



Brewery & Distillery
Specializing in Small-batch Craft Beer & Spirits

THE FOOD MENU

PUB FOOD

THE TOADSTOOL

Portabella mushroom stuffed with herbs & cheeses in LTC beer batter with Ranch \$10.95

CAPRESE PLATE

Fresh mozzarella layered with tomato slices, fresh basil, pesto & balsamic vinegar \$8.95

TOAD WINGS

Six meaty chicken wings tossed in your choice of sauce served with carrots, celery sticks & ranch dressing \$8.95 Sauces: Toad Sauce, Teriyaki, Red Chile BBQ, Spicy Cream Sauce

FRY BOWLS

French Fries your style - Pizza Fries, Green Chile Cheese Fries, or Red Chile BBQ Fries \$5.95 add chicken or ground beef for \$2

COWBOY IRISH NACHOS

Warm potato chips with nacho cheese, green chile, ground beef, diced tomato & onion \$10.95 substitute tortillas chips or chicken at no extra charge

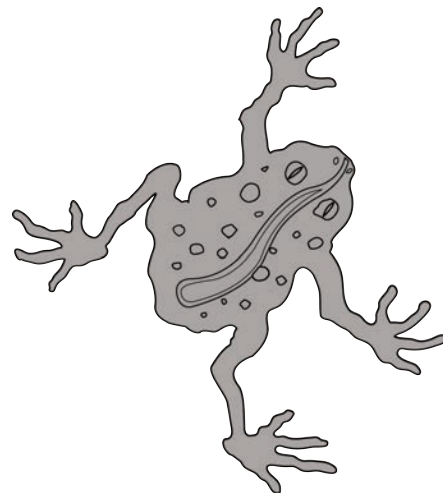
TOAD FRY CONE

Potato chips or French fries \$3.95
Onion Rings, Sweet Potato Fries \$4.95

CHIPS CON QUESO & SALSA

Basket of tortilla chips with nacho cheese & salsa \$6.95

SOFT PRETZEL with queso \$5.50



FLATBREADS

\$9.95

MARGHERITA - Fresh Mozzarella, Tomato, & Basil with Olive Oil & Reduced Balsamic

EL DIABLO - Grilled Chicken, Red Onion, Blue Cheese, & Parmesan with our Red Chile BBQ Sauce

THE LILY PAD - Portabellas, Red Bell Pepper, Red onion, Queso Fresco, & Pesto (make it vegan with one of our vegan sauces)

THE NEW MEXICAN - Steak, Red Bell Pepper, Onions, Jalapeño, Asadero & Parmesan Cheese with our Green Chile Sauce

EASY PEEZY – Pepperoni, Parmesan & Asadero Cheeses with Marinara

THE GILA MONSTER - Pepperoni, Portabella, Asadero & Parmesan Cheese with our Green Chile Sauce

BURGERS & SANDWICHES

Burgers & Sandwiches served with your choice of house potato chips, french fries, or spicy asian peanut slaw. Substitute onion rings, sweet potato fries, or a side salad for \$1.50 extra.

Unless otherwise specified burgers are cooked medium. Please allow extra time for Well Done.

Add bacon, cheese or green chile to any sandwich for \$1.

Gluten Free? Try it on a bed of greens!

Make it a Grass Fed Burger for \$2.00 extra

LTC BURGER

6 oz. hand packed beef burger with green chile, bacon, and cheese on a spent-grain roll with lettuce, tomato, onion & a pickle \$11.95

SILVER CITY BURGER

6 oz. hand packed grassfed beef burger with red chile bbq sauce, cheddar cheese and an onion ring on a spent-grain roll with lettuce, tomato, & a pickle \$12.95

ERIC'S BURGER

Ground beef patty & pastrami on a spent-grain roll with swiss, onions, green chile, sauerkraut & homemade thousand island dressing & a pickle \$11.95

