



3000 Herb Wimberly Dr, Las Cruces, NM 88011



## BREAKFAST

*Breakfast is served until 12 PM.*

### **RANCHERO SKILLET** **\$14**

Home fried potatoes sautéed with spicy chorizo. Topped with Jack cheese, sunny side up eggs, avocado, red onion, cilantro, and ranchero sauce.

### **CHILAQUILES BOWL** **\$14**

Corn tortilla chips sautéed with red or green chile sauce. Topped with Jack cheese, two eggs, red onion, cilantro, sour cream and your choice of grilled chicken or steak.

### **CROISSANT BREAKFAST SANDWICH** **\$8**

Applewood-smoked bacon, scrambled eggs, cheddar cheese and chipotle mayo on a butter croissant.

### **CHICKEN & WAFFLES** **\$13**

Two Belgian waffles topped with crispy chicken tenders and pecan maple syrup.

### **BREAKFAST BURRITO** **\$8**

Scrambled eggs, green chile, cheddar cheese, and home fried potatoes wrapped in a flour tortilla. Your choice of chorizo, bacon, or turkey sausage.

 **Vegetarian Option Available**

 **Gluten-Free**

 **Contains Nuts**

## STARTERS

### **CHIPS PLATTER** **\$9**

A side of guacamole, house salsa, queso and homemade tortilla chips.

### **PECAN-CRUSTED JALAPEÑO POPPERS** **\$10**

6 pc. Roasted jalapeños stuffed with cream cheese, breaded in New Mexico pecans. Served with cilantro aioli and chipotle crème.

### **LOADED NACHOS** **\$15**

Topped with pinto beans, queso, Jack cheese, pico de gallo, guacamole, sour cream, pickled jalapeños, and house salsa. Your choice of grilled chicken or steak. *(Substitute Birria for \$3)*

### **TRADITIONAL/BONELESS WINGS** **\$12**

10 pc. Tossed in your choice of up to two sauces: Buffalo, garlic parmesan, honey BBQ, lemon pepper or dry rub.

### **STREET CORN BRUSSELS SPROUTS** **\$10**

Roasted corn, salsa macha, cotija cheese, crispy garlic, and cilantro.

### **FRIED MAC & CHEESE BALLS** **\$10**

5 pc. Crispy battered bites of creamy cheddar macaroni. Served with Buffalo ranch.

### **HOUSE QUESADILLA** **\$11**

Warm grilled tortilla loaded with grilled chicken or steak, pico de gallo, and a cheese blend. Served with guacamole and sour cream. *(Substitute Birria for \$3)*

## HANDHELDS

*House fries are included with all sandwiches and burgers.*

### HATCH GREEN CHILE BURGER \$11

Angus beef, roasted Hatch chile, asadero cheese, tomato, lettuce, on a brioche bun.

 **Vegetarian option available. (+\$3)**

### BIRRIA MELT \$14

Shredded slow-cooked beef, melted Mexican cheese blend, chipotle crema, diced onions, and cilantro, served on toasted brioche bread with birria consommé for dipping.

### GRILLED CHICKEN & AVOCADO SANDWICH \$12

Spiced chicken topped with avocado, melted Swiss cheese, tomatoes, lettuce, and lemon basil aioli, served on a toasted brioche bun.

### HOUSE CHEESESTEAK \$13

Shaved ribeye sautéed with bell peppers, onions, and green chile, topped with queso and roasted garlic aioli on a toasted hoagie roll.

### 1888 SMASH BURGER \$13

Smashed beef patties, layered with melted American cheese, diced onions, lettuce, tomato, and pickles on a brioche bun.

**Add-Ons (\$1 each):** Bacon, Green Chile, Cheddar Cheese, Queso, or Chorizo.

### RED CHILE PORK BURRITO \$8

Tender, slow-cooked pork smothered in authentic New Mexico red chile sauce, rolled into a warm flour tortilla.  
**(Add a side of fries for \$2)**

### GREEN CHILE BEEF BURRITO \$8

Slow-cooked beef smothered in roasted New Mexico green chile sauce, wrapped in a warm flour tortilla.  
**(Add a side of fries for \$2)**

## SIGNATURE MENU

### SOUTHWEST HERITAGE PLATE \$15

Tender red chile pork and slow-braised green chile beef, served with Spanish rice, seasoned pinto beans and flour tortillas.

### BLACKENED SHRIMP TACOS \$14

Three flour tortillas, lemon tartar sauce, pickled red onions, house salsa with a side of Spanish rice and pinto beans.

### SIZZLING FAJITA SKILLET \$20

Sizzling strips of seasoned beef and grilled chicken over sautéed peppers and onions with a side of Spanish rice and pinto beans. Served with your choice of warm corn or flour tortillas, sour cream, guacamole and house salsa.

### SMOTHERED BURRITO PLATE \$14

Choose your favorite burrito: Red Chile Pork or Green Chile Beef, smothered in your choice of Red Chile Sauce, Green Chile Sauce, or Queso. Served with a side of Spanish rice and pinto beans.

## THE GREENS

### CAESAR SALAD \$12

Crisp romaine, creamy Caesar dressing, grilled chicken, Parmesan, and garlic croutons.  
**(Substitute Blackened Shrimp for \$4)**

### CHEF'S SALAD \$12

Crisp greens topped with sliced ham, cheese, tomatoes, and a hard-boiled egg.

### CLASSIC HOUSE SALAD \$8

Fresh mixed greens with tomatoes, cucumbers, carrots, and croutons.

## SOUP OF THE DAY!

### Soup Bowl \$7

A serving of today's chef-selected soup.

### Never-Ending Soup \$12

All-you-can-enjoy soup—perfect for when one bowl just isn't enough!





## BEVERAGES

### AGUAS FRESCAS

\$5

- Limonada
- Horchata

### FOUNTAIN DRINKS

\$3

- Pepsi
- Diet Pepsi
- Starry
- Dr. Pepper
- Rootbeer
- Tropicana Lemonade
- Sweet Tea
- Unsweetened Tea

### CLASSIC PALMER

\$4

Blend of iced tea and house-made lemonade.

### CUCUMBER-LIME REFRESHER

\$4

Cucumber, lime, and mint over ice.

## COCKTAILS

### SPICY MARGARITA

\$10

Tequila, triple sec, lime, and a hint of jalapeño.

### SUNSET PALOMA

\$10

Tequila, grapefruit soda, lime, and a splash of orange liqueur.

### AGAVE MULE

\$10

Tequila, ginger beer, and lime served in a copper mug.

## KID'S MENU

### CHICKEN STRIPS

\$10

Three crispy, golden chicken strips served with your choice of dipping sauce and a side of fries.

### CHEESE QUESADILLA

\$7

Melted cheese in a warm flour tortilla, served with a side of fries.

### JR. CHEESEBURGER

\$9

Juicy beef patty with melted cheese on a soft bun with lettuce, tomato and pickles. Served with a side of fries.

## DESSERTS

### CHURRO BITE SUNDAE

\$6

Crispy cinnamon-sugar churro bites served over vanilla ice cream, drizzled with chocolate and caramel sauces.

### BRÛLÉE CHEESECAKE

\$8

Rich, creamy cheesecake with a perfectly caramelized sugar topping, served with a mix of fresh berries.

### CHOCOLATE BUNDT CAKE

\$7

Moist, rich chocolate cake baked in a classic bundt shape and finished with a luscious chocolate glaze.