



Southwest with Style

Fresh & Local Cuisine

Featuring Chef Nick Mozealous



Soups

Soup Du Jour / Cup \$3 Bowl \$6

Pork Green Chili / Lemon Crème Fraîche / Aged Cheddar / Tortilla \$7*

Tapas

Buffalo Slider / Brioche / House Made Pickle / Caramelized Onion /

Truffle Chipotle Aioli \$4*

Mussels / Chorizo / Smoked Tomato / Garlic-Shallot Confit / Grilled Ciabatta \$13*

Alcochofa / Grilled Artichoke / Lemon Aioli \$7

Ceviche / Poblano Guacamole / Chips \$12*

Chipeta Quesadilla / Monterey Jack / Lemon Crème Fraîche /

Poblano Guacamole/Pico De Gallo \$8

Add Chicken \$2 / Steak \$4 / Shrimp \$5 *

Flat bread / Topped with Seasonal Chefs Choices \$8

Tacos

Pescado / Slaw / Chipotle Aioli \$4 *

Papas / Smokey Black Bean Salsa / Mole Verde / Cotija Cheese \$3

Asada / Mango Salsa / Pickled Red Onion / Guajillo Chile / Cotija Cheese \$4 *

Ask about our gluten free options
20% gratuity added to parties of 6 or more

* These items may be served raw or under cooked based on your specifications, or contain raw or under cooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Salads

House Salad / Mixed Greens / Heirloom Tomatoes / Red Onion / Goat Cheese / Cucumber

Half \$4 Full \$7

Add Chicken \$3 / Steak \$5 / Shrimp \$6 *

Seared Ahi Tuna Salad / Quinoa / Pico De Gallo / Grilled Corn /

Toasted Pumpkin Seeds / Cilantro Vinaigrette \$11*

Entrees

Smokey Rocky Mountain Trout / Verde Mole / White Beans / Cilantro Rice \$21*

Relleno / Sofrito / Mango Salsa / Guajillo Chile / Queso Fresco \$12

Chicken Mole / Green Chili Polenta / Black Bean Salsa / Chicharron \$19 *

The Burger / Green Chili / Monterey Jack / Poblano Guacamole /

Fried Egg / House Made Chips \$13*

Local Ranch Filet / Ancho Chili Mash / Mushroom Confit / Chimichurri / Frites \$25*

Desserts

Espresso Chocolate Panna Cotta / Candy Bacon / Mint Coulis / Hazelnut Crumble \$6*

Chef's Choice Sorbets \$5

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Split Plate add \$3. 20% gratuity added to parties of 6 or more

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Cocktails

Four Corner's Aztec \$9

Bacardi Limon / Cpt. Morgan's Spiced Rum / Coke / Splash of Suaza Tequila

Dark & Stormy \$9

Goslings Black Seal Rum / Ginger Beer / fresh lime

Mountain Mojito \$9

Montanya Platino Rum / Fresh Mint

Ginger Jar \$10

Jameson Irish Whiskey / Domain de Canton Ginger Cognac / fresh lemon

St. Germain Cocktail

\$9 (single) \$22 (carafe)

Sparkling wine / St. Germain Elderflower liqueur / club soda with a lemon twist

Mountain Mai Tai \$9

Montanya Platino / Montanya Oro Rum / Coconut Rum /
fresh juices- just like being in Fiji

Chipeta Margarita \$11

Don Julio Silver / Grand Marnier / fresh lime / splash of fresh orange juice on the rocks

Martinis

Lemon Drop Martini \$11

Ketel One / Ketel One Citroen / lemon with a sugar rim

Mango Cosmo \$11

Belvedere Mango vodka / ginger liqueur / cranberry juice

Pomegranate Martini \$11

Grey Goose / pomegranate liqueur / fresh lime

Maximillion \$11

Hornitos Reposado Tequila / St. Germain Elderflower liqueur / fresh lime

Chocolate Martini \$11

Smirnoff Vanilla vodka / espresso liqueur / Godiva White Chocolate

Nuts and Berries \$11

Vanilla Vodka / Frangelica / Chambord / Bailey's



Build Your Own Omelet *

Served with Hash Browns and your choice of toast \$7

Choice of 2 – Mushroom / Smoked Tomato / Onion / Pepper / Pico De Gallo / Avocado / Garlic / Heirloom Tomato / Spinach. Each additional topping \$1

Choice of 1 – Bacon / Sausage / Ham / Spicy Chicken. Each additional topping \$3

Choice of 1 – Cheddar / Monterey Jack / Brie. Each additional topping \$2

Smothered in Green Chili add \$1

Breakfast Entrees

Chipeta Granola / House made Granola / Yogurt / Fresh Fruit \$8

Southwest Eggs Benedict / English Muffin / Ham / Chipotle Hollandaise / Fresh Fruit \$10*

Stuffed French Toast / Nutella Cream Cheese/ Seasonal berry Compote \$9

Blueberry Pancakes / Maple Thyme Syrup / Whipped Cream \$7

Smothered Breakfast Burrito / Egg / Potato / Cheese / Pork Green Chili / Choice of Chorizo, Ham, Bacon or Sausage \$9*

Lumber Jack Breakfast / 2 Eggs / Pancake / Hash Browns / Toast / Choice of Ham, Bacon, Sausage / \$10*

Chipeta Breakfast Sandwich / Brioche / Hickory Smoked Bacon / Egg / American Cheese / Hash Browns \$6 *

A La Carte Items

One Egg, \$1.50 / Two Eggs, \$2.50 / Bacon, \$3 / Ham, \$4
Country or Chorizo Sausage \$4 / Roasted Potatoes, \$3
Toast or English Muffin, \$2 / Fresh Fruit, \$5 / Avocado, \$2 / Green Chili \$4

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