



Après-Ski

Happy Hour

Every day from 3:00 pm to 5:00 pm

Select Draft Beer	5
Well Drinks	5
House Wine - Red or White	6
Blonde Bear Classic Margarita	6

Warm Beverages

Pura Vida Café Kilimanjaro

Made from premium Fair Trade organic Arabica beans handpicked in the mountains of the world's premier coffee growing regions; slow roasted in small batches.

House-Blend Coffee - Regular or Decaffeinated 3.00

Danesi Caffè

From Rome, a classic blend composed of selected Brazilian and African Arabica beans as well as the finest West and East African Robusta beans cultivated at high altitudes

Espresso	3.00
Caffè Macchiato	3.25
Cappuccino	4.25
Caffè Latte	4.25
Caffè Mocha	4.75

Pot of Tea from New Mexico Tea Company 4.00

Passion for bulk loose leaf tea from around the world. Some are proprietary blends, and some are imported directly by this Albuquerque-based company

Irish Breakfast - India, China (organic)

Orange pekoe made from a blend of Indian and Chinese teas. Sweet aroma with a brisk aftertaste shines with milk and sugar

Rosie Earl Grey - New Mexico Tea Company Blend

A twist to traditional Earl Grey. Rose petals make a striking visual display adding a delicious floral note to the rich black tea

Masala Chai - Sri Lanka (organic)

Black tea, ginger root, cinnamon, cardamom, clove, and black pepper

Temple of Heaven Gunpowder - China

Green tea leaves are specially selected for quality, size and style. They are rolled into very small tight nuggets

Yerba Mate - Argentina (organic)

While still a relatively novel commodity in North America, Mate's popularity in parts of Latin America is massive

Pondi Cherry - India

This tisane boasts a medley of cherries, elderberries, rosehips, hibiscus, cranberries, blackberries, and raspberries

Ginger & Cinnamon - China, United States, Indonesia (organic)

Two powerhouse spices in one delightful herbal tisane blend. Ginger root, Cinnamon bark, Orange peel

Provence Rooibos - South Africa, Canada

Rooibos with rosehip shells, rose petals, lavender, raisins, dried red currants, dried black currants, and dried blueberries

Lavender Chamomile - New Mexico Tea Company Blend

Calming lavender, chamomile, cornflower, mallow blossom, lemongrass, and a hint of mango and lemon flavor

Hot Cocoa 3.75

Hot Apple Cider 4.00

A BITE TO EAT

French Fries	5 / 8
Sweet Potato Fries	6 / 9
Filet Mignon Slider <i>Caramelized Onions, Horseradish Cream</i>	6
Buffalo-Style Chicken Wings <i>Served with Bleu Cheese Sauce and Celery Sticks</i>	7 / 13
Duck Wings <i>Served with Spicy Orange Sauce and Celery Sticks</i>	7 / 13
Colossal Bavarian-style Pretzel <i>Served with Bavarian-style Sweet or Spicy Mustard</i>	7
Fried Little Meatballs	8
Kat's Red Chile-Dusted Onion Rings <i>Served with your choice of Chipotle Cilantro or Smoked Habanero Rémoulade</i>	8
Fire-Roasted Green Chile Filets Sautéed with Organic Cornmeal <i>Served with your choice of Chipotle Cilantro or Smoked Habanero Rémoulade</i>	8
Mission Figs wrapped in Pancetta <i>Drizzled with Aged Balsamic</i>	9
Hummus <i>Black Bean or Roasted Red Bell Pepper. Served with House-made Tortilla Chips</i>	9
Baked Spinach and Artichoke Dip <i>Served with House-made Tortilla Chips</i>	10
Marshall's Fried Calamari a la Mama <i>Dusted with Organic Cornmeal and Tossed in Garlic White Wine Butter</i>	10
Steak Tartare <i>Beef Tenderloin, Shallot, Capers, Cornichons, Chives, Egg Yolk Baguette</i>	15

SOUP AND SALAD

Soup du Jour 7 / 9
Ask your Server

Caesar Salad 12
Hearts of Romaine, Parmesan, Turkish Anchovy
Add 5.00 for Grilled Chicken
Add 6.00 for Grilled Shrimp

Kale Salad 13
Kale, Brussels Sprouts, Napa Cabbage, Radicchio, Cheddar, and Almonds with Lemon Tahini Dressing

SIMPLE FARE

Bratwurst in a Roll with Ingeborg's Bavarian-style Sauerkraut 13
Served with House-made Sweet or Spicy Bavarian Mustard and French Fries
(Bratwurst in einem Laugenbrötchen mit Sauerkraut - Bavaria, Germany)

The Stauffen Burger, ½ pound Black Angus Beef with French Fries 15
Add 1.00 each for Cheddar, Bleu, Bacon, Caramelized Onions, Green Chile, or Sweet Potato Fries

Cheese Plate 15 / 20

Prosciutto di Parma Plate 13 / 17

Combo Plate 13 / 17

Classic Chicken Pot Pie 16
Topped with Puff Pastry

Mussels Sautéed with White Wine, Tomatoes, and Saffron 17
(Moules Marinières - Île-de-France, France)

Fondue

Fondue has been a tradition in Taos Ski Valley since its founding in the 1950s. Several restaurants here made variations of the dish in the style of Swiss, French, or Italian Alps in the 1960s and 1970s.

The word *fondue* derives from the French word *fonder* - meaning “to melt”. The French-speaking canton of Neuchâtel in Switzerland is often credited with creating the original cheese and wine fondue in the sixteenth century.

One legend suggests that the dish was fashioned during fighting between Protestants and Catholics, who reached common ground after the two created a communal dish together, one side providing the bread and the other the cheese. However, mentions of fondue have been found in court records from 1,000 years ago. A prototype of fondue using wine, goat cheese, and barley can be found in Homer’s *Iliad*.

Tradition calls for stirring the cheese in a figure-eight motion across the bottom of the pot to both coat the dipper thoroughly and stir the cheese mixture. The cheese-coated morsel is then transferred to a plate, slipped free of the fondue fork and eaten with a table fork.

Another tradition says that if a man loses his bread in the pot, he buys drinks all around, and if a woman does, she must kiss her neighbors.

Classic Swiss Cheese Fondue 15 / 29

(Fondue Neuchâteloise - Zermatt, Switzerland)

Gruyère, Emmenthaler, Riesling, Nutmeg, Kirschwasser

Served with House-made Baguette, Roasted Potatoes, and Sliced Bratwurst

Truffled Fontina Fondue 10 / 19

(Fonduta Piemontese - Piedmont, Italy)

Fontina, White Truffle, Pinot Grigio

Served with House-made Baguette, Roasted Potatoes, and Sliced Bratwurst

Spicy Cheese and Pepper Fondue 10 / 19

(Queso Fondido - Taos, New Mexico)

Gruyère, Pepper Jack, Cheddar, Jalapeño, Mexican Lager

Served with Corn Tortilla Chips and Sliced Bratwurst