



PAJARITO
Brewpub & Grill





GLUTEN-FREE AVAILABLE \$1



CHEF'S PICK



CUSTOMER FAVORITE

STARTERS

Made to Share... Or Not.

Share-a-Bowl

Truffle Fries 6
Rosemary Sweet Potato Fries 6
House Cut Fries 5

Add: Bacon 3 | Green Chili 1 | Pub Cheese 3

Chips & Salsa

House made corn tortilla chips. Served with our Fire Roasted Tomato Salsa 6

Add a Cup of House Made Guacamole

Fresh avocados, diced tomatoes, red onion, jalapeños & topped with chopped cilantro 4

Add a Cup of Pub Queso

A crock of cheddar cheese made with pico de gallo. 4

Why Not! Pretzel Bites

Crispy on the outside and chewy on the inside, Pretzel Bites are the ultimate snacking experience. Served with Santa Fe mustard and Blue Cheese topped Pub Cheese 8

Smoked Salmon Dip

A savory blend of cream cheese, sour cream, green onion, dill and smoked salmon with fried capers, pickled onions, and herb served with crackers 10

Beer Battered Green Beans

Dunked in beer batter then fried to a golden crisp, served with a side of our southwestern chipotle ranch dressing 7

Fried Pickle Chips

Battered pickles fried to perfection served with ranch 7

Big Mother Brewpub Nachos

Choice of beer braised beef, chicken or house-smoked pulled pork, cheddar cheese, pub cheese, black bean, red onion, corn, pico de gallo, green onion, pickled onion, chipotle sour cream

One Size 12

Add: Guacamole 4 | Green Chile 1 | Salsa 3

Braised Short Rib Quesadilla

Warm, grilled tortillas stuffed with beer braised short rib, sautéed mushrooms, melted cheeses and served with pickled onion and pico de gallo, chipotle sour cream 9

Soup of the Day

Ask your server for today's freshly prepared creation
Cup 6 | Bowl 8

Soup & Salad Combo

Half house or Caesar salad and a bowl of soup 10

WINGS

Served with Celery, Carrots and choice of Blue Cheese, Ranch or Chipotle Ranch Dip

CHOOSE YOUR WING

Full 14 | Half 8

Chicken Wings (Doz/Half wings)
Boneless Wings (Doz/Half wings)
Duck Wings (8/4 LARGE wings)

CHOOSE YOUR SAUCE

Naked | Dry Rub (Med Hot) | Sweet Honey BBQ (Mild) |
Garlic Parmesan (Mild) | Sweet n' Sour Thai Chile (Med Hot) |
Thai Peanut (Hot) | Bourbon Buffalo (Hot) |
Peach Habanero BBQ (Very Hot)

FROM THE GARDEN

Add: Chicken 6 | Snapper 8 | Shrimp 7 |
8oz NY Strip Steak 10 | Chicken Salad 6

Fajita Taco Salad (One Size)

Loaded with seasoned grilled chicken, corn/black bean mix, cheddar, onion, carrot, pico de gallo, guacamole, watermelon radish, green onion, chipotle sour cream and crisps over spring mix... this salad has ALL the best flavors, and a delicious cilantro lime vinaigrette on top
One Size 12

Italian Chopped Salad (One Size)

Arugula, romaine, spring mix, cherry tomato, pepperoni, salami, smoked mozzarella, watermelon radish, onion, red bell pepper, cucumber, banana pepper, crouton, parmesan tossed with Italian Dressing 12

Steak and Heirloom Tomato Salad

(One Size) Herb De Province crusted 8 oz NY strip atop, heirloom tomato, roasted corn, arugula, shaved fennel, onion, queso fresco tossed with Apple Cider Vinaigrette 16

White Bean Salad

Gigante beans, preserved lemon, arugula, onion, toasted almond, herb tossed with Lemonette
Full 12 | Half 7

Classic Caesar Salad

Classic style tossed with Caesar dressing, parmesan cheese and house made croutons

Add: Anchovies 2

Full 10 | Half 6

House Salad

Spring mix, cherry tomato, onion, cucumber, watermelon radish, carrot, herb with your choice of dressing

Full 10 | Half 6

All House Made Dressings:

Ranch | Chipotle Ranch | Cilantro Lime Vinaigrette | Italian |
Lemonette | Blue Cheese | Apple Cider Vinaigrette | Caesar



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

** Our Kitchen is not a Gluten free Kitchen and our Fryers are Shared. We cannot guarantee any item in our Kitchen is 100% Gluten Free. Please use your discretion when ordering.

PUB SIGNATURES

Broiled Snapper

Broiled snapper with compound butter, veggie kabobs, White Bean Salad 17 **Grilled Upon Request**

Famous Fish 'N' Chips

Beer battered Alaskan cod served with house-cut fries, coleslaw, tartar sauce 12 **Add: Extra Fish 3 each**

Pasta Primavera

Squash, zucchini, caper, green bean, onion, cherry tomato, parmesan, in a white wine butter sauce 12

Unite With Your Favorite Choices:

Shrimp 7 | Chicken 6 | Snapper 7

Truffled Mushroom Fennel Risotto

Caramelized fennel, roasted mushrooms, truffle oil, parmesan cheese, and herbs 14

Truffle Mac 'N' Cheese

(Named Top 10 from Best Things New Mexico) Creamy four cheese sauce, toasted panko and white truffle oil 12 **Add: Bacon 3 | Green Chili 1**

Pub Steak Frites

Herb De Provence Crusted 8oz NY Strip, topped with demi-glace and compound butter, served with truffle fries 17

