# RED HAT Grille

## Breakfast

SERVED MON-SAT
8AM-11AM
SUN
8AM-1PM

## QUICK ATTACK

### FRENCH TOAST STICKS $11
Crispy French toast sticks with candied peppered bacon bits, whipped butter, powdered sugar, and syrup. Add real maple syrup +$2

### BREAKFAST SOURDOUGH SANDWICH $14
Sourdough, whipped eggs, choice of protein, sautéed mushrooms, Swiss, and avocado. Served with hash browns or RHG breakfast hash.

### ANTLER SHED BREAKFAST BOWL $12
Eggs, chopped protein, queso, hash browns, shredded cheese, avocado. Served with toast or biscuit.

### BREAKFAST APACHE TACO $15
Frybread, 2 eggs, choice of protein, red or green chile, shredded cheese, lettuce, tomato. Served with beans.

### RHG BREAKFAST BURRITO $12
Three eggs, Choice of Protein, Queso or Shredded Cheese, Hash browns all folded in a 12 inch tortilla. Grilled to toasty perfection smothered with Red or Green Sauce..

### HUEVOS RANCHEROS $14
Two Eggs Any Style on a bed of Corn Tortillas, Choice of Red or Green Sauce, Topped with Shredded Cheese, Served with Beans and Rice or Hash browns.

### CORNED BEEF HASH $16
RHG Corned Beef Hash, Two Eggs any style, served with side of Beans, choice of Toast or Biscuit..

## SWEET TREATS

### FRENCH TOAST
Full $12 | Half $7

### SWEET CREAM PANCAKES
Full Stack (3) $11 | Half Stack (2) $7 | Single (1) $4

### BELGIAN WAFFLE $10
Everyday add Blueberries or Chocolate chips for $3
Sat/Sun Toppings: Berry Mascarpone, Churro Dusted, Candied Pecans, Candied Roasted Pinon. Each: $4

## OFF THE LINE

### NY STRIP & EGGS $22

### COUNTRY FRIED STEAK & EGGS $17

### FRIED PORK CHOPS & EGGS $16
Choice of Toast, Biscuit, or Buttermilk Pancake.

## OMELETTES

### WESTERN OMELET $15

### HAM & CHEESE OMELET $12

### VEGGIE & SWISS OMELET $11

### BUILD YOUR OWN OMELET $16
(4 items, +$0.50 each additional)

## CLASSIC FARE

### CHICKEN & WAFFLES $15
One Sweet Cream Waffle, 2 Crispy Hand cut Tenders, with Two Eggs cooked to preference. Pancake Syrup, Honey, or for $2 Maple Syrup.

### NM GREEN CHILE HOLLANDAISE BENEDICT: $15
1 Split and Toasted Biscuit, Hand Sliced Country Ham, 2 Poached eggs, Blanketed with our Scratch Made Green Chile Hollandaise sauce. With Choice of Hash browns or Fresh Fruit.

### RED EYE BREAKFAST $12
Two eggs cooked to preference, Choice of Shredded Hash browns, or Cup of Fruit. Served with choice of Toast, Biscuit, or Pancake.

### BISCUITS & GRAVY $8
2 Split and Toasted Biscuits, Blanketed with Country Gravy.

***CONSUMER ADVISORY***
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

***Parties of 6 or more are subject to a 20% service charge***

# RED HAT Grille

Lunch & Dinner

## APPETIZERS

### HOT SPOT WINGS $16
Eight Bone-In or Boneless Wings tossed in your choice of FIRE, HOT, or MILD Buffalo Sauce, BBQ, Garlic Parmesan, Korean Gochujang, or Green Chile Glaze.

### CHIPS, QUESO & GUAC $12
House chips with salsa, guacamole, and queso.

### ENTRAPMENT SAMPLER $20
A shareable feast featuring 4 Wings (your choice of sauce), Loaded Waffle Fries, Jalapeno Bottlecaps, Chips & Queso, and Choice of Beef or Chicken Quesadilla.

### FRIED MUSHROOMS $12
Golden-fried mushrooms served in a Red Hat basket with your choice of dipping sauce..

## SANDWICHES & BURGERS

### THE CHIEF CLUB $15
Classic triple-decker with Smoked Sliced Turkey, Sliced Smoked Ham, and Crispy Bacon, with Swiss and Cheddar Cheese on Texas toast, garnished with Lettuce, Tomato, and a Pickle Spear. Served with your choice of side.

### NEW MEXICAN FRENCH DIP $16
Shaved Beef with Grilled Peppers, Onions, Green Chile, and melted Swiss Cheese on a hoagie roll. Served with Au Jus and your choice of side.

