

YELLOWBELL

REVELRY HOUR

DAILY 4PM-6PM

DRINKS

COCKTAILS 10

TRADITIONAL HOUSE MARGARITA
SPICY MARGARITA

DRAFT BEER 6

MODELO
HOP KNOTS IPA
BAD BIRDIE

WINE 10

HOUSE RED WINE
HOUSE WHITE WINE

YELLOWBELL MARK

50

A glass of Chandon served with three Signature Green Chili Blinis, each topped with Smoked Trout Caviar, a touch of Salt Cured Lemon, & a delicate Quail Egg. A luxurious bite to mark your Revelry Hour.

BITES

CAMBY CHIPS

9

House Made Chips, Salsa Roja, Salsa Verde

TACO

7

Pork or Grilled Mahi, Crema, Cabbage, Blue Corn Tortilla

MINI GREEN CHILI CORNBREAD

7

Chimayo Butter, Tomatillo Jam

CHIMAYO FRIES

6

Southwest Chimayo Seasoning, Togarashi Ranch

MINI GEM SALAD

9

Herb Salad, Ancient Grains, Dried Corn, Teardrop Peppers, Green Goddess Dressing

HATCH CHILI WINGS

9

Hatch Green Chili Sauce, Radish, Gremolata, Togarashi Ranch

FIRE GRILLED ACHIOTE SHRIMP

10

Chorizo Verde Butter, Marcona Almonds, Green Onion Gremolata

MESA FIRE NACHOS

10

Carne Asada, Blue Corn Chips, House Made Cheese Sauce, Pico de Gallo, Jalapenos, Guacamole

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.