APPETIZERS

Tortilla Chips & Our Famous Bar Salsa
Includes one free refill of chips & salsa. $3.00

Plazamole® & Tortilla Chips
Our own house version of guacamole and tortilla chips. $7.00

Ore House Con Queso & Tortilla Chips
Roasted poblano chile peppers, roasted garlic and chipotle chiles in melted cheese topped with tomato, red onions & cilantro. $5.50

Classic Sauteed Mushrooms
"House" mushrooms with burgundy and garlic. $5.25

Roasted Poblano Relleno
One Poblano pepper stuffed with spicy bay shrimp, peppers, onions and asadero cheese served with roasted tomato garlic sauce. $9.00

Blackened Chicken Bits
Skewered pieces of tender chicken breast, blackened and served with achiote orange sauce. $5.50

Grilled Shrimp and/or Scallops
Served with seared chiles and onions, a tortilla and red chile piñon pesto butter or lime scampi butter. $9.00

Ore House Green Chile Stew
Slow simmered pork with Hatch green chile and vegetables served with asadero cheese and a tortilla. $6.00

Sopa de Lima
The famous soup of the Yucatan, featuring chicken, vegetables, chiles, lime juice and garlic. $6.00

Ore House Crab Cake
Lump crab meat, sauteed poblano peppers, scallions, red bells in a light breading served with a chipotle chile lemon crema. $9.00

Green Chile Chicken Quesadilla
Tender chicken in a green chile sour cream sauce with mushrooms, onions and asadero cheese, served in a flour tortilla. $8.00
ORE HOUSE TEQUILAS

Super Premium—
100% Blue Agave

Porfidio Barrique $100.00
Herradura Supreme $50.00
El Tesoro Paradiso $20.00
José Cuervo Reserva $18.00
Casa Gusano Reposado $18.00
Porfidio Reposado $18.00
Porfidio Plata $14.00
Chinaco Añejo $13.00
Del Padre $13.00
Hacienda de Cristo $12.00
Chamucos Reposado $12.00
Patron Añejo $12.00
El Tesoro Añejo $12.00
Sauza Triada Añejo $12.00
Don Julio Silver $12.00
Patreon Silver $12.00
Corralejo Reposado $12.00
Corazon Reposado $11.00

2 oz. shot

José Cuervo 1800 Añejo $11.00
Chinaco Reposado $11.00
Corazon Plato $11.00
Don Eduardo Silver $11.00
Hacienda de la Flor Blanco $11.00
Don Julio Añejo $11.00
Tres Generationes Añejo $11.00
Nacional Plato $10.00
de Reyes Reposado $10.00
Hussongs Añejo $10.00
Chinaco Blanco $10.00

Premium—100% Blue Agave

Cazadores Reposado $10.00
El Tesoro Plata $10.00
Herradura Silver $9.00
Sauza Galardon $9.00
Zafaranch Silver $9.00
Jose Cuervo Añejo $9.00
El Milagro Reposado $9.00

Mixtos

José Cuervo Gold $6.00
José Cuervo 1800 $6.00
Sauza Conmemorativo $6.00

Familia de Tequila

Maya Mezcal $14.00
Del Maestro Mezcal $10.00
Sotol Reposado $9.00
Don Amado Mezcal $8.00
Talapa Mezcal $7.00

ORE HOUSE CERVEZAS

Imports & Specialties

Guinness Stout $4.50
Bass Ale $4.50
St. Pauli Girl $3.75
Amstel Light $3.75

On Tap

Santa Fe Brewing Co. (Seasonal) $4.00
Fat Tire Amber $4.00
New Belgian Brewing Co. (Seasonal) $4.00

American

Budweiser $3.25
Bud Light $3.25
Miller Lite $3.25
Rolling Rock $3.25
Coors Light $3.25

Mexican

Dos XX $3.50
Corona $3.50
Tecate $3.50
Negra Modelo $3.50

Non-Alcoholic

Buckler $3.50

ORE HOUSE MIXERS

Balcony Breeze $6.50
Meyers rum, orange juice, pineapple juice and a lemon squeeze—as refreshing as a summer breeze.

Santa Fe Sunset $6.50
Absolut vodka, pineapple juice, cranberry juice, soda and lime . . ahhhh!

The Ice Pick $6.50
Stoli, ice tea and lemonade—totally refreshing.

Panty Dropper $6.50
Absolut Citron, Chambord, a splash of Grand Marnier and Sweet & Sour. True to its name.

Surfin on Acid $6.50
Jagermeister, Malibu Rum and pineapple juice. Surf's Up!

Russian Lemonade $6.50
Stoli, lemonade and a splash of Chambord. Cool and refreshing!
ORE HOUSE SPECIALTIES

All Ore House entrees include:
seasonal vegetables
and rice of the day
or a baked potato.

