

DINNER

STARTERS

| | | | |
|--|------|--------------------|-------|
| Fresh Tortilla Chips with salsa | 7.00 | with guacamole | 8.50 |
| Green Chile "Fries" potato crusted Poblano chiles with Hot 'n Sweet Chile Vinegar | | | 8.50 |
| Grilled Artichoke with roasted garlic & lemon aioli | | | 12.00 |
| Roasted Piñon, Corn & Quinoa Tamale with wild mushroom & spinach hash | | | 10.00 |
| New Mexican Pot Stickers with Black Beans, goat cheese crema & red chile | | | 10.00 |
| Roasted Vegetable Chile Relleno with goat cheese, sweet pepper & tomato chipotle salsa | | | 12.00 |
| Quesadilla with mango, jalapeno & pico de gallo | 8.50 | add grilled shrimp | 9.50 |

SOUPS & SALADS

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|--|----------------------|---------------------|-------|
| Tortilla Soup (vegetarian) or Soup of the Day | | | 6.00 |
| Artesian Salad organic greens with apple, piñon, feta cheese & prickly pear vinaigrette | 6.00 | entrée salad | 10.00 |
| Spinach Salad baby spinach with black beans, avocado, toasted cumin vinaigrette | 8.00 | entrée salad | 11.00 |
| Cowboy Caesar Salad crisp romaine with our beef jerky Caesar dressing, Cotija cheese & corn tortilla croutons | 8.00 | entrée salad | 12.00 |
| Grilled Steak or Salmon Salad Arugula, Roma tomatoes, tobacco onions, and green chile ranch dressing | | | 18.00 |
| Salad Additions | grilled chicken 5.00 | Mexican shrimp 7.00 | |

ENTRÉES

| | | | |
|--|-------|-------------|-------|
| Grilled Trout with a toasted piñon glaze | | | 20.00 |
| Grilled Portobello Mushroom with butternut squash, roasted corn tamale & black bean mole | | | 20.00 |
| Pork Osso Buco, with grilled polenta & a roasted tomato & red chile pozole sauce | | | 22.00 |
| Green Chile Pappardelle house made pasta with Swiss chard & shiitake mushroom broth | | | 20.00 |
| | | with shrimp | 25.00 |
| Cinnamon Duck breast, pan seared medium rare, with a sweet potato cake | | | 24.00 |
| Chile Seared Sea Scallops with roasted corn tamale, corn cream & fried spinach | | | 26.00 |
| Peppered Tuna seared medium rare, with Shiitake mushrooms & ginger butter | | | 25.00 |
| Green Chile Crusted Salmon with smashed potatoes & Poblano chile sauce | | | 26.00 |
| Chile Cured Beef Ribeye, grilled & served with garlic cream potatoes | | | 28.00 |
| Colorado Lamb T-Bone Chops with Rosemary Zinfandel wine sauce & Chimayo chile couscous | | | 29.00 |
| Mayan Chicken Tacos ~ 2 soft flour tacos, ranchero sauce, guacamole, pico de gallo & jicama peanut slaw | | | 12.00 |
| Enchiladas three corn tortillas, choice of chicken or spinach, with asadero & cheddar cheese, topped with our traditional red or green chile, served with jicama peanut slaw | | | 16.00 |
| Enjoy it New Mexico style with a fried egg on top | | add 2.00 | |
| Fajitas sautéed with sweet peppers & onions, served with jicama peanut slaw, salsa, guacamole & flour tortillas | | | |
| chicken | 15.50 | beef | 17.50 |
| | | shrimp | 19.00 |
| | | combo | 20.00 |

Please turn off cell phones. Cell phones permitted only in lodging units & large parking lots.

