

Appetizers

Corn Nuggets \$5.00
TEN LIGHTLY FRIED NUGGETS WITH A SPICY TOMATO DIP

Anchor Buffalo Wings \$8.50
THE HALLOWED RECIPE OF BUFFALO'S ANCHOR BAR. CREATORS OF BUFFALO CHICKEN WINGS, SERVED MEDIUM OR HOT WITH BLEU CHEESE DRESSING AND CELERY STICKS

Nachos \$6.00
with ground beef \$8.00
HOUSE TORTILLA CHIPS COVERED WITH MELTED MONTEREY JACK AND SHARP CHEDDAR CHEESES. THEN SPRINKLED WITH JALAPENOS, DICED TOMATO, AND SCALLIONS

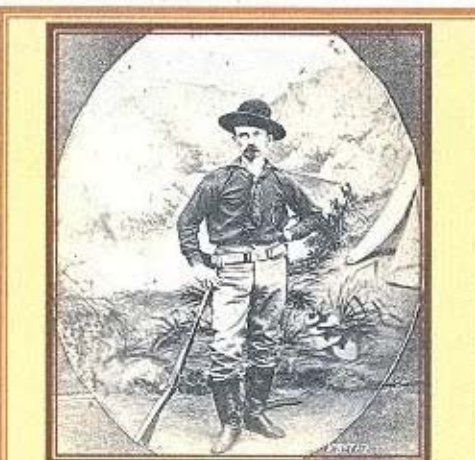
Nachos Santa Fe \$7.50
with ground beef \$9.50
BLUE CORN TORTILLA CHIPS SMOTHERED WITH TEX-MEX PINTO BEANS, MELTED MONTEREY JACK AND SHARP CHEDDAR CHEESES, SLICED BLACK OLIVES AND JALAPENOS, DICED TOMATO AND SCALLIONS, SOUR CREAM, AND GUACAMOLE

Quesadilla cheese \$5.50
chicken or chorizo \$7.00
YOUR CHOICE OF DICED GRILLED CHICKEN OR SPICY CHORIZO SAUSAGE SANDWICHED BETWEEN TWO LARGE FLOUR TORTILLAS WITH CHEESE, DICED SCALLIONS, AND MINCED FRESH JALAPENOS, SERVED WITH PICO DE GALLO

Hot Shots \$5.00
FOUR LARGE, BREADED, DEEP-FRIED JALAPENO PEPPERS STUFFED WITH CHEDDAR CHEESE, SERVED WITH SPICY TOMATO DIP

Mini Tacos \$5.50
TEN MINIATURE FRIED TACOS FILLED WITH SEASONED GROUND CHICKEN AND SERVED WITH CHIPOTLE SALSA

Spicy Buffalo Sausages \$8.50
TWO GROUND BUFFALO SAUSAGES SEASONED WITH CHIPOTLE, SUNDRIED TOMATO, AND CILANTRO, SERVED WITH HORSERADISH APPLE SAUCE



LUNCH

Soups & Salads

Black Bean Soup Cup \$4.00
Bowl \$5.50
SIMMERED WITH PORK AND SEASONED WITH JALAPENOS, TOPPED WITH SCALLIONS, DICED TOMATO, AND SOUR CREAM

Cream of Chicken & Green Chile Soup Cup \$4.00
Bowl \$5.50

CHUNKS OF GRILLED CHICKEN WITH WILD RICE AND GREEN CHILE SIMMERED IN A RICH CREAMY BROTH

Adobe House Salad \$5.00
CRISP FRESH LETTUCE TOSSED WITH TOMATO, DICED ONIONS, AND SLICED BLACK OLIVES, SPRINKLED WITH CHEESE, AND SERVED WITH A CHOICE OF DRESSINGS—HOUSE CILANTRO, SPICY TOMATO, OR CHUNKY BLEU CHEESE

New Mexico Salad \$8.00
with grilled chicken \$11.00

A HUGE BOWL OF FRESH LETTUCE, TOMATO, SLICED CACTUS, DICED ONIONS, AND SLICED BLACK OLIVES TOPPED WITH CHEESE, ACCOMPANIED BY OUR HOUSE CILANTRO DRESSING

Lunches

Red Chile con Carne
Cup \$4.50 Bowl \$6.00

CHUNKS OF BEEF SLOW SIMMERED WITH RED CHILE AND LAYERED OVER TEX-MEX PINTO BEANS, GARNISHED WITH CHEDDAR CHEESE, DICED TOMATO, AND SCALLIONS, AND SERVED WITH JALAPENO CORN BREAD

Blues Burger \$6.00
cheese \$6.50, New Mexican \$7.00
CHAR-GRILLED GROUND BEEF ON A TOASTED ROLL WITH LETTUCE, TOMATO, AND FRIES—NEW MEXICAN ADDS RED AND GREEN CHILE AND MELTED MONTEREY JACK CHEESE

Genuine American Buffalo Burger \$8.00
LEAN AMERICAN BISON, THE REAL THING, LOWER IN CHOLESTEROL AND TASTIER THAN BEEF, ON A TOASTED ROLL WITH LETTUCE, TOMATO, AND FRIES

Adobe Chicken Sandwich \$7.50
BUTTERFLIED CHAR-GRILLED CHICKEN BREAST SMOTHERED WITH GREEN CHILE AND MELTED MONTEREY JACK CHEESE ON A TOASTED ROLL WITH FRIES

Blue Corn Enchiladas \$9.50
TWO BLUE CORN TORTILLAS ROLLED WITH CHEESE AND YOUR CHOICE OF SEASONED GROUND BEEF, GRILLED CHICKEN, OR FRESH VEGETABLES, SMOTHERED IN RED OR GREEN CHILE AND CHEESE, BAKED EN CASSEROLE, AND SERVED WITH RICE AND TEX-MEX PINTO BEANS

Burrito Grande \$10.00
A LARGE FLOUR TORTILLA STUFFED WITH BEANS AND CHEESE, YOUR CHOICE OF CHILE BEEF, DICED GRILLED CHICKEN, CARNE ADOVADO, OR FRESH VEGETABLES, TOPPED WITH RED OR GREEN CHILE AND CHEESES, AND SERVED WITH RICE AND TEX-MEX PINTO BEANS

Drunken Shrimp \$12.00
LARGE BEER-SOAKED WHITE SHRIMP SAUTEED WITH ONIONS, JALAPENOS, AND GARLIC, SPRINKLED WITH BACON, AND SERVED ON A BED OF RICE WITH TWO WARM FLOUR TORTILLAS

One check per table, please!
18% gratuity may be added for parties of 5 or more

Live Jazz and Blues
Fridays & Saturdays, 11:00 to 1:00
Wednesdays, Wolfpack Jam, 9:00 to 12:00