



Specialty Cocktails -

Geronimo Margarita

Don Julio Blanco Tequila, Cointreau and Fresh Lime Juice

9-

Spicy Passion Fruit Margarita

Jalapeño Infused Tequila, Passion Fruit, Triple Sec and Fresh Lime Juice

9-

Strawberry and Coconut Margarita

Cazadores Blanco Tequila, Triple Sec and Coconut-Strawberry Puree

(You May Substitute Cazadores with Cucumber and Jalapeño Infused Tequila)

9-

Smokin Margarita

Del Maguey San Luis del Rio Mezcal, Gran Marnier and Fresh Lime Juice

13-

Guava-Basil Margarita

1800 Silver Tequila, Cointreau, Guava Nectar and Fresh Basil

8-

Raspberry Mojito

Bacardi Rum, Raspberries, Mint, Cane Sugar and Soda

8-

Dark and Stormy

Goslings Black Seal Rum, Barretts Ginger Beer

7-

Cool Pepper Margarita

Cucumber and Jalapeño Infused Tequila, Cointreau and Fresh Lime Juice

9-

Santa Fe Cosmopolitan

1800 Silver, Cranberry Juice, Cointreau, Splash of Fresh Lime Juice, Splash of Pineapple

9-

Apache Sky

Don Julio Blanco, Blue Curacao, Orange Juice

Pineapple Juice, Fresh Lime Juice and A Splash of Grenadine

9-

Besame

1800 Silver, Passion Fruit, Fresh Raspberries, Cane Sugar, Fresh Lime and A Splash of Chambord

9 -



Starters -

Grilled Vegetable Quesadilla

Red, Yellow Pepper, Zucchini, Squash, Caramelized Onion, Black Beans and Chihuahua Cheese Served with Chipotle Smoked Tomato Sauce and Pico De Gallo

9-

Pork Pozole

A Traditional New Mexican Stew of Pork, Hominy and assorted Spices finished with Fresh Lime Juice and Cilantro

10-

Oxtail Hatch Green Chile Stew

Smoked Spices and Slow Braised Oxtail with Corn and Sweet Potatoes in the Classic Southwestern Stew of Hatch Green Chile served with Tortilla Strips

9-

Buffalo Nickels

Three Mini Burgers of Lean Bison with Aged Vermont Cheddar Cheese each accompanied by a different topping: Applewood smoked Bacon, Caramelized Onions and Green Chile with Roasted Garlic Aioli and Jalapeño Relish and Chipotle Ketchup Served On The Side

9-

Pork Relleno

Fire Roasted Poblano Pepper, stuffed with BBQ Braised Shredded Pork, Black Beans, Oaxaca Cheese, Drizzled with Chipotle Smoked Tomato Sauce over Sierra Nevada Black Beans

9-

Quinoa Relleno

Vegetarian Chile Relleno, Fire Roasted Poblano Pepper stuffed with Quinoa, Assorted Mushrooms and Oaxaca Cheese, Drizzled with Chipotle Smoked Tomato Sauce over Sierra Nevada Black Beans

9-

Mezcal Mussels

P.E.I. Mussels with Chorizo and Chipotle Peppers Steamed in Mezcal Fish Broth, served with a Country Bread Crustini

9-

Pozole Portabella

Portabella Mushroom Stuffed with Hominy, Poblano Peppers, Caramelized Onions, Toasted Pine Nuts, Scallions and Cornbread Crumbs Topped with Melted Chihuahua Cheese over Yellow Pepper Mole

8-

Three Sisters

Organic Connecticut Farm Corn, Black Beans, Butternut Squash, Oaxaca Cheese and Hatch Green Chile Salsa

5-

Hatch Green Chile Macaroni & Cheese

Baked with Vermont Cheddar, Chihuahua and Gruyere, Dusted with Cornbread Crumbs

8-

Buffalo Chili Bowl

Ground Bison, Black Beans and Pasilla Chile, Slowly Simmered in Sierra Nevada Porter