*If you require split checks, please inform your server before ordering. No separate checks for parties of 8 or more.
Please note that a 20% gratuity will be added to parties of 6 or more. Thank you!*

B E V E R A G E S

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|-------------------------|-----------------------|---------|--|------|
| Red Rock Roasters | reg & decaf | 2.00 | Prickly Pear Lemonade | 2.75 |
| Hot or iced teas | herbal, green & black | 2.00 | Milk (2% or Soy) | 2.00 |
| Fresh brewed iced tea | | 2.00 | Soft drinks: Coke, Diet Coke, Dr. Pepper | |
| Hot chocolate | | 2.00 | Sprite | 2.00 |
| Fresh squeezed O J | sm 1.95 | lg 2.75 | 500 m. San Pellegrino Sparkling Water | 2.00 |
| Grapefruit juice | sm 1.95 | lg 2.75 | Fruit Spritzers: | |
| Cranberry & Apple juice | sm 1.50 | lg 2.25 | Orange, Apple, Cranberry or any combo | 2.00 |

The History of Ojo Caliente Mineral Springs Resort & Spa

Celebrating 140 years as one of the oldest natural health resorts in the U.S.

SPA is the acronym for the Latin “Salus Per Aquas,” which means “health through water.” The very essence of the words is the reason we are here.

Steeped in myth and legend, these ancient springs have been a gathering place and source of healing for hundreds, even thousands of years. The use of the waters can be traced back to the earliest human settlements in the region. Ancient people, believed to be the ancestors of today’s Native American Tewa tribes, built large pueblos and terraced gardens overlooking the springs. Posi or Poseouinge, “village at the place of the green bubbling hot springs” was home to thousands of people. Because of the work of archaeologists Adolph Bandelier and Edgar Hewitt, we know that Posi was a vibrant center of activity in the 15th century. Surrounding the springs is substantial evidence of prehistoric civilization in the ruins of the cities populated before the birth of history.

In the 1500’s the Spaniards, in their quest for gold and the Fountain of Youth, also discovered the Springs. One explorer’s record cites, “The greatest treasure that I found these strange people to possess, are hot springs which burst out at the foot of a mountain... so powerful are the chemicals contained in this water that the inhabitants have a belief that they were given to them by their gods. These springs I have named Ojo Caliente” (literally translated means “warm eye”, but more commonly known as “hot spring”).

Antonio Joseph, a man prominently connected with the history of New Mexico, and recognized as one of the most influential citizens of the Territory, next noticed these unusual waters. Born in Taos in 1846, his parents moved there from Missouri and opened the first general mercantile in that area. Mr. Joseph was sent to be educated by Bishop Lamy in Santa Fe, New Mexico and was later a student in Webster College of St. Louis County, Missouri, for four years, and completed the commercial course at Bryant and Stratton’s Business College of St. Louis.

In 1868, Mr. Joseph, now responsible for managing the family business, was also named the first Territorial Representative. In that year Mr. Joseph also moved to Ojo Caliente, where he opened Ojo Caliente Mineral Springs as the first natural health spa in the country. Joseph’s Ojo became a hub of activity by providing overnight lodging, a Post Office, and a general store where historical ledgers show Kit Carson frequently purchased supplies. At Ojo, Mr. Joseph built a sanitarium, which soon became known throughout the country as a place where thousands of invalids were annually cured. The oldest building on record is the Historic Bathhouse built in 1868; later followed by the Historic Hotel, built in 1916, and the Adobe Round Barn in 1924. All three buildings have been lovingly restored and are listed on the National Registry of Historic Places. Mr. Joseph served as Taos County Judge for six years, served as Senator in the Territorial Legislature for a similar period, and was elected by the General Assembly to the 49th Congress, where he served for ten years.

The famous and the infamous have taken these waters. Volumes of testimonials filled with declarations of miracle cures abound. Whether unproven folklore or not, generations continue to make the pilgrimage to these special waters. This remarkable combination of four different types of mineral waters: lithium, iron, soda and arsenic, over 100,000 gallons a day, still come steaming to the surface, revitalizing those who soak in these legendary waters.