

Prairie Hill Cafe

IN THE BEGINNING

CHARCUTERIE

a bountiful display of Gruyère, Manchego, Prosciutto, with Genoa salami, mixed olives, dried fruits, veggies, fig jam, & our artisanal house sourdough **\$30**

DUCK DRUMMIES

6 duck drumsticks glazed in an ancho chile-mandarin sauce, garnished with sriracha and green onion **\$19**

STEAK FRITES

"farm to table" cubed steak frites prepared in buttermilk batter, with our signature truffle fries, naked fries, or side house salad **\$14**

BREAD BOARD

artisanal house bread of the day accompanied by whipped butter & herbed balsamic evoo for dipping **\$7**

FARMHOUSE PICKLES

a 12oz mason jar of assorted seasonal veggies in a bright, spicy dill brine, enjoy a jar here or to go **\$12**

CHIPS & PICO DE GALLO

fresh house-made chips and pico de gallo **\$6**

GREEN THINGS

house dressings: champagne-rose vini, balsamic vini, cilantro-lime vini, ranch & blue cheese

HOUSE SALAD

locally greens, cucumber, cherub tomato, shredded carrot, parmesan cheese & sunflower seeds with our signature champagne-rose vini side salad **\$6**, full salad **\$12**

LIL' BROOKLYN CHOP SALAD

locally sourced greens plus kale, topped with pepperoncini, artichokes, mixed olives, red cabbage, cherub tomato, Genoa salami, cucumber, mozzarella, and Italian herbs with our home-made balsamic vini **\$14**
add 4oz sirloin steak **\$7**, chicken **\$5**, or shrimp **\$7**

VERANO SALAD

locally sourced greens, roasted corn, black beans, cherub tomatoes, green onion, jalapeño, Cotija cheese, and avocado with our house cilantro-lime vini **\$14**
add 4oz sirloin steak **\$7**, chicken **\$5**, or shrimp **\$7**

BETWEEN THE BREAD

served with truffle fries, naked fries, or side house salad...except the milli toast

MILLENIAL TOAST

2 pieces of our artisanal house sourdough, drizzled with basil oil and toasted, topped with avocado, locally sourced greens and microgreens, house pickled red onion, sprinkled with everything seasoning & nutritional yeast
add a farm fresh egg at no additional cost **\$14**
**order without the egg and it's vegan*

THIS LIL' FIGGY

prosciutto, fig jam, gruyère grilled on our artisanal house sourdough **\$14**

MONTEZUMA BELLE

panko breaded chicken breast with bacon, dill pickle slices, swiss, lettuce, tomato, house pickled red onion, & honey dijon Louisiana hot sauce, all on our house brioche bun **\$15**

DIANA LOU WHO

portobello mushrooms, red onion, eggplant & tofu all roasted in evoo, cabernet, & herbs, on a house baguette topped with a lemon-caper-basil aioli, & balsamic glaze (vegan) **\$14**

MELTY CHEESE

muenster, cheddar & swiss cheeses grilled to perfection with basil olive oil on our artisanal house made sourdough **\$13** (vegetarian)

MATHEWS' BURGERS

made with our dry-aged "farm to table" 90/10 ground beef, raised just 6 miles from the restaurant

served with truffle fries, naked fries, or side house salad

BYRON T

5 oz smash patty with lettuce, tomato, house pickled red onion & swiss, on a house brioche bun **\$12**

JACKPOT COWBOY

a thick, juicy, 9 oz triple smash-patty burger, with muenster, fancy sauce, lettuce, tomato & pickled onion, on a house brioche bun **\$16**

HATCH COWBOY

12 oz patty, Autumn-roast Hatch green chile, bacon, cheddar & swiss with fried onion straws, tomato, & lettuce, on a house brioche bun **\$19**
**30 minute cook time on well done burger*

RHINESTONE COWBOY

12 oz patty, Gorgonzola cheese, red wine & evoo-sauteed portobello mushrooms & red onion, drizzled in balsamic reduction, with tomato & lettuce on a house brioche bun **\$21**
**30 minute cook time on well done burger*

