

# RED HAT



# Grille

HONORING  
THE MESCALERO RED HATS



# LET'S BEGIN

## HOT SPOT WINGS

\$15

(8) Bone in/boneless Wings with your choice of FIRE, HOT, OR MILD Buffalo Sauce, Spicy BBQ or Garlic Parmesan. NEW Flavor Green Chile Glaze.

## JALAPENO SPINACH ARTICHOKE DIP

\$13

Creamy, rich, fiery spinach dip served w choice of tortilla chips or pita.

## FLAIR UP

\$12

(6) Crispy, Three Cheese Stuffed, Bacon Wrapped Jalapenos Popper, Served with an Avocado-Jalapeno Ranch dipping Sauce.

## SPAM FRIES

\$10

Crispy Thin Cut Spam Links Tossed in Cojita Cheese, Cracked Black Pepper and Parsley. Side Avocado - Jalapeno Ranch Dipping Sauce.

## HIKE-OUT NACHOS

\$15

Loaded Nachos with Choice of Beef or Chicken, comes with Beans, Queso, Hatch HOT Green Chile. Topped with Lettuce, Tomatoes, Sour Cream and Guacamole. Add Jalapenos for additional \$1 charge.

## ENTRAPMENT

\$20

Appetizer Sampler including (4) bone in Wings- flavor of your Choice, loaded potato wedges, Fried Mushrooms, Chips and Queso, Spam Fries

## CLASS C

\$10

Freshly made Tricolor Tortilla Chips with Salsa and Queso Add Guacamole for \$ 2 bucks.



# NO SILVERWARE, NO PROBLEM

## SPIKE-OUT

\$20

8 oz. Prime USDA Ribeye served on Thick Texas Toast, Garnished with Lettuce Tomato, Onion and a Pickle Spear. Served with served with your choice of side.

## THE CHIEF

\$13

Traditional Turkey, Ham and Bacon Club Sandwich served on Texas Toast, Garnished with Lettuce Tomatoes, Onion and pickle Spear. Served on a Thick Texas Toast, served with your choice of side.

## THE CAPTAIN

\$14

Southwest Philly Cheese Steak Shaved Beef with Grilled Peppers, Onion, Mushrooms and Pepper Jack Cheese, Served on a Ciabatta, with served with your choice of side.

## TORCHING TORTILLA BURGER

\$14

8 oz. Native Beef Patty cooked to preference, Garnished with Lettuce, Tomato, Onion, Guacamole, Queso, in a Grilled Flour Tortilla, with served with your choice of side.

## MIX MASTER BYO BURGER \$15

8 oz. Native Beef Patty, Served with Lettuce, Tomato, Choice of Cheese, Onion and Pickle with 1 additional Topping. Served on a Brioche Bun with a your choice of Side

# \$10 QUICK ATTACK LUNCH SPECIAL 11AM-2PM

## MONDAY THROUGH FRIDAY

½ SANDWICH & SOUP OF THE DAY.

**BLT - AVOCADO TURKEY - CLUB**

OR

½ SANDWICH & SIDE SALAD

**BLT - AVOCADO TURKEY - CLUB**

## WATERING HOLE

### SOUP OF THE DAY

12oz Bowl of the Soup of the Day.

**\$8**

### RED FLAG CHILE STEW

12 oz. Bowl of Hatch Red Chile Stew  
Served with Bite Size Fry Bread.

**\$10**

### SURFACE FIRE GREEN CHILE STEW

12 oz. Bowl of Hatch Green Chile Pork Stew  
Served with Fry Bread.

**\$10**

## VEGETATION

### COLD TRAILING SALAD

Hand Breaded Crispy Fried Chicken Bites, Served on a bed of Fresh Mixed Greens, with Red Onion, Cucumbers, Cherry Tomatoes, Shredded Cheese and Bacon.  
Served with the dressing of your choice.  
Ask your server for Grilled Chicken for the Heart health option.

**\$14**

### CROSS SHOT COBB SALAD

Green Leaf Lettuce, Hard boiled Eggs, Bacon, Tomatoes, Avocado, Feta Cheese, Grilled Chicken, Served with Dressing of your choice.