8-

Cumin Sweet Potato Fries

Served with Chipotle Ketchup and Roasted Garlic Aioli

7-

Geronimo

Salads -

Poppy Seed

Arugula with Peaches, Goat Cheese , Honey Roasted Pecans and Poppy seed Dressing

8-

Chipotle Chicken Ranch

Romaine Hearts, Avocado and Grape Tomatoes, tossed with Creamy Poblano Ranch Dressing, topped with Grilled Chipotle Chicken Breast, and Crispy Tortilla Strips

10-

Roasted Beet Salad

Oven Roasted Red and Yellow Beets with Frisse, Endive, Buttermilk Blue Cheese, Toasted Pine Nuts and Honey Cumin Vinaigrette

9-

Gerónimo

Entrees -

Oven Roasted Sea Bass

10oz. Sea Bass Over Black Bean and Garlic Rice Succotash Chipotle Smoked Tomato Sauce and Shoestring Potatoes

27-

Vegetarian Bounty Plate

Your Choice of Quinoa Relleno or Three Sisters Tamale with any two sides and your choice of Red or Green Chile

13-

Chicken Mole

Shredded Slow Braised Chicken in Red Mole Sauce Over Black Beans, Poblano Rice and Asparagus Drizzled with Mexican Crème

18-

Coffee Chop

Grilled 12 oz French Cut Pork Chop Seasoned with a Quajillo Chile and Cumin Rub Topped with Coffee Molasses Glaze Accompanied By Butternut Squash Mash and Steamed Asparagus

19-

Steak Frites Santa Fe

Grilled 14 oz Certified Angus N.Y. Strip topped with Roasted Shallots and Syrah Reduction with Oven Roasted Sweet Potato Fries and Roasted Garlic Aioli

26-

Black Pepper Grilled Beef Tenderloin

Grilled 8 oz Certified Angus Black Pepper Encrusted Beef Tenderloin topped with Hatch Green Chile Butter served with Chorizo Hash and Pinto Bean Puree

27-

Grilled Yellow Fin Tuna

6oz. Yellow Fin Tuna over Mild Red Chile Mashed Potatoes Topped with Huitlacoche and Squash Salsa Finished with Scallion Coulis

21-

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of a food borne illness.

Sides - 4-

Sierra Nevada Black Beans

Sweet Potato Fries

Roasted Butternut Squash Mash

Poblano Cilantro Rice

Hominy Au gratin

Sauteed Button Mushrooms and Shallots

Gerónimo

Desserts -

8-

Chocolate Chipotle Cake Topped with Cinnamon Ice Cream

Pecan Chocolate Tart

Tequila Lime Tart

Blood Orange Tres Leches Cake

New York Style Cheesecake Topped with Mango Sauce

Tequila 101 -

Tequila is a spirit made primarily in the area surrounding Tequila, a town in the western Mexican state of Jalisco, 65km east of Guadalajara, and also in the highlands of Jalisco, 65km south of Guadalajara. It is made from the blue agave (also known as Agave tequilana azul or Weber's blue agave). Agave is part of the lily and amaryllis families, *not* a member of the cactus family. Tequila was first produced in the 16th century near the location of the city of Tequila which was not officially established until 1656. The Aztec people had previously made a fermented beverage from the agave plant called pulque, long before the Spanish arrived in 1521. When the conquistadors ran out of their own brandy, they began to distill this agave drink to produce North America's first indigenous distilled spirit. The tequila that is popular today was first mass produced in the early 1800s.

The process of tequila begins when a blue agave plant is ripe, usually 8 to 12 years after planting. The leaves are chopped away to expose the cores or pinas. The pinas weigh an average of 40 to 70 pounds, and can weigh up to 300 pounds. The pinas are cut in half and put to roast. The roasted pinas are then shredded, pressed and placed in fermentation tanks. The juices ferment for 30 to 48 hours then they are distilled twice.