Enjoy one of our wonderful salads with dinner:
Garden Salad $2.50
Classic Caesar $5.00
Lincoln Street Greek Salad $5.00

Steak Ore House
7oz. center cut filet of beef tenderloin, wrapped in bacon and served with crab meat, sauteed mushrooms and bearnaise sauce. $26.00

White Pepper Encrusted Filet of Beef Tenderloin
Stuffed with Stilton cheese and roasted garlic with green peppercorn brandy sauce. $26.00

El Primo Carne Del Ajo
Blackened prime rib with roasted garlic sauce.
An Ore House Classic! $25.00

Roast Prime Rib au Jus
Macho Cut, 1lb. - 25.00
Full Cut, 13oz. - 21.00
Light cut, 10oz. - 18.00
Served with homemade horseradish sauce. Available in three cuts.

Avocado and Pistachio Crusted Fresh Fish of the Day
Served with balsamic beurre blanc. Ask your waiter for tonight’s catch. $21.00

Fresh Salmon with Spinach Pecan Pesto
Fresh grilled salmon filet, topped with Ore House spinach pecan pesto. $20.00

Shrimp and/or Scallops Pestoso
Grilled large shrimp and/or scallops with red chile piñon pesto butter over rice. $20.00

Chimayo Chile Chicken
Boneless chicken breast marinated in Chimayo chile, grilled and topped with charred tomato salsa and Jack and Cheddar cheeses. $17.00

Encrusted Ruby Red Trout
Ruby Trout Filet layered with a sour cream sauce, then baked with a sun-dried tomato pecan crust. $18.00

~We roast a limited number of prime ribs each night. Please accept our apologies if we should run out before the dining room closes.~

SPECIAL SALADS

Ore House Caesar with Grilled Shrimp
The traditional Caesar salad from Mexico with romaine lettuce, garlic croutons and Caesar dressing, topped with grated imported Pecorino Romano cheese and a full order of lime shrimp scampi. $16.00

Ore House Caesar with dinner $5.00 - a la carte $6.50

Lincoln Street Greek Salad
Spinach salad with feta cheese, kalamata olives, tomatoes, caramelized red onions mushrooms and grilled chilies served with a warm roasted garlic basil oil.
with dinner $5.00 - a la carte $7.00

This is REAL chile country! We are not responsible for foods too hot for you. (i.e. mouths on fire)

All Ore House Salsas & Sauces are also sold separately in jars. Take some home today!

Great Taste Since 1966
ORE HOUSE ENTREES

All Ore House entrees include:
seasonal vegetables
and rice of the day
or a baked potato.

Enjoy one of our wonderful salads with dinner:
Garden Salad $2.50
Classic Caesar $5.00
Lincoln Street Greek Salad $5.00

Classic Filet
8oz. center cut filet of beef tenderloin, simply grilled, seared with black pepper or teriyaki style. $24.00

New York Steak
A choice 12oz. aged Black Angus New York steak, served simply grilled, black pepper style or teriyaki style. $24.00

Santa Filet
Center-Cut 8oz. filet, stuffed with red chile piñon pesto. $24.50

Rack of Lamb
Prime rack of New Zealand lamb, marinated in red wine, garlic, shallots and rosemary, served with spiced cherry sauce. $27.00

Ore House Tierra y Mar
A filet mignon with scallops or shrimp served with red chile piñon pesto butter or lime scampi butter. $31.00

Fresh Salmon
Grilled and served blackened or with lime scampi butter. $19.00

Grilled Shrimp and/or Scallops
Served with red chile piñon pesto butter or lime scampi butter. $20.00

Whiskey New York Steak
Black pepper 12oz. aged Black Angus New York steak, topped with Ore House bourbon whiskey sauce. $25.00

Roasted Poblano Relleno Dinner
Two peppers stuffed with Bay shrimp, peppers, onions and asadero cheese. Served with roasted tomato garlic sauce. $19.00

Stuffed Portabello Mushroom
Portabello stuffed with spinach, corn, onions and ricotta cheese. Topped with herbed tomato sauce and shredded romano cheese. $17.00

FOR KIDS

12 & under only, please

Grilled Chicken Breast
Served with rice or baked potato and vegetable of the day. $9.00

Rice & Veggies Rice of the day and vegetable of the day. $5.00

Baked Potato & Cheese with vegetable of the day $6.00

Kid's Steak 8-ounce sirloin steak grilled and served with vegetable of the day. $13.00

Ore House Specialties
Gratuity of 18% requested on parties of 6 and over.

Chef Isaac Modivah
TEQUILA 101

Tequila’s time has come! For years, few have known how varied, complex and rewarding tequilas can be. Some tequilas now being produced are on par with the best cognacs and scotches in the world.

Tequila production depends on one plant—the blue agave cactus—which only grows in the Mexican state of Jalisco and must be cultivated for at least eight years before it is ready to be harvested. Experts tend to the agaves during their long growth and then, when ripe, a harvester cuts off its spiky leaves resulting in a fibrous bulb called a piña. The piñas are then baked, the sugars extracted, fermented and distilled to become tequila. Different methods are employed for baking, fermenting and distilling which is why tequilas vary so greatly.

