortillas, grilled ciabatta bread and a squeeze of lime. 18.95

WINE PAIRING - PINOT GRIGIO

🔥🔥FUSION WRAP*

Seared ahi tuna, Asian slaw, sesame vinaigrette drizzled with blackberry wasabi sauce. 13.95

WINE PAIRING - ZINFANDEL

RUSSEL'S MUSSELS

Served with crusty ciabatta bread and choice of: red sauce, garlic cream sauce, or white wine sauce. 14.95

WINE PAIRING - PINOT GRIGIO, PINOT NOIR, CHARDONNAY

GRILLED IDAHO TROUT

Golden trout, fingerlings, chimichurri sauce and brussels sprouts. 17.95

WINE PAIRING - CHARDONNAY

* Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.