Aging tequila provides different flavors. *Blanco* tequila, which is not aged, shows the agave in its natural state, with flavors like smoke, herbs and pepper. *Reposado* tequila, meaning rested, is aged anywhere from two months to a year in oak, giving them a hint of vanilla. *Anejo* tequilas are aged in oak barrels from one to three years and *Extra Anejos* are aged a minimum of three years. The result of the long term in oak is a smooth spirit with strong vanilla and spice flavors. All our tequilas are hand crafted labors of love and should be sipped, savored and enjoyed.

Our servers will be happy to help you select your perfect tequila, craft your own margarita or pick a tasting flight.

Geronimo

Blanco Tequila -

Also called silver or Plata, is tequila as it comes from the still. Blanco's embody the natural flavors of the blue agave as well as the Mexican soil. Blanco tequilas are marked by flavors of pepper, spice, herbs and citrus.

Campo Azul	6-	Corazon	9-
Milagro	7-	Don Abraham	9-
1800	7-	Chinaco	9-
El Conquistador	7-	El Tesoro	9-
Cazadores	7-	Dos Lunas	9-
Oro Azul	8-	Espolon	9-
Corralejo	8-	Gran Centenario	9-
Don Eduardo	8-	Corzo	9-
El Charro	8-	Partida	10-
Cabo Wabo	8-	Casa Noble	10-
Tres Rios	8-	Chaya	11-
Don Julio	8-	Tezon	12-
		Jose Cuervo	
		La Reserva de la Familia	12-
		Milagro Select Barrel	14-

Reposado Tequila -

Reposado, meaning rested, is Blanco that has aged in oak casks for more than two months and up to one year. The oak barrels give Reposado its mellow taste,
Pleasant bouquet and pale color.

Campo Azul	6-	Don Abraham	10-
Jose Cuervo Tradicional	7-	Gran Centenario	10-
Herradura	8-	Tres Rios	10-
Oro Azul	8-	Dos Lunas	10-
Corralejo	8-	Espolon	10-
Milagro	8-	Chinaco	10-
Cazadores	8-	Cabo Wabo	10-
El Conquistador	8-	Patron	10-
Don Julio	9-	Casa Noble	11-
Corazon	9-	Partida	12-
El Charro	9-	Chaya	12-
Corzo	10-	Tezon	13-
El Tesoro	10-	Milagro Select Barrel	15-

Geronimo

Anejo Tequila -

Anejo is tequila that is aged in oak for at least one year and up to three years. Anejo will be smooth with an amber color and strong notes of vanilla and wood.

Campo Azul	7-	Espolon	11-
Sauza Conmemorativo	8-	Tres Rios	11-
1800 Single Barrel	9-	Don Abraham	11-
Milagro	9-	Corzo	12-
Don Eduardo	10-	Gran Centenario	12-

El Conquistador	10-	Correlejo	12-
El Charro	10-	Chaya	12-
Don Julio	11-	Cinaco	12-
El Tesoro	11-	Cabo Wabo	13-
Corazon	11-	Partida	14-
Dos Lunas	11-	Tezon	14-
Oro Azul	11-	Casa Noble	16-
		Milagro	
		Select Barrel	18-

Extra Anejo and Reserva Tequila -

Tequila that has been aged for at least three years in oak. These tequilas compete with the best cognacs and brandies of the world and tend to have layers of caramel, tobacco and molasses.

Jose Cuervo		Herradura	
la Reserva de la Familia	19-	Selección	42-
		Suprema	
Don Julio 1942	23-	Partida Elegante	43-
El Tesoro Paradiso	24-	Don Julio Real	43-
Cabo Wabo Uno	34-		

Mezcal -

Mezcal is made from several different varieties of agave unlike tequila which can only be made from the Weber's blue agave. The mezcal pinas are baked underground in pit kilns and only have to be distilled once. Mezcal tends to have very distinct flavors of smoke, citrus, spice and pepper

Dos Gusanos	6-	Del Maguey	12-
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Scorpion Reposado

8-

**Del Maguey
Minero**

12-

**Del Maguey San
Luis del Rio**

12-

**Scorpion
7 year Anejo**

32-

**Del Maguey
Tobala**

21-



Tequila Flights -

Choose from our selections or design your own. Served with our Sangrita.

