



**Welcome! Rio Grande Brewery's roots and home base are here in NM and we are proud to provide you with a local experience here at ABQ Sunport. When you enjoy our bread, chile, tortillas, dairy and coffee products, know you are eating from and supporting women, Latino and Family-Owned businesses.**

### Campfire Breakfast

**\$10.99**

Two eggs cooked to order, hash browns, your choice of bacon, ham, or sausage patties and white or wheat toast. *Add a side of chile \$1.50*

### Scrambled Egg Sandwich

**\$10.29**

Scrambled eggs, cheese, tomatoes with your choice of sausage or bacon on your choice of bread. Served with our signature hash browns and toast.

### Seasonal Fruit

**Cup \$4.00**

Fresh cut Strawberries, Blueberries and Pineapple

**Bowl \$8.00**

## **KIDS MENU**

### Grilled Cheese

**\$5.49**

Your choice of Fries or Fruit

### Chicken Tenders

**\$6.45**

Your choice of Fries or Fruit

### GC Chicken Stew

**Cup \$5.49**

Our Famous Green Chile Chicken Stew.

Potatoes, green chile, tomatoes and onion

**Bowl \$7.49**

### Soup of the Day

**\$5.99**

Ask your server for our selections available today

### Dessert of the Day

**\$5.99**

Ask your server for our selections available today. Selections are freshly baked in our onsite bakery daily

### Rio Grande Cobb Salad

**\$13.29**

Romaine lettuce, bleu cheese crumbles, tomato, diced bacon, hardboiled egg, red onion, avocado and your choice of dressing. Dressings: Ranch, Bleu Cheese, Italian, Caesar, Raspberry Vinaigrette

### Wings Your Way

**\$12.49**

Six crispy wings tossed in your choice of buffalo or honey BBQ sauce

### Chips and Guacamole

**\$8.99**

Hand-cut tortilla chips served with freshly made guacamole

### Chips and Salsa

**\$6.99**

Hand-cut tortilla chips served with fresh, spicy, homemade salsa

### Chile Cheese Fries

**\$5.99**

Thick Auger Fries topped with queso and green or red chile

### Rio Grande Cheeseburger

*With your choice of a side*

**\$14.29**

Charbroiled ½ lb. burger made with 100% choice beef, topped with deep fried breaded green chile, hickory smoked cheddar cheese and chipotle mayo

### Green Chile Philly

*With your choice of a side*

**\$13.99**

Roast beef with green chile, bell peppers, onions, and Swiss cheese on a hoagie roll, served with au jus for dipping

### Avocado Chicken Sandwich

*With your choice of a side*

**\$12.99**

Charbroiled perfectly seasoned chicken, topped with Swiss cheese and ripe avocado

### Classic Club

*With your choice of a side*

**\$13.99**

Sliced turkey breast, shaved ham, bacon, american cheese, tomato, lettuce and mayonnaise on your choice of toasted white or wheat bread

### Brisket Street Tacos

*With your choice of a side*

**\$12.99**

Citrus marinated brisket topped with cilantro, chopped onion and guac served on fresh steamed corn tortillas.

### Sides

Fries, Fruit, Salad, Soup, Green Chile Mashed Potatoes or Onion Rings (Served with ranch dressing & BBQ sauces)



**Proudly Local**

# BRUTALLY HONEST BEER

200Z \$9.49 BEER FLIGHT \$7.95

## LOCAL BEERS

### Rio Grande Desert Pils

IBUs-37 5.27% ABV

A German-style pilsner with German yeast, German Noble Hops and 100% Durst Pilsner Malt. It is fermented at 55° for one week and lagered (German for stored) for at least two more weeks. The sharp hop bite up front keeps the palette clean, this beer high drink ability with no after taste - the finish turns right off. This perfect session beer pairs great with spicy foods.

### Rio Grande Outlaw Lager

IBUs-34 5.2% ABV

This unique lager balances a rich caramel malt flavor with a smooth hop finish that keeps the palate crisp. Reddish-amber in color, this is a complex California Common style beer with a great malt/hop balance.

### Rio Grande Pancho Verde Green Chile Cerveza

IBUs-15 4.6% ABV

Every August at the brewery, we roast thousands of pounds of Hatch green chiles for this beer. Frozen in giant tea bags, the green chiles are steeped in our light lager, post fermentation, for seven - ten days. The green chile infuses the beer with a mild roasted chile flavor and leaves you with just a hint of heat on the back end. Taste New Mexico!!

### Rio Grande NM Lager

IBUs-10 4.76% ABV

### Sierra Blanca Alien IPA

IBUs-81 7.0% ABV

### Sierra Blanca Alien Vanilla Milk Stout

IBUs-37 5.0% ABV

### Sierra Blanca Alien Wheat

IBUs-10 4.5% ABV

### Sierra Blanca Sun Chaser Pale Ale

IBUs-60 6.0% ABV

### Sierra Blanca Alien Amber Ale

IBUs-15 5.2% ABV

### Sierra Blanca Cherry Wheat

IBUs-12 4.8% ABV

### Sierra Blanca Bone Chiller Brown Ale

IBUs-16 5.0% ABV

### Sierra Blanca Dos Hefe Double Hefeweizen

IBUs-11 7.2% ABV

### Sierra Blanca De La Vega's Pecan Beer

IBUs-15 5.2% ABV

## DRAFT BEERS

Voodoo Ranger IPA

Dos Equis Lager

Lenny's Lager

Shock Top Belgian White

Michelob Ultra

Steel Bender Brewery Raspberry Dynamite

Tecate Light Draft

## WINE SELECTION

### WHITE WINE

Chateau Souverain Sauvignon Blanc

Murphy Goode Chardonnay

Chloe Pinot Grigio

Chloe Prosecco (Sparkling)

### RED WINE

Murphy Goode Pinot Noir

Cupcake Vineyards Cabernet Sauvignon

Alamos Malbec

## DRINKS

Fountain	\$3.49	Hot Tea	\$2.99
Dasani	\$3.49	Coffee	\$3.49
Smart Water	\$4.99	Milk	\$2.99
Iced Tea	\$3.49	Juice	\$3.99

