

OPEN FROM 5PM - 9PM

# ACEQ

ARROYO SECO, NEW MEXICO



## STARTERS

### BACON WRAPPED DATES

5 crispy bacon wrapped dates served with a honey dijon sauce — 8

### BRAISED FENNEL V GF K

Deglazed in cream sherry served with jalapeno chimichurri and balsamic reduction — 10

### BEER BRAISED MEATBALLS

Served in a green chile gravy with sharp cheddar cheese — 12

### HUMMUS PLATE V GF

Warm pita bread, grape leaf dolmas, and quick pickled veggies — 12

### FRIED BRUSSELS SPROUTS V GF K

Fried Brussels tossed in a sweet balsamic vinaigrette with manchego cheese — 7

## SOUP & SALAD

### SOUP OF THE EVENING

Description provided by your server — MP

### HOUSE SALAD V GF K

Mixed lettuce, cherry tomatoes, seasoned cucumbers, kalamata olives, feta cheese, red onion, served with our creamy house dressing — 12

### ROASTED BEETS AND ARUGULA V GF K

With roasted sunflower seeds, golden raisins, orange supremes, dressed in an orange vinaigrette — 14

ADD TO ANY SALAD BACON +2 CHICKEN +5

SIDE OF TOAST AND BUTTER + 4

## ENTREES

### ACEQ BURGER

Flattened 4oz patty served with cheddar cheese, green chile, lettuce, tomato, onion and pickle with a side of shoe string fries — 13

ADD EXTRA PATTIES + 2

SUB BLUE CHEESE OR ADD SPICY REMOULADE + 1

ADD BACON, EGG, AVOCADO + 2

VEGAN BURGER PATTY + 2

### PASTA VIEUX CARRÉ GF

Egg fettuccine noodles served in a creamy vieux carré sauce with andouille sausage, shrimp, red onions, kalamata olives and feta cheese — 26

ADD GF NOODLES + 5

### CHEF'S CHOICE | PROTEIN OF THE EVENING

Protein special of the evening - provided by your server.

### AHI TUNA POKE BOWL

Warm sticky rice, ahi tuna, avocado, pickled veggies, seaweed salad, jalapeno chimichurri, Thai red cabbage slaw and sesame seeds — 24

### CHICKEN AND WAFFLE

6oz fried chicken breast on a sweet Belgian waffle served with hot sauce, maple syrup, and butter — 16

ADD CHICKEN BREAST + 5

ADD FRIED EGG OR BACON + 3

### FRIED CHICKEN SANDWICH

Crispy fried chicken with fresh caraway seed apple slaw, buffalo style aioli, lettuce, tomato, pickle and a side of fries— 16

### CHEF'S CHOICE | SEA FOOD OF THE EVENING

Fresh catch of the evening - provided by your server.

PLEASE ASK YOUR SERVER ABOUT THIS EVENING'S DESSERT AND PORT OFFERINGS

VEGETARIAN V GLUTEN FREE GF KETO K | ASK YOUR SERVER ABOUT VEGAN OPTIONS

\*WE PROUDLY SERVE CAPPELLO'S GRAIN FREE, GLUTEN FREE ALMOND FLOUR PASTAS\*

WE TRY TO SOURCE AS MANY LOCAL AND FRESH PRODUCTS AS POSSIBLE • NO SEPARATE CHECKS ON PARTIES 6 OR MORE