

BRIO

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All Day Dining

(Served Daily from 11:00am to 10:00pm)



High Desert Quesadilla 8

A Large Flour Tortilla Filled with Cheddar and Jack Cheese and New Mexico Green Chile. Served with Sour Cream, Guacamole and our own Roasted Tomato Salsa.
Add Grilled Chicken +2

Green Chile Chicken Enchiladas 8

Roasted Chicken, Cheddar and Jack Cheese Layered on Blue Corn Tortillas with New Mexico Green Chile. Served with Spicy Pinto Beans and Sour Cream

Grilled Chicken Wrap 8

Sliced Grilled Chicken, Parmesan Cheese, Tomatoes, Roasted Red Peppers, Romaine Lettuce with Caesar Dressing
Wrapped in a Large Flour Tortilla

Vegetable Wrap 8

Sautéed Seasonal Vegetables, Spinach, Roasted Red Peppers, Pepper Jack Cheese, Ranch Dressing
Wrapped in a Large Flour Tortilla

Albuquerque Chicken Sandwich 8

Seasoned and Grilled Boneless Chicken Breast Topped with Jack Cheese, Green Chile and Guacamole on a Grilled Onion Kaiser Roll, Choice of Crispy Fries or Fruit

Club Sandwich 8

Thin Sliced Turkey and Ham, Swiss Cheese, Bacon, Lettuce, Tomato and Avocado on Three Slices of Toasted Green Chile Sourdough Bread and Choice of Crispy Fries or Fruit

Brio Burger 8

A Half-Pound of Beef, Frizzled Onion, Ripe Tomato, Crispy Green-leaf, Choice of Cheese (We Think American), Deli Pickle and Choice of Crispy Fries or Fruit

Fish n' Chips 8

Deep Fried Battered Haddock Accompanied with Fresh Tartar Sauce, Coleslaw and Crispy Fries

Zing Wings 8

1 Full Pound of Crispy-Coated Plump Chicken Wings. Choose Your Heat: Mild, Medium or Hot... Crunchy Celery Sticks and Ranch or Blue Cheese Dressing to Cool You Off

Nachos Grande 8

A Grande Mound of Tri-Color Tortilla Chips, Smothered with Cheddar and Jack Cheese, Spicy Pinto Beans, Diced Tomatoes, Shredded Lettuce, Fresh Jalapenos, Sour Cream, Guacamole and Salsa. Add Taco Beef or Grilled Chicken +2

Crispy Calamari Rings 7

Fried Golden in Tempura Batter and Served with Sweet, Medium or Hot Tomato-Basil Dipping Sauce

All Day Dining

(Continued...)



Soup of the Day 3/Cup 2

Ask your Server About Today's' Piping Hot Soup Special

Smoked Chicken Tortilla Soup 4

Loads of Tender Smoked Chicken, Lots of Vegetables, a Right Amount of Herbs and Spices, all Blended Together in a Rich Stock and Thickened with Corn Tortillas

Heart of The Caesar Salad 6

Hearts of Romaine, Fresh Grated Parmesan Cheese and Topped with Classic Caesar Dressing and Red Chile Croutons
Add Grilled Chicken or Shrimp +2

Cobb Salad 8

Avocado, Salad Greens, Grilled Chicken, Bacon, Tomato, Bleu Cheese and Hard Boiled Egg

Crab Cakes 8

A Delicious Lump Crab Meat Medley with Delicate Herbs and Seasoning. Served on a Light Bed of Spring Greens Tossed with Citrus Dressing and Served with Grilled Focacia Toast Points.