GRILLED TURKEY PESTO

Sliced turkey, swiss, tomato, red onion bacon jam, & pesto on sourdough \$9.95

BIG KID GRILLED CHEESE

Cheddar or Swiss Cheese, Bacon, & Green Chile on Sourdough or Rye \$8.95

SALMON CLUB

House-smoked salmon, bacon, cucumber, romaine & spicy aoli on a spent grain roll \$11.95

PUB CLUB

Grilled chicken breast, bacon, green chile, swiss cheese, with lettuce, tomato and onion on a spent grain roll with spicy club sauce \$9.95

SILVER CITY CHEESE STEAK

Grilled steak, red bell peppers, onions, jalapeño & asadero on a spent grain hoagie \$10.95

PORTABELLA MUSHROOM SANDWICH

Portabella stuffed with herbed cheeses on a spent-grain roll \$11.95

add bacon or green chile for \$1 each

NEW MEXICO RUEBEN

Pastrami with swiss, grilled onions, green chile, sauerkraut & homemade thousand island dressing on rye \$10.95

Consuming raw or undercooked meats may increase your chance of foodborne illness.

20% gratuity will be added to parties of six or more and to unclosed tabs.

FISH

SMOKED SALMON PLATE

House-smoked salmon, capers, tomatoes, cucumbers, red onion, cream cheese & rye toast \$12.95

FISH N' CHIPS

Hand beer-battered fish, French fries, & spicy peanut slaw \$12.95

FISH TACOS

Three tacos with red chile rubbed fish, slaw, pickled onions, & sour cream on grilled corn tortillas with chips & salsa \$9.95

OR

BAJA STYLE - three battered fish tacos with spicy aoli sauce, shredded cheese, lettuce, tomato, onion, chips & salsa \$9.95

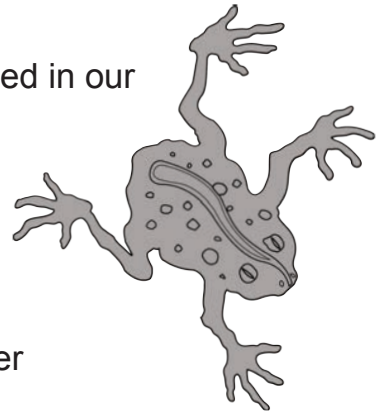
SALADS

HOUSE SALAD

Mixed greens with cucumber, queso fresco, tomatoes & sunflower seeds tossed in our house apple-cider vinaigrette or your choice of dressing on the side

Large \$8 Small \$4 Add chicken for \$4 or smoked salmon for \$6

Dressings: peanut chipotle, apple cider vinaigrette, honey balsamic, ranch



SALMON & STRAWBERRY SALAD

Smoked salmon, strawberries, red onion, blue cheese crumbles & pecans over mixed greens with honey balsamic vinaigrette \$13.95

CHINESE CHICKEN SALAD

Grilled chicken, snow peas, cabbage, carrots, jalapeño, bean sprouts & scallions on a bed of romaine with spicy peanut-chipotle sauce, topped with Chinese noodles & peanuts \$11.95

BEVERAGE

(but first, check out our tasty beer, wine & spirits menu!)

Soda, Iced Tea, Coffee or Hot Tea - free refills \$2

Lemonade, Lavender Lemonade, Juice \$3 Reed's Ginger Beer \$4

DESSERT

HOMEMADE CHEESECAKE with a light lemon finish & ginger snap crust (gluten free!) \$6

HOMEMADE FUDGE BROWNIE SUNDAE with vanilla ice cream, chocolate sauce, whipped cream, strawberries & candied pecans \$6

ROOT BEER FLOAT Creamy Vanilla Ice Cream & Root Beer \$4 **STOUT FLOAT*** \$5

TOAD KAUPHY SUNDAE* Vanilla ice cream drowned in coffee liqueur & candied pecans \$7

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*21 and up only. 20% gratuity will be added to parties of six or more and to unclosed tabs.