



## APPETIZERS

**Beer Cheese Fondue**  
Aggie amber ale, gruyere & swiss cheese mixed with diced green chiles, served with beef, apple slices, and bread  
14

**Tempura Stuffed Shrimp**  
Four shrimp, wrapped in bacon, stuffed with cream cheese and jalapeños, tempura battered and fried, drizzled with chipotle aioli  
11



**Nosh Plate**  
Gruyere & port cheese, olives, salami, garlic crostinis, chocolate covered strawberries, & grapes  
13

**Calamari**  
Deep fried calamari on top of sauteed onions and jalapeños, served with garlic aioli, house-made marinara, and lemon wedges  
11

**Stuffed Hatch Green Chiles**  
Three green chiles, pecan breaded, stuffed with white cheddar, lightly fried, served with ranch  
10

**Ponzu Ahi**  
Seared ahi tuna served with avocado and limes, topped with jalapenos, and a side of ponzu sauce  
15

## SALADS

Dressings: *Ranch, Honey Basil Pecan Vinaigrette, Green Chile Ranch, Caesar, Bleu Cheese, Italian Herb or Sesame Ginger*

*Add a protein to any salad!*  
*Chicken: Crispy or Grilled • 4 • Ahi, Salmon, Steak, Shrimp • 6*

**House or Caesar**  
House: iceberg, tomatoes, white cheddar & pecans  
Caesar: romaine, shaved parmesan and croutons  
Small • 5    Large • 10

**Southwest**  
Romaine lettuce, black bean salsa, avocado, tomatoes, tortilla strips, cucumbers, white cheddar, bacon, and a grilled jalapeño. Try it with our green chile ranch!  
11

**Thai**  
Romaine, cabbage blend, carrots, red bell peppers, cilantro, red onions, and cucumber, topped with fried rice noodles and crushed peanuts  
10

**Loaded Wedge**  
Iceberg quarter, bacon, tomatoes, bleu cheese crumbles, avocado, and bleu cheese dressing  
9

**Green Chile Stew**  
*A house favorite!* Green chile, pork and potatoes, topped with white cheddar  
Cup 6 • Bowl 8 • Bread Bowl 10

**Green Chile-Cheese Steak**  
8 oz Prime Flat Iron steak topped with green chile & cheddar cheese served with grilled vegetables & potato choice  
22

**Lamb Shank**  
18 oz. lamb shank braised in red wine, served with garlic mashed potatoes and grilled asparagus  
24

**Smoked Pork Ribs**  
Dry-rubbed pork ribs glazed with our house chipotle BBQ sauce, served with pinto beans & mac n' cheese  
half rack • 14    full rack • 26

**Red Chile Short Rib**  
Braised short rib in red chile and spices, topped with parmesan, feta cheese and white corn tortilla strips, served with green chile risotto  
19

**Prime Rib**  
Slow roasted rib eye with a fresh herb-salt crust, served with potato choice and grilled asparagus  
10 oz. • 29    16 oz. • 35

**Meatloaf**  
Mozzarella and spinach stuffed meatloaf wrapped in bacon, topped with onion strings & au jus, served with garlic mashed potatoes and grilled asparagus  
15

**Famous Lava Burger**  
8 oz. ground beef stuffed with American and white cheddar cheeses, topped with roasted green chile and garlic aioli on a brioche bun, served with fries  
beer pairing: Aggie Amber Ale  
13

**Green Chile Chicken**  
Airline chicken breast stuffed with Hatch green chiles & cheese, topped with a roasted red pepper alfredo sauce, served with green chile risotto and grilled asparagus  
beer pairing: Green Chile Lager  
19

## SOUPS

**Soup of the Day**  
Chef's soup of the day  
Cup 6 • Bread Bowl 10

## ENTREES

### STEAKS

Sirloin 8 oz. • 19  
Rib Eye 10 oz. • 29  
Filet Mignon 8 oz. • 35

Served with asparagus & potato choice  
Optional topping choice:  
creamy peppercorn glaze, garlic butter,