BETWEEN BREAD

Served with house made potato chips or Upgrade to one of our Nuclear Sides

Irish Dip

House-made roast beef, Irish porter cheddar, caramelized onion jam, roasted garlic aioli on a hoagie, with a side of au jus 13

The Sidewinder Ruben

House braised corn beef, house fermented sauerkraut, russian dressing, swiss cheese, on marble rye 13

Southwest Green Chile Philly Cheesesteak

Roast beef, sautéed poblano chili, red bell pepper, mushroom, red & yellow onion, pub cheese, roasted garlic aioli on a toasted hoagie 13

Turkey Bacon Avocado

House Roasted turkey breast, applewood smoked bacon, guacamole, roasted garlic aioli, lettuce, tomato on hearty wheat bread 13

Grinder

Toasted hoagie stuffed with pepperoni, salami, smoke mozzarella, coppa, arugula, tomato, banana pepper/ pickle relish, roasted garlic aioli 13

El Cubano

Pecan smoked coppa, citrus mojo mustard, house smoked pulled pork, gruyere, banana pepper/ pickle relish on a pressed hoagie 14

Chicken Salad Sandwich

House made chicken salad, mango chutni tomato, applewood smoked bacon, arugula on a toasted croissant 13

Smoked Salmon

House smoked and cured lox, pickled onion, arugula, capers, tomato, dill/ chive cream cheese on a toasted croissant with lemonette 14

THE TA-31 BURGER PROJECTS

All Burgers served on a buttery bun with house made potato chips or Upgrade to one of our Nuclear Sides.

Build -A- Burger

Gluten-Free Bread Add 1

- STEP 1 -

CHOOSE YOUR PATTY

All Natural NM Local 8oz Beef 12 | All Natural NM Local Bison 14
Chicken Breast 12 | Black Bean & Veggie Patty 10
Impossible Burger (Vegan) 12 | Grilled Cheese (on wheat) 7

- STEP 2 -

TO CHEESE OR NOT TO CHEESE?

Cheddar 1 | Swiss 1 | Pepper Jack 1 | Blue Cheese 1
American Cheese 1 | Irish Porter Cheese 2.⁵⁰

- STEP 3 -

TOP IT ALL OFF!

Caramelized Onion Jam 1 | Sautéed Mushrooms 1 | Applewood Smoked Bacon 3
Buffalo Sauce 1 | Green Chile 1 | Guacamole 2 | Santa Fe Ale Brown Mustard 1
Atomic Horseradish 1 | Roasted Garlic Aioli 1

Green Chili Stuffed Pajarito Pub Burger

8 oz of NM Beef stuffed with green chile, white cheddar pub queso, pickles, MORE green chile on top! 16

All American Burger

New Mexico Beef, American cheese, applewood bacon, santa fe brown mustard, roasted garlic aioli on a buttery bun 15

Spicy Black Bean Burger

Black bean veggie patty, pepper jack cheese, guacamole, and chipotle ranch on a buttery bun 12

NUCLEAR UPGRADES

House-Cut Fries 2 | Truffle Fries 2.⁵⁰ | Sweet Potato Fries 2.⁵⁰
Coleslaw 2 | Beer Battered Green Bean 3 | Fried Pickle Chips 3
Green Bean Almondine 3 | Grilled Veggie Kabob 3
Cup of Soup 3 | Half House Salad 3 | Half Caesar Salad 3

DESSERTS

(Some Items May Contain Nuts!)

Rotating Bread Pudding

Toasted breads baked into a warm custard, whiskey caramel sauce, whipped cream 8

Root Beer Float (Nut Free)

Vanilla bean gelato with Brewhouse Root Beer from Canteen Brewing Company 7

Seasonal Fruit Tart

House made short caked with seasonal fruit and house made preserve on top. Ask your server for details 8

Guinness Brownie (Contains Alcohol)

Home-made pecan Guinness brownie, Jameson caramel, Baily's whipped cream 8

Gelato (Nut Free)

Vanilla or our rotating flavor. Ask your Server for details 5
Add: **Chocolate 1 | Whiskey Caramel 1 | Toasted Almonds 3 Pecans 3**

NON-ALCOHOL DRINKS

Ice Tea | Black Berry Tea | Raspberry Tea | Mango Ice Tea
Lemonaid | Coke Cola | Diet Coke | Sprite | Dr. Pepper
Boylan's Black Cherry Soda | Ginger Ale | Ginger Beer | Pelligrino
Milk | Chocolate Milk | Coffee | Hot Tea | Hot Cocoa | Hot Cider
Brewhouse Root Beer from Canteen Brewing Company On Tap (No Refills)
Red Bull (Regular, Sugar-Free, Yellow, Orange, & Blue)

We at Pajarito Brewpub and Grill go to great lengths to purchase only the finest quality fresh ingredients available and endeavor to support local businesses whenever possible. We proudly serve New Mexico All Natural beef and bison as well as heart healthy, gluten-free deli meats and cheeses.

We also continue to strive to do our part in creating an eco-friendly business. All of our lights are energy efficient LED. Our ToGo packaging and straws are compostable. To reduce waste, straws are given only by request.

A Few New Mexico Local Businesses We Do Business With:

Our Beef: Farm Fresh CoOp of New Mexico | **Our Bison:** Ball Ranch of Madrid

On Tap Root Beer: Canteen Brewing Company of Albuquerque

Many of Our Beers and Spirits: New Mexico Brewers & Distillers



We hope you enjoy!



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