WHITE? Reposado? Añejo? What’s the difference? Like scotch or cognac, tequila can be aged in oak casks to impart different flavors and colors. Blanco is distilled and bottled immediately allowing for a clean, crisp flavor. Reposado is aged 2-6 months in oak casks and Añejo is aged for a minimum of 1 year in oak barrels. Either way, all tequila must be made with at least 51 percent blue agave grown in specified areas of Mexico.

Over the past five years tequila has grown in popularity to the extent that supply cannot keep up with demand. Consumption has nearly doubled since 1995! This overwhelming demand plus the many farms destroyed by a 1997 fungus plague has created a severe shortage of the blue agave. Unfortunately, this has forced prices to rise for the cactus-like plant as well as for your favorite tequila.

ORE HOUSE MARGARITA CLASSICS

<table>
<thead>
<tr>
<th>Margarita</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Ore “House” Margarita</td>
<td>$7.00</td>
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<tr>
<td>Made with José Cuervo Gold</td>
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</tr>
<tr>
<td>Chacharita</td>
<td>$7.00</td>
</tr>
<tr>
<td>Jesus Reyes Blanco &amp; Cointreau</td>
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<tr>
<td>Horny Toad</td>
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<tr>
<td>Hornitos Reposado &amp; Grand Marnier</td>
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<tr>
<td>Widow Rita</td>
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<td>Vivda (widow) de Romero &amp; Grand Marnier</td>
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<tr>
<td>Sandyrita</td>
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<td>Sauza Comemorativo Añejo &amp; Cointreau</td>
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<tr>
<td>Golden Gecko</td>
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<tr>
<td>José Cuervo 1800 &amp; Grand Marnier</td>
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<tr>
<td>Santa Fe 400</td>
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<tr>
<td>José Cuervo Gold &amp; Cointreau</td>
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<td>Hoodoorita</td>
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<td>El Grito Reposado &amp; Grand Marnier</td>
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<td>Grand Gold</td>
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<td>Rosarita</td>
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<td>Jesus Reyes Blanco, Cointreau &amp; Chambord</td>
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<td>El Milagro Reposado &amp; Grand Marnier</td>
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<td>Gecko Añejo</td>
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<td>José Cuervo 1800 Añejo &amp; Grand Marnier</td>
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<td>The Godfather</td>
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<td>José Cuervo Añejo &amp; Grand Marnier</td>
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<td>Treasure Rita</td>
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<td>El Tesoro Plata &amp; Cointreau</td>
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<tr>
<td>Sweet Melissa Rita</td>
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<tr>
<td>Zafirancho Silver &amp; Cointreau</td>
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<td>Silver Coin</td>
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<td>Herradura Silver &amp; Cointreau</td>
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<td>Nacional Rita</td>
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<tr>
<td>Nacional Plato &amp; Cointreau</td>
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<tr>
<td>Jerry Garcilita</td>
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<tr>
<td>Sauza Galardon, Cointreau &amp; a splash of Grenadine</td>
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<tr>
<td>Three-Gees</td>
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<td>Sauza Tres Generationes &amp; Cointreau</td>
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<td>Lovely Rita, Meter Rita</td>
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<td>Cazadores Reposado &amp; Grand Marnier</td>
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<td>G.S. Rita</td>
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<tr>
<td>Chinaco Blanco &amp; Cointreau</td>
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H.S. Rita                $11.00
Chinaco Reposado & Grand Marnier
Free Range Rita        $11.00
Sotol Reposado & Grand Marnier
Helluvarita             $11.00
Chamucos Reposado & Grand Marnier
Excelencia              $11.00
El Tesoro Añejo & Grand Marnier
Holy Moly Rita         $11.00
Jesus de Reyes Reposado & Grand Marnier
Corazon Rita           $11.00
Corazon Plato & Cointreau
La Mindy Rita          $11.00
Don Julio Silver & Cointreau
Tijuana Rita           $11.00
Hussongs Añejo & Grand Marnier
Don Juliortita         $11.00
Don Julio Añejo & Grand Marnier
Mamarita               $12.00
Patron Silver & Cointreau
Medea Rita             $12.00
Corazon Reposado & Grand Marnier
e=mcritaţ                $12.00
Sauza Triada & Grand Marnier
Paparita               $13.00
Patron Añejo & Grand Marnier
Hacienda Rita          $13.00
Hacienda de Cristero & Cointreau
Abuelo Rita            $14.00
Del Padre & Grand Marnier
Perfect Porfidio      $14.00
Porfidio Plata & Cointreau
"XO" Rita              $14.00
Chinaco Añejo & Grand Marnier
Gusano Loco Rita      $15.00
Casta Gusano Reposado & Grand Marnier
Grand Reserva         $20.00
José Cuervo Reserva de la Familia & Grand Marnier
Paradisoria            $35.00
El Tesoro Paradiso & 150th Anniversary Grand Marnier
The 7,000 Footer      $3.50
Our non-alcoholic margarita.

Add Fresh Lime Juice for 50c  Add 150th Anniversary Grand Marnier for $15.00