

BOWLS

Fire-Roasted Tomato Bisque	6 Bucks
Served with a mini grilled cheese sandwich and basil crème fraiche	
French Onion Apple Soup	5 Bucks
In a sherry vegetable broth with grilled crostini and melted Swiss cheese.....	
Green Chile Stew	6 Bucks
Our house-made recipe served with a warm tortilla.....	
Soup and Salad	8 Bucks
Choose one of the first three salads with French onion or tomato bisque	

GREENS

Add Chicken to any greens-3 bucks Grilled Salmon-5 bucks

Mixed Green Salad	6 Bucks
With dried cranberries, New Mexico goat cheese, toasted almonds, and a poppy seed vinaigrette	
Nob Hill Caesar	7 Bucks
Romaine wedge, anchovy parmesan dressing, smoked bacon, roasted garlic crouton, aged parmesan and our deviled eggs.....	
Greek Salad	7 Bucks
Marinated tomatoes, kalamata olives, New Mexico feta cheese, frizzled red onions and a Greek-style vinaigrette	
Cobb Salad	11 Bucks
Chopped romaine and fresh spinach, topped with roasted turkey, avocado, roasted tomatoes, chopped egg, cucumbers, bacon lardons, and roasted red peppers Dressings: Poppy seed, Greek, Chipotle ranch or Blue cheese	
Steak House Salad	15 Bucks
Grilled sirloin steak served over spinach with grape tomatoes, sunflower seeds, marinated cucumbers and frizzled carrots tossed in a chipotle ranch dressing.....	

MUNCHIES

Sliders 3 Ways	10 Bucks
Kobe with steak sauce and frizzled onions, Duck with caramelized onions and fried sage, and Buffalo with fresh mozzarella and marinara sauce	
Flatbread	8 Bucks
Arugula, caramelized onions and fresh mozzarella with a cherry-chili-pine nut chutney Add chicken for 3 bucks	
Applewood Smoked Chicken Wings	7 Bucks
Tossed in either Buffalo or Coca-Cola BBQ sauce, served with apple slaw and ranch dressing.....	
Beer Steamed Clams	10 Bucks
Clams steamed in Blue Moon beer with cippolini onions, red chile flakes, lardons and orange gremolata, served with grilled bread	
Buffalo Calamari	9 Bucks
Crispy fried calamari strips served with our Buffalo wing sauce and blue cheese dipping sauce and shaved celery and carrot salad	
Smoked Mozza Sticks	6 Bucks
Pistachio-lime crusted mozzarella with a prickly pear dipping sauce	
Tuna Nachos	10 Bucks
Wonton chips topped with ahi tuna tossed in adobo sauce, sesame seeds and queso	
Chips and Dips Trio	6 Bucks
Nob Hill salsa, guacamole and chile con queso.....	
Frizzled fried Green Beans	6 Bucks
Served with black bean sauce and Sriracha queso.....	

*There may be a minimal charge for substitutions.
A 18% Gratuity may be added to parties of 6 or more and split checks



TURF

Nob Hill CheeseBurger (Choice of Snake River “Kobe” or Angus Beef)				
Served with cheddar cheese, tomato, lettuce, sea salt fries 14 Bucks.....				
9 Bucks				
With your choice of any two toppings below:				
Smoked bacon	Chili con Queso	Fried egg	Green chile	“Kobe” chili
Guacamole	Frizzled Onions	Grilled mushrooms	Red Chile	Beeronnaise
Dirty “Kobe” Burger				
Topped with chili con queso, “Kobe” chili, frizzled onions, bacon, fried egg, and beeronnaise, served with garlic-parsley fries.....				
18 Bucks				
This Ain’t Yo’ Momma’s Meatloaf				
“Kobe” beef stuffed with applewood smoked bacon and smoked mozzarella cheese, served with garlic smashed potatoes, fresh vegetables, and caramelized shallot gravy				
15 Bucks				
Grilled Ribeye Steak				
Smoked ribeye steak rubbed with herbs and spices served with a bacon bourbon steak sauce, potato puree filled phyllo cup and fresh baby vegetables				
21 Bucks				
Steak Frites				
NY strip, seared in a cast iron skillet with a green peppercorn-cognac cream demi, served with garlic-parsley fries and grilled asparagus.....				
25 Bucks				

SURF

Glazed Atlantic Salmon	
Honey mustard-pomegranate glaze, wild rice pilaf and baby vegetables	
16 Bucks	
Shrimp Diablo Pasta	
Grilled shrimp, vegetables and linguine tossed in a spicy marinara sauce, topped with parmesan cheese, served with a slice of cheesy bread.....	
13 Bucks	
Fish Tacos	
Grilled Mahi Mahi wrapped in corn tortillas with cabbage, guacamole, mango salsa and queso, served with a cheesy rice cake and borracho black beans.....	
11 Bucks	
Fish and Chips	
Marble Brown ale battered cod, waffle fries, apple slaw and malt vinegar syrup.....	
12 Bucks	

SKY

Turkey Stroganoff	
Mushrooms, cippolini onions and pappardelle tossed in a cognac demi cream	
11 Bucks	
Pistachio Crusted Chicken	
Raspberry mustard sauce, garlic smashed potatoes and baby vegetables	
12 Bucks	
Chicken Verde Enchiladas	
Braised in green mole with a cheesy rice cake, calabacitas and queso fresco	
10 Bucks	
Nob Hill Turkey Club	
On Texas toast with turkey, sliced avocado, sprouts, lettuce, tomato, peppered bacon and caramelized onion aioli, served with choice of chips or fresh fruit	
10 Bucks	

GARDEN

Nob Hill Veggie Burger	
Edamame and mushroom burger on a whole wheat bun with ginger/lime mayo, soy infused onions, avocado, lettuce, tomato, and sprouts served with chips or fresh fruit.....	
9 Bucks	
Americano Grilled Cheese Dinner	
Organic New Mexico Cheddar and Monterey Jack cheeses with caramelized onions and apples on marble rye with, tomato bisque and a mini blue cheese wedge salad with mushroom “bacon”	
11 Bucks	
Mac Mac and Cheese	
Baked in an iron skillet with a 3 cheese sauce, grilled vegetable salad, roasted portabella, and frizzled red onions.....	
12 Bucks	

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