

Welcome to 192. A place for Gathering friends, family, and newly discovered fellow adventurers. Our menu is uniquely designed as interpretations of the roots of the Southwest, Northern New Mexico and the Taos Ski Valley. We use locally sourced products whenever possible. Chef Patrick recommends Share selections to begin your experience. Each plate is sized to allow for several people to experience. Our engaging wine list, extensive by the glass options and distinct Hand-Crafted cocktails allow for a veritable well-rounded dining experience.

## SHARE

<b>Charred Brussels Sprouts</b> / Tamari / Mint / Cilantro / Ginger 	10
<b>Roasted Beet Salad</b> / Arugula / Spinach / Goat Cheese / Fried Shallot Rings / Lemon Vinaigrette	12
 <b>192 Greens</b> / Local Greens & Goat Cheese / Cherry Tomatoes / Pickled Carrots / Herb Vinaigrette	6 / 12
<b>Bomba</b> / Black Bean Hummus / Baked Flatbread / Garlic Oil / Paprika 	10
<b>Chilled White Shrimp</b> / Chayote Slaw / Basil - Mint Prickly Pear Gastrique	13
<b>Spring Lamb Chops</b> / Roasted Sweet Potato / Ancho Chile Teriyaki Glaze / Furikake	22

## ENTREES

<b>Pan Seared Idaho Ruby Trout</b> / Charred Tomatillo Salsa / Red Quinoa	25
<b>12 oz. Beef Ribeye</b> / Ancho Chile Demi-Glace / Huitlacoche Smashed Purple Potatoes / Fire Roasted Cherry Tomatoes	37
<b>Cast Iron Scallops</b> / Black Rice Cakes / Savory Wajopi Sauce / Local Micro Greens	34
<b>Chile Relleno</b> / Three Sisters / Summer Squash / Roasted Corn / Black Bean / Tropical Red Chile / Asadero Cheese / Mango Crema / Chives	16
 <b>Bison Burger</b> / Brioche Bun / Heirloom Tomato / Butter Lettuce / Red Onion / Chile Dusted Fries	17
Add Humboldt Fog Goat Cheese Green Chile 3 Add Green Chile 2 Add NM Aged White Cheddar	
<b>South Texas Antelope</b> / Mole Negro / Roasted Local Acorn Squash / Candied Pepitas	32

## SOUP

<b>Roasted Carrot Ginger Soup</b> / Coconut Cream / Fried Basil / Cranberry Puree	9
<b>Wild Boar Stew</b> / Wild Boar Sausage / Roasted Tomatoes / Anasazi Beans / French Bread	13

## SIDES

French Fries	5	Truffle Fries	6	Sweet Peas	4	Asparagus	6	Sweet Potatoes	5
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## PIZZA

<b>MARGARITA</b> / Red Pepper Flakes / San Marzano Tomatoes / Fresh Mozzarella / Basil / EVOO	16
<b>PEPPERONI</b> / Extra Large Pepperoni / San Marzano Tomatoes / Pecorino	17
<b>BIANCO</b> / Grilled Chicken / Artichokes / Spinach / Basil-Pesto Ricotta / Balsamic Reduction / Chives	18
<b>FIG</b> / Dried Black Figs / Prosciutto / Gorgonzola / Fontina / Garlic Oil / Arugula	18

## EXTRAS

- MEAT** +3 Pepperoni, Chicken, Prosciutto, Spanish Chorizo, Antelope Tips, Ground Bison
- SEAFOOD** +4 Shrimp, White Anchovies
- PRODUCE** +2 Green Chile, Artichokes, Arugula, Spinach, Tomatoes, Mushroom, Onion
- SUBSTITUTIONS** Gluten Free Pizza Crust +4 Non-Dairy Cheese +2

## DESSERTS

<b>The BIG Cookie</b> / Cast Iron Baked / Vanilla Ice Cream / Ghirardelli Chocolate Sauce	13
<b>Guava Crème Brûlée</b> / Caramelized Banana	10
<b>Raspberry Sorbet</b> / Patrón Silver & Cardamom Syrup / Wafer Cookie 	8
<b>Premium Vanilla Ice Cream</b>	6
<b>Chocolate – Rosemary Flourless Torte</b> / Champagne – Blood orange Compote	11

### New Mexico Sourced Ingredients

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Bomba, Roasted Beet Salad, Meatballs, Beef Ribeye, Pizza's, BIG Cookie, Sorbet, and Ice Cream are not Gluten Free