Plata (Blanco): 1800, Don Julio, El Tesoro	12-
Rested (Reposado): Herradura, Cazadores, Espolon	13-
Aged (Anejo): Oro Azul, Gran Centenario, Tezon	18-
Headbangers: Tres Ríos Blanco and Anejo, Cabo Wabo Rep	14-
Big Boy's: Cuervo la Familia, Don Julio 1942, Partida Elegante	42-

Beer List -

Sol Cerveza, Mexico	5-
Pacifico Calara, Mexico	5-
Tecate Cerveza, Mexico	5-
Stella Artois	5-
Sam Adams Light, Boston, MA	6-
Anchor Steam Lager, San Francisco, CA	6-
Presidente, Dominican Republic	5-
Sierra Nevada Pale Ale, Chico, CA	6-
Amstel Light	6-
Negra Modelo Amber, México	5-

Guinness, England

8-

Corona, Mexico

5-

Geronimo

WINE LIST -

Gls Btl

Sparkling

Aria Brut, Cava, Spain

8- 32-

Gruet, Blanc de Noirs, New Mexico

32-

Veuve Cliquot, Brut NV, Champagne, France

68-

Lauret-Perrier, Brut Vintage 1996, Champagne, France

85-

Whites

Barone Fini, Pinot Grigio '05, Trentino, Italy

6- 24-

Martin Codax, Albarino '06, Rias Baixas, Spain

24-

Murphy-Goode, Fume Blanc '05, Sonoma, CA		28-
Kim Crawford, Sauvignon Blanc 2006, Marlborough, New Zealand	9-	36-
Windmill Estates, Viognier 2004, Lodi, CA		24-
Acacia Chardonnay '06	8-	32-
Gruet, Chardonnay '05, New Mexico		32-
Fess Parker, Chardonnay '05, Santa Barbara, CA	9-	32-
Sonoma-Cutrer, "Russian River Ranches" Chardonnay '05, Sonoma, CA		39-
Chalk Hill, "Estate" Chardonnay '04, Sonoma, CA		67-
Duckhorn Paraduxx '05, Napa, California		75-

Reds

Red Rock, Merlot '05, Sonoma, CA	6-	24-
Trinity Oaks, Pinot Noir '06, Napa, CA		20-
Bearboat, Pinot Noir 2005, Russian River Valley, CA		38-
Gruet, "Cuvee Gilbert Gruet" Pinot Noir '05, New Mexico		42-
Acacia Pinot Noir	9-	36-
Concha Y Toro, "Casillero del Diablo" Carmenere '05, Chile	6-	24-
Montes, Cabernet Sauvignon/Carmenere '06, Chile		32-
Tiera Brisa, Malbec '06, Mendoza, Argentina		24-
Ique, Malbec '06, Mendoza, Argentina	9-	32-
Trapiche, "Vina Felipe Villafane" Malbec '03, Mendoza, Argentina		60-
Cortijo 111 Tempranillo/Grenache '06, Rioja, Spain	8-	30-
The Wishing Tree, Shiraz '04, Western Australia	7-	28-
Concannon, Petite Syrah '04, Central Coast, CA		28-
Stephen Vincent, "Crimson" Syrah/Cabernet '05, Sonoma, CA		26-

Peachy Canyon, “Westside” Zinfandel ’06, Paso Robles, CA	45-
Ridge, “Lytton Spring” Zinfandel/Petite Syrah ’05, Dry Creek, CA	64-
Silver Palm, Cabernet Sauvignon ’05, North Coast, CA	8- 32-
Whitehall Lane, Cabernet Sauvignon ’03, Napa, CA	74-
Beaulieu Vineyard, “Tapestry Reserve” ’04, Napa, CA	75-
Ridge, “Home Ranch” Cabernet Sauvignon/Merlot ’02, Santa Cruz, CA	85-
Château St. Jean, “Cinq Cepages” Cabernet Sauvignon ’03, Sonoma, CA	115-
D’Arenberg, “Ironstone Pressings” Grenache/Shiraz/Mourvedre ’03	85-

McLaren Vale, Australia