





ELEMENTS

 FINE DINING

STARTERS

Ahi Tuna Shooters 24

Asian marinated ahi tuna layered atop spring mix greens, with pickled ginger, carrot-cucumber slaw, wonton chips, and wasabi

Happy Camper Shrimp Diablos 24

Wild caught gulf shrimp stuffed with jalapeños, wrapped in smoked bacon, and served with "Christmas" salsa

Bonfire Buffalo Wings 20

Free range chicken wings tossed in cholua buffalo sauce, with long cut carrot & cucumber sticks, and house made blue cheese sauce for dipping

BONELESS WINGS AVAILABLE

Kung Fu Spring Rolls 18

Hot and crunchy vegetable spring rolls, with red cabbage slaw, and sweet chile glaze 🌿

Cast Iron Spinach & Artichoke Dip 18

Three Chiefs cheese blend, with hatch green chiles, and tri color tortilla chips 🌿

Duroc "Farm Land" Cracklings 16

Natural house made cracklings, Angel Fire spice blend, and buffalo ranch dressing

A Bar N Ranch, TX "Burnt Ends" 24

Wagyu burnt end niblets, handful of Duroc cracklings, and soppin' Dr. Pepper bbq sauce

SOUPS & SALADS

Water Chicken Gumbo 10 | 20

Slow cooked Cajun roux, with duck, rabbit, & alligator. Served with wild native harvest rice, and fire bread

Tomato Bisque & Cheese 9 | 18

Deep flavored soup with hints of sherry, served with open faced tomato & muenster grilled cheese 🌿

1966 AFR House Salad 9.66 | 19.66

Farm to table tossed selection of mixed greens, chopped eggs, cucumber, bacon, tomatoes, olives, capicola, onions, and feta, with AFR's own 1966 vinaigrette 🌿

ADD CHICKEN, SHRIMP, OR SALMON ...12

Caesar "to" Please 9 | 16

Hand hacked romaine lettuce, tossed in chipotle Caesar dressing, with cracked mixed peppercorns, and fire bread 🌿

ADD CHICKEN, SHRIMP, OR SALMON ...12

Beef Steak Tomato Caprese 20

Grilled beef steak tomato, topped with campfire mozzarella, complimented with fig jam, honeycomb, Horsemint oil, sweet balsamic glaze, and fire bread 🌿

ADD CHICKEN, SHRIMP, OR SALMON ...12

Iceberg "Quarter Moon" Salad 18

Iceberg lettuce wedge, topped with bacon bits, baby heirloom tomatoes, red onion wheels, sweet balsamic glaze, Stilton blue cheese dressing, and fire bread 🌿

ADD CHICKEN, SHRIMP, OR SALMON ...12

SANDWICHES

All sandwiches served with shoestring fries. Ketchup & other condiments available upon request

"Trail Boss" Burger 22

Half pound "Mikey" spiced beef or impossible patty, topped with green chiles, bacon, LTO, cheddar cheese, and pickle spear

8600 ft. Reuben 22

Thick crust marble rye, sliced pastrami, Fredericksburg sauerkraut, Swiss cheese, 1000 island dressing, and pickle spear

El Hondo Grilled Chicken 20

Herb marinated grilled chicken breast, topped with Swiss cheese, LTO, honey Dijon, and pickle spear

East Bay Lobster Roll 28

East Bay Lobster seasoned meat, topped with muenster cheese, LTO, creole mayonnaise, and sliced cucumber

A Bar N Ranch, TX French Dip'r 26

Hand sliced wagyu, Swiss cheese, fresh hoagie roll, and horseradish sauce. Served with pickle spear and au jus for dipping



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Parties of 8 or more may be charged a 20% gratuity

Vegetarian 🌿

120222






ELEMENTS

FINE DINING

STEAKS, GAME, & CHOPS

San Cristobal Filet Mignon 62

A Bar N Ranch 6oz filet, atop hand hacked mashed potatoes, dos amigos peppers and onions, with AFR roasted red bell pepper coulis, and Zia crème fraîche

ADD 2 HAPPY CAMPER SHRIMP DIABLOS ...12.50

A Bar N Ranch, TX Smoked Brisket 48

House smoked wagyu brisket, Dr. Pepper bbq sauce, served with potato salad and all the trimmings, of course

“Big Chief” Tomahawk Steak 144

Limited Availability - Serves 4

Custom 32oz bone in ribeye steak, slow campfire cook, garnished with 3 Chiefs vegetables, roasted potatoes, roma tomatoes, and Stilton blue cheese cream sauce

Coyote Ro Long Bone Pork Chop 48

Dry aged Duroc pork chop, hand hacked mashed potatoes, house vegetables, and brown sugar honey butter

3:10 to Yuma Flat Iron Seared Steak 46

Grilled 8oz flat iron steak, fajita style vegetables, and “Christmas” salsa. Served with grilled flour tortillas

NM Style Chicken Fried Elk 52

Tender chicken-fried elk, hand hacked mashed potatoes, campfire roma tomato, and red eye gravy

SIDES

12

Hand Hacked Mashed Potatoes

Four Points Roasted Potatoes

Crispy Brussels

3 Chiefs Mac n Cheese

Native Harvest Wild Rice

House Vegetables

Old Fashioned Potato Salad

ENTREES

Texas Two Step 42

Grilled rushing river chicken breast, house vegetable, topped with either spinach & artichoke stuffing, with Dijon cream. Or jumbo lump crab, muenster cheese, and Cajun cream sauce

Wild Mushroom & Spinach Enchiladas 36

Fresh vegetables tucked inside gluten free tortillas, with native harvest wild rice, house vegetables, pepper jack cheese, and black bean sauce 🌿

Tucumsah Rainbow Trout 38

Fresh water blue cornmeal dusted rainbow trout, native harvest wild rice, sweet corn relish, and cajunnaise

Native Land Impossible Bolognese 38

Rich vegetarian Bolognese & plum tomatoes, atop organic pasta, with basil jus, and shaved parmesan cheese 🌿

GLUTEN FREE PASTA UPON REQUEST

Cast Iron Skillet Scampi 42

Gulf shrimp deep sautéed in garlic butter & herbs, served with roasted potatoes, house vegetables, and fire bread

Smoked Tea & Ahi Tuna 46

Taos Tea blend crusted tuna fillet, native harvest wild rice, & house vegetables. Served with Malbec-balsamic reduction, spicy Dijon, & pickled ginger

“Ben Quick” Shrimp Boil Cocktail 48

Half pound Cajun jumbo shrimp, sweet corn, potatoes, sausage, and creole butter to boot

Cowboys & Indians 44

Rustic A Bar N Ranch, TX wagyu beef meatloaf & savory bacon, topped with smoked tomato ketchup. Served with hand hacked mashed potatoes, and house vegetable

Crispy Salmon 42

Pier 22 wild salmon, hatch chile salsa, house vegetable, native harvest wild rice

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