***FROZEN 1 lb packs of our home-grown ground beef Available for purchase \$6 ea**

A 3% processing fee will be applied to all cc and debit card sales

HOMETOWN FAVORITES

STARVATION PEAK NACHOS

a mesa of yellow corn tortilla chips, with layers of melted colby, jack, cheddar & black beans, topped with local, seasonal greens, cherub tomato, green onion, jalapeño and avocado **\$18**
add chix **\$5**, ground beef **\$5**, carne asada **\$5**

FRITO PIE

Fritos, your choice of Chimayo red or creamy bechamel green chile & pinto beans, topped with melted colby, jack & cheddar, garnished with cherub tomato, locally sourced greens, & green onion **\$11**
add **\$5** chix, **\$5** ground beef, **\$5** carne asada

SMOTHERED TRUFFLE FRIES

our signature truffle fries (or naked fries) smothered with your choice of Chimayo red or creamy bechamel green chile, topped with melted colby, jack & cheddar, locally sourced greens, cherub tomato, & green onion **\$11**
add chix **\$5**, ground beef **\$5**, carne asada **\$5**

GRINGO TACOS

individual flour (or blue corn) tortilla taco with melted colby, jack & cheddar, locally sourced greens, house pickled onion, & cherub tomato
your choice of
- ground beef **\$3.50** (only **\$3** ea on TACO TUES)
- chicken **\$4.00**
- carne asada **\$4.50**
- shrimp **\$4.50**

3 SISTERS QUESADILLA

spicy calabacitas & black bean quesadilla, with colby, jack & cheddar, garnished with locally sourced greens, cherub tomatoes, sour cream, and pico de gallo **\$12**
add chix **\$5**, ground beef **\$5**, carne asada **\$5**, shrimp **\$7**

BLUE CORN ENCHILADAS

two rolled blue corn enchiladas filled with colby, jack & cheddar, served with pinto beans, spicy calabacitas, locally sourced greens, cherub tomato, and a flour tortilla **\$13**
add chix **\$5**, ground beef **\$5**, carne asada **\$5**, shrimp **\$7**,
10 oz sirloin steak **\$15**

SIDES

4 oz chicken **\$5**
4 oz ground beef **\$5**
4 oz shrimp **\$7**
4 oz carne asada **\$6**
4 oz sirloin **\$7**
10 oz sirloin **\$15**
signature truffle fries **\$7**
naked fries **\$4**
side calabacitas **\$6**

DINNER SIDES AVAILABLE AFTER 5PM

rosemary garlic mashed taters **\$6**
side veggies **\$6**

DINNER

Dinner entrées available after 5pm

CHICKEN LITTLE

a roasted cornish game hen topped with bbq sauce and basil, served with rosemary-garlic mashed taters, & ginger-roasted carrots **\$24**

GUSTAVO'S PICATTA

cavatappi noodles in a lemon-caper cream sauce with panko crusted chicken breast & parmesan-toasted sourdough **\$19**

RUBY RED TROUT

herb and NM pecan-crusting Ruby Red Idaho 7oz trout, with sautéed green beans, and rosemary-garlic mashed taters **\$28**

SOFT & TENDERS

9 oz of our homegrown "farm to table" dry-aged petite filet medallions basted in butter & garlic, served on a bed of spicy calabacitas & rosemary garlic mashed potatoes **\$35**

BEVERAGES

Little Bear drip Coffee & Espresso
hot and cold Matcha,
lattes, cappuccino, macchiato, chai,
iced Thai tea
hot tea
fresh squeezed oj
hibiscus sunrise
lavender lemonade, ceylon iced tea,
coke products

CHECK OUT OUR COCKTAIL AND WINE LIST

WE PROUDLY SUPPORT FELLOW LOCAL RANCHERS & FARMERS BY SOURCING FARM TO TABLE INGREDIENTS WHENEVER POSSIBLE.

OUR BEEF IS DRY AGED, ANTIBIOTIC FREE, NO ADDED HORMONES & GROWN WITH PRIDE ON OUR FAMILY RANCH JUST 6 MILES FROM THE RESTAURANT IN ONAVA NM, WHERE OUR FAMILY HAS BEEN RAISING BEEF FOR OVER 125 YEARS

CONNECT WITH US @PRAIRIEHILLCAFE ON
FACEBOOK & INSTAGRAM