Dinner Dining

(Served Evenings from 5:00pm to 10:00pm)



Steak Frites 16

10oz New York Steak, Grilled and set on a Bed of Crispy Fries, Tossed with Olive Oil, Garlic Parmesan Cheese and Red Chile.
Served with a Tossed Salad

New Mexico Pepper Cowboy Steak 22

A Huge 16 Oz Rib Eye, Seasoned with a Red Chile Dry Rub, Grilled to your Preference, Topped with A Bourbon BBQ Sauce and Served with your Choice of Potato and Grilled Vegetables

Tequila Sunrise Chicken 18

Boneless Breast, Sautéed with Garlic, Tequila, Orange Juice, Finished with Fresh Basil and Butter and Garnished with Fresh Strawberries, Served with Toasted Coconut Rice and Grilled Vegetables

Firecracker Shrimp 20

Large Tiger Prawns, Sautéed with Olive Oil, Garlic, Green Chile, Chipotle, Scallions and Finished with White Wine and Butter,
Served with Herbed Rice and Grilled Vegetables

Blue Corn Pinon Trout 18

Boneless Trout, Soaked in Buttermilk, Coated with Seasoned Blue Cornmeal, Sautéed with Butter, Lemon, Cilantro, White Wine and Toasted Pinons, Served with Herbed Rice and Grilled Vegetables

Wild Mushroom Ravioli 17

Raviolis, Filled with a Selection of Wild Mushrooms And Assorted Cheeses, Topped with a Green Chile Pesto Cream Sauce and Served with Grilled Vegetables

Featured Wines



Interesting White Wines

Gruet, Blanc de Noir NV, NM	32
Sparr, Alsace One, Alsace	36
Brancott, Sauvignon Blanc, New Zealand	7 26
Beringer, Alluvium Blanc, Napa	35
Stellina del Notte, Pinot Grigio, Italy	7 26
Montecillo Albarino, Spain	27
LaBoure Roi Pouilly Fuisse, France	42
Wolf Blass Chardonnay, Australia	29
Tunnel of Elms, Chardonnay, California	23
DeLoach, Chardonnay, California	7 27
Kunde, Chardonnay (unoaked) Sonoma	9 35

Bubbles

Argyle Brut, Oregon	49
Gloria Ferrer, California	39
Mumm, Brut Prestige, Napa (187 ml)	13
Perrier Jouet Grand Brut, France	89
Mumm, X-Dry, France	79
Pommery, Brut Royal, France (375 ml)	49

Interesting Red Wines

Vivac, Red Hot Mama, NM	23
LaTour Dom Valmoissine, Pinot Noir, France	9 34
Erath Pinot Noir, Oregon	38
Campo Viejo Rioja, Spain	26
Ruffino, Chianti, Italy	7 26
High Note Malbec, Argentina	28
Greg Norman Shiraz, Australia	34
David Bruce Petit Syrah, California	39
B&G Châteauneuf du Pape, France	49
Chateau St Michelle Merlot, Washington	31
Beringer Merlot, Napa	8 30
Steelhead Zinfandel, Dry Creek	8 30
Chateau St Jean Cabernet Sauvignon, Sonoma	28
Tunnel Elms, Cabernet Sauvignon, California	23
Sterling VC Cabernet Sauvignon, California	8 31
Château Greyac, Bordeaux, France	46

Martini & Cocktail Bar



*“Let me fix you a Martini that’s pure magic.
It may not make life’s problems disappear,
but it’ll certainly reduce their size”*
Some Came Running, 1959, Frank Sinatra/Dean Martin

James Bond Martini 9

A Martini made famous with the saying,
“Shaken, not stirred!”
Grey Goose Vodka or Bombay Sapphire
with a splash of Dry Vermouth

Southwest Cosmopolitan 9

Absolut Mandarin or Citron, Cointreau
and Cranberry Juice

Sunset Margarita 8

Cazadores Resposado Tequila, Sweet ‘n Sour Juice
and Triple Sec

Appletini 9

Absolut Citron and Apple Pucker

Silver Coin 9

Patron Silver, Cointreau and Fresh Lime Juice

Bellini 9

Sparkling Wine and Peach Schnapps

**Ask Your Server About
BRIO’s Offerings of
Single Malt Scotches,
Tequila’s, Liqueurs,
Specialty Coffee Drinks,
Draught Beer
and Other Fine Spirits**