### RED HAT FIRELINE BURGER $16
Beef patty, green chile, bacon, pepper jack.

### BUILD YOUR OWN BURGER $17
Build Your Own Masterpiece
Start with an 8 oz. Native beef patty served on a Toasted Brioche Bun with Crisp Lettuce, Fresh sliced Tomato, Onion, and Pickle Spear.
Choose your cheese and TWO additional toppings to make it your own.
Includes your choice of side.
Prefer no bun? Enjoy your patty topped with Sautéed Mushrooms and Onions, smothered in rich Brown Gravy for a hearty alternative.

### RHG CORNED BEEF SANDWICH $15
Stacked layers of tender Corned Beef on a Texas Toast, topped with melted Pepper jack cheese, Dijon mustard, and Sauerkraut. Includes your choice of ONE side..

### FIRE BREAK BLAT $12
Perfectly Crispy Bacon, Crisp Green Leaf, Fresh Sliced Avocado, Juicy Sliced Tomatoes. All layered between choice of Sourdough or Wheat. Includes choice of ONE Side.

## SERVED MON-SUN 11AM-8PM

## SALADS

### FAJITA SALAD BOWL $15
Choice of Chicken, Shrimp, or Steak on a bed of Spring Mix in a Crispy Tortilla Bowl, with Sautéed Fajita Veggies, Shredded Cheese, Sour Cream, Guacamole, and House-made avocado Ranch.

### CROSS SHOT COBB SALAD $15
Green Leaf Lettuce topped with Grilled Chicken, Hard-boiled Eggs, Bacon, Tomatoes, Avocado, and Shredded Cheese. Served with your choice of dressing.

## BREAKFAST (ALL DAY)

### RED EYE BREAKFAST $12
Two Eggs cooked to your preference with Hash Browns, choice of protein, and choice of Toast, Biscuit, or Pancake.
Add Extra Bacon $3, Ham $4, Sausage $2

### INCIDENT COMMANDER BURRITO $12
Choice of Bacon, Sausage, Ham, with Hash Browns, Egg, and Cheese, wrapped in a Flour Tortilla and smothered in Red or Green Chile sauce.

## SOUPS & STEWS

### SURFACE FIRE GREEN CHILE STEW $12
Hatch Green Chile Pork Stew served with Fry Bread or Crackers.
Upsell: Add shredded cheese for $1.

### RED FLAG CHILE STEW $12
Hatch Red Chile stew served with Fry Bread.
Upsell: Add shredded cheese for $1.

## ENTRÉES

Sides: Sweet Potato Fries, Onion Rings, Mashed Potatoes, Baked Potato, Veggie of the Day, Spanish Rice, RHG Beans, French Fries. Served with two sides and dinner roll

### APACHE TACO $15
Scratch made golden Fry Bread, RHG Bean, Savory Taco Meat, Fiery Red or Green Sauce, Shredded Cheese, garnished with Crisp Lettuce and Diced Juicy Tomato.

### SMOKEJUMPER CHICKEN $16
Your choice of a Grilled or Crispy Fried Chicken Breast. Served with two sides and a Fresh dinner roll.

### FLANK FIRE COUNTRY FRIED STEAK $17
Tenderized, hand-breaded 8 oz. Native American Beef Chuck Steak, fried golden and smothered in Country or Brown gravy. Served with two sides and a Fresh dinner roll.

### WILDLAND STEAK $27
10oz NY Strip $27 cooked to your preference.
Served with two sides and a Fresh dinner roll.

### CAN-MAN SALMON $17
Pan-braised Salmon in a Red Chile-Lime Compound Butter, finished with Fresh Thyme. Served with two sides and a Fresh dinner roll.

### HAND CREW CHICKEN TENDERS $16
Four hand-battered, golden-fried Chicken Tenders with Country Gravy. Served with two sides and a Fresh dinner roll.

### JUST A BIT OF STING ENCHILADAS $15
Three stacked Corn Tortillas with your choice of Beef, Chicken, or Cheese, smothered in Hatch Red or Green Chile sauce, topped with Shredded Cheese. Served with Beans and Rice.

### FIRE STORM FAJITAS
CHICKEN $16 | BEEF $17 | SHRIMP $19 | COMBO (2 MEATS) $20 | COMBO (3 MEATS) $25
Tequila-marinated Beef, Chicken, or Shrimp served sizzling with Grilled Onions and Bell Peppers. Includes Shredded Cheese, Pico de Gallo, Guacamole, Sour Cream, and Flour or Corn Tortillas, with Beans and Rice.

## BEVERAGES:

Pepsi, Pepsi Zero, Starry, Mtn. Dew, Tropicana Lemonade, Mug Rootbeer, Big Red, Dr. Pepper, Sweet/Unsweet Tea, Regular/Decaf Coffee, Orange/Apple/Cranberry Juice. Handspun Milkshakes

***CONSUMER ADVISORY***
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

***Parties of 6 or more are subject to a 20% service charge***