

Mesa Verde Company's culinary staff celebrates the culture and heritage of the ancestral pueblos. As part of PLANETevergreen™, Aramark corporation's comprehensive greening program, we are working to create menus that take advantage of the abundant plants and animals of the Southwest. Whenever possible we use local, organic and sustainable ingredients, to not only provide the freshest, tastiest meals, but to keep our world as beautiful as it was when Mesa Verde was first inhabited.

## STARTERS

*Cactus dip- tender young cactus, spinach, artichokes and a blend of cheeses baked until golden and served with chewy fry bread.* 7

*Crab and corn cake- jumbo blue crab and roasted Colorado corn seasoned and pan fried, served with organic micro greens and a sweet and spicy chili vinaigrette.* 10

*Pablano chile relleno- fresh New Mexican pablano chile stuffed with asadero, cheddar, and cream cheese, breaded, fried and served with a rich chipotle cream and a sweet pepper relish.* 7

*Blackened shrimp saguaro- three jumbo shrimp blackened, chilled and served towering over a Mexican remoullade sauce.* 7

*Buffalo quesadilla- zesty buffalo sausage, tomatoes, olives and cheese pressed in a flour tortilla, pan-fried and served with a lime sour cream.* 8

## SOUP AND SALAD

*Soup of the day- made with the freshest ingredients.* 3

*House salad- a mix of fresh lettuce, tomatoes, peppers, black beans and baby corn, served with a house southwestern vinaigrene.* 4

*Wedge salad- a crispy wedge of iceberg lettuce dressed with our house two-blue cheese dressing and served with tomatoes, apples, and spiced walnuts.* 7

*Metate Caesar- fresh romaine hearts, roasted peppers, fry bread croutons and crumbled cotija cheese tossed with house chile-lime Caesar dressing.* 7

*Add grilled chicken or portobello mushroom to any salad.* 2

17% gratuity added to tables of 6 or more.