**\$15**

### SIZE UP SALAD

Flame Grilled USDA Prime Ribeye Steak cooked to Order, Served on bed of Fresh Mixed Greens, with Red Onion, Cucumbers, Cherry Tomatoes, Shredded Cheese and Bacon.  
Served with the dressing of your choice.

**\$15**

### FAJITA SALAD BOWL

Choice of Chicken, Shrimp or Steak. On a bed of Spring Mix with Sautéed Fajita Veggies, Shredded Cheese, Sour Cream, with our House made Lime- Avocado Ranch.

**\$15**



# 2 FOR \$30

## GET STARTED PICK 1

Fried Mushroom - Chips n Salsa- (2) Side Salads

## LET'S EAT PICK 2

BYOB Burger- The Chief-Surface Fire Green Chile Stew  
Red Hat Combo

## TIME FOR DESSERT

Red Hat Sundae, Frybread and Honey, Fresh Fried Churros

# BREAK DOWN

Options below include choice of (1) side

## SLURRY DROP CHICKEN

**\$15**

Roasted Chicken Breast in a Green Chile Glaze, served on a Bed of Mashed Potatoes with Choice of (1) side and a House Made Dinner Roll.

## REBURN CHICKEN

**\$16**

Tenderized Hand Breaded 8 oz. Chicken Breast Crispy Fried, smothered in Country or Brown Gravy, Served with Home-Style Mashed Potatoes and your choice of (1) Side with a House Made Dinner Roll.

## FLANK FIRE STEAK \$16

Tenderized Hand Breaded 8 oz. Native American Beef Chuck Steak Crispy Fried and smothered in Country or Brown Gravy, Served with Home-Style Mashed Potatoes and your choice of (1) Side with a House Made Dinner Roll.

## MOP UP HAMBURGER STEAK

**\$15**

8 oz. Ground Beef Patty, Topped with Sautéed Onions and Mushrooms, Smothered in Brown Gravy Served with Home-Style Mashed Potatoes and your choice of (1) Side with a House Made Dinner Roll.

## WILDLAND RIBEYE

**\$32**

12 oz. USDA PRIME Beef Ribeye, Cooked to your specification. Served with Home-Style Mashed Potatoes and your choice of (1) Side with a House Made Dinner Roll.

## STUFFED PORK CHOP

**\$16**

7 oz. Hand Cut Pork Chop, Stuffed with Fresh Diced Red and Yellow Onion, and Crispy Bacon. Blanketed in a White Wine Cream Sauce, Served with Home-Style Mashed Potatoes and your choice of (1) Side with a House Made Dinner Roll.

## CAN-MAN TROUT

**\$17**

Pan Fried Rainbow Trout, Braised in a Red Chile-Lime Compound Butter, Dressed with Fresh Thyme, Served with Home-Style Mashed Potatoes and your choice of (1) Side with a House Made Dinner Roll.

## CHICKEN POT PIE

**\$12**

Braised Chicken Breast, Carrot, Peas, Potato, Corn, Onion with a Green Chile Bechamel Sauce. Topped with a Buttery Flaky Crust.

## HAND CREW TENDERS

**\$12**

(4) Hand battered, Golden Fried Chicken Tenders Served with Country Gravy, Served with Home-Style Mashed Potatoes and your choice of (1) Side with a House Made Dinner Roll.

## EXTREME BEHAVIOR ENCHILADAS

**\$15**

(3) Stacked Corn Tortillas with you choice of Beef, Chicken or Cheese, Red or Green Hatch Chile sauce, Topped with Shredded Cheese, Served with Beans and Rice.

## FIRE STORM FAJITAS

Tequila Marinated Beef, Chicken or Shrimp served on a Sizzling Hot Skillet along with Grilled Onions and Bell Peppers, Served with Shredded Cheese, Pico De Gallo, Guacamole and Sour Cream with Flour or Corn Tortillas and Beans and Rice.

**CHICKEN \$14 | BEEF \$15 | SHRIMP \$16**

**COMBO (2) \$18 | COMBO (3) \$25**

## SIDES

**SWEET POTATOES FRIES | WAFFLE FRIES | ONIONS RINGS**  
**MASH POTATOES | BAKED POTATOES | MAC & CHEESE**  
**VEGGIE OF THE DAY | CHILE TOSTITOS | JALAPENO CREAM CORN**

# SUNRISE MEALS

## RED EYE BREAKFAST

Two Eggs cooked to preference with Hashbrowns and choice of Toast, Biscuit or Pancake  
Add Bacon or Sausage \$2

**\$10**

## CLASS B BELGIUM

(1) Sweet Cream Belgium Waffle served with Seasonal Fruit, Whipped Cream, Smuckers Syrup or Smuckers Sugar Free Syrup.

**\$10**

## THE TANKER

Hand Breaded Deep Fried Native American Beef Chuck Steak, Smothered in homemade Country Gravy, served with (2) Eggs, Hashbrowns and choice of Toast, Biscuit or Pancake.

**\$15**

## PARA CARGO PANCAKES

(4) Sweet Cream Stacked Pancakes served with Seasonal Fruit, Melted Butter and Syrup.

**\$10**

## THE SPOTTER

8oz. Beef Ribeye, served with (2) Eggs, Hashbrowns, your choice of Toast, Biscuit or Pancake  
Make is Southwest Style Topped with Hatch Green Chile and Cheese for \$3

**\$20**

## THE LIEUTENANT BREAKFAST SANDWICH

Freshly Cooked Spam, Egg and Cheese, served on a Breakfast Croissant with Hash Browns or Fresh Fruit.

**\$10**

## MIX MASTER BYO OMELET

Omelets served with Hashbrowns with a choice of Toast, Biscuit or Pancake.

**\$14**

## THE INCIDENT COMMANDER

Choice of Bacon, Sausage or Spam with Hashbrowns, Egg and Cheese, wrapped in a Flour Tortilla, Smothered in Red or Hatch Green Chile.

**\$10**

## BYO CHOICES:

### MEAT

Ham, Bacon, Chorizo, Sausage, Chopped Steak

### VEGGIES

Mushrooms, Bell Peppers, Onion, Jalapenos, Spinach, Tomatoes, Hatch Green Chile, Avocados,

### CHEESE

Swiss, Pepper Jack, Cheddar, Shredded Mix

### SAUCE

Hatch Green Chile Sauce, Hatch Red Chile Sauce, Country Gravy

## FLAMING FRONT FRENCH TOAST

(4) Slices of Thick Texas Toast, cooked Golden Brown, Sprinkled with Cinnamon- Powdered Sugar, Served with Seasonal Fruit.

**\$12**



# LOCAL FAVORITES

## THE BASE

(2) Biscuits split in Half Smothered in our Homemade Country Gravy

## SLURRY BOWL \$7

12 oz. Bowl of Oatmeal, served with Brown Sugar, Milk and fresh Fruit

## MINI CARGO BREAKFAST

2 Sweet Cream Pancakes Choice of Bacon or Sausage.

## SPLIT DROP HUEVOS RANCHEROS

(2) Eggs on a Bed of Corn Tortillas, Smothered in Red or Green Hatch Chile Sauce, Topped with Shredded Cheese, Breakfast Taters

\$8

## TRUCKIE SPECIAL

(2) Pieces of Sliced Liver topped with Sautéed Onions, Served with your Choice of (1) Side.

\$15

## PETITE CHICKEN BREAST

6oz chicken breast served with Mashed potato and choice of one side and fresh yeast roll.

\$12

## RED HAT APACHE TACO

Homemade Fry Bread, Topped with Beans and Hamburger Meat, Smothered in Red or Green hatch Chile, topped with Lettuce, Tomato and Shredded Cheese

\$15



# BEVERAGES

## CARBONATED BEVERAGES

Pepsi, Pepsi Zero, Dr. Pepper, Big Red, Tropicana Lemonade, Mug Rootbeer, Mountain Dew, Starry

## TEAS

Unsweet Tea, Sweet Tea, Hot Tea Variety

## COFFEE

Regular and Decaf

## JUICES

Cranberry, Apple, Orange, Pineapple, Grapefruit, Tomato

## SEASONAL

Hot Chocolate, French Vanilla Cappuccino, White Chocolate Caramel Cappuccino

Parties of 6 or more are subject to 18% Gratuity

Consuming Raw or Undercooked meats, poultry, seafood shell fish or eggs may increase your risk of Foodborne illness, especially if you have certain MEDICAL Conditions

Kiosk Vouchers CANNOT be used on To-Go Order