



## sandwiches

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All Served w/ Pickles

### **BLT** **\$9.00**

Applewood smoked bacon, lettuce, tomato, and avocado mayo. Toasted sourdough or multi grain bread. *Add avocado: \$2.00*

### **DAIRED'S BURGER** **\$13.00**

House seasoned lean ground beef burger, with lettuce, tomato, red onion, pickle, provolone cheese and avocado mayo.

### **ALBUQUERQUE TURKEY WRAP** **\$12.00**

Turkey, sliced bell peppers, red onion, lettuce, tomato, shredded cheddar, and smoky chipotle mayo, in a tomato wrap.

### **TOMATO MOZZARELLA** **\$10.00**

Tomato, fresh mozzarella, garlic basil aioli served on toasted french bread.

### **PESTO CHICKEN** **\$12.00**

Grilled chicken, basil pesto, fresh mozzarella, caramelized shallots on toasted sourdough or multi grain bread.

### **1/2 SANDWICH & CUP OF SOUP** **\$11.50**

Enjoy a half sandwich, your choice of either our savory chicken salad or classic tuna salad, paired perfectly with a cup of soup.

## salads

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### **CAESAR** **\$11.00**

Chopped romaine, tossed with our house-made Caesar dressing, crispy croutons, and freshly shaved parmesan.

*\*Add Grilled Chicken: \$3.00 | Add Shrimp: \$4.00*

### **COBB** **\$13.00**

Chopped romaine, rows of grape tomato, fresh avocado, shredded cheddar, hard boiled egg, & bacon. Choice of dressing.

*\*Add Grilled Chicken: \$3.00 | Add Shrimp: \$4.00*

### **CHEF CHOP** **\$13.00**

Chopped romaine, with grape tomato, red onion, cucumber, hard boiled egg, diced turkey, bacon & shredded cheddar. Your choice of dressing.

### **SEASONAL** **\$12.00**

A refreshing mix of the season's finest ingredients, offering a unique experience that changes with each season. *Ask your server for details.*

## entrées

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### **LOADED BAKED POTATO** **\$9.00**

Baked to perfection - topped with butter, creamy sour cream, crispy bacon, shredded cheddar cheese, and fresh chives.

### **FISH TACO** **\$12.00**

Seasoned and grilled fish, with smoky chipotle mayo, shredded lettuce, and mango salsa. Served with cilantro lime rice.

### **FARFALLE PASTA W/ EGGPLANT PARMESAN CROQUETTE** **\$13.00**

Pasta, tossed in a house made tomato basil sauce, with egg plant parmesan croquettes, spinach, squash, garlic roasted grape tomato, topped w/ shaved parmesan cheese, & served w/ garlic toast



## cocktails

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### **FRENCH 75 - \$7.00**

A timeless blend of premium gin, freshly squeezed lemon juice, and champagne.

### **OLD FASHIONED - \$8.00**

Crafted with smooth bourbon, aromatic bitters, and a hint of citrus from fresh orange zest

### **BOHO MARGARITA - \$7.00**

Crafted with premium tequila, zesty lime, and a splash of vibrant orange

### **ESPRESSO MARTINI - \$8.00**

Made with smooth vodka, freshly brewed espresso, and a touch of decadent chocolate

### **BLOODY MARY - \$8.00**

Premium vodka infused with tangy tomato, an array of spices, and crowned with pork belly bacon

## wine

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### **CABERT PROSECCO - \$9.00**

Light, fruity simplicity. Floral aromas, honeysuckle, lemon, citrus, green apple, and pear.

### **OCEANO MOSCATO - \$8.00**

Sweet white. Pairs exquisitely with desserts and spicy food. Sweet peach, orange blossom and nectarine.

### **AGOSTINO ROSE - \$8.00**

Red fruit, flowers, citrus, and melon.

### **CASA MATEO CHARDONNAY - \$7.00**

Dry, medium - to full-bodied wine. Apple and lemon with notes of vanilla.

### **CASA MATEO SAUVIGNON BLANC - \$7.00**

Dry and fragrant white wine. Light body and mellow color.

### **PUERTO VIEJO MERLOT - \$7.00**

Velvety, notes of plum, cherry, oak.

### **PUERTO VIEJO CARMENERE - \$8.00**

Medium to full bodied. Blackberry, black cherry and plum, with spicy notes of clove and black pepper.

### **CASA MATEO PINOT NOIR - \$7.00**

Dry, light- to medium-bodied, with bright acidity. Cherry, raspberry, vanilla.

### **PUERTO VIEJO CABERNET SAUVIGNON - \$8.00**

Deep, layered flavors. A mix of dark fruits such as blackcurrant, with hints of green pepper, and oak.