



# Wine Bar

Served 12:00pm-8:30pm

## Roasted Butternut Squash Soup <sup>Ⓜ</sup>

brown butter and sage

bowl 9 cup 5

## Ojo Farm Salad <sup>Ⓜ</sup> <sup>Ⓜ</sup>

mixed field greens, shaved radish, turnips,  
toasted piñon, cilantro-lime vinaigrette

11

## Ojo Fish Taco

two corn tortillas, blackened mahi-mahi  
shredded cabbage, cilantro mayo, chipotle  
honey, mango salsa, jicama peanut slaw

19

## Green Chile Cheeseburger

gold canyon beef, white cheddar, sourdough bun  
green chile, lettuce, pickle, tomato and onion  
add bacon or avocado 4

16

## Homemade Quinoa Burger <sup>Ⓜ</sup> <sup>Ⓜ</sup>

brioche bun or lettuce wrap,  
lettuce, pickle, tomato, onion

15

cheese 4 | green chile 3 | avocado 4

V-vegan or vegan option, Gf-gluten friendly

Please notify your server of any food allergies. Select dishes may be customized to accommodate vegetarian, vegan and gluten-free requests. Note, we are NOT a dedicated gluten-free or nut-free kitchen, cross contamination is possible.

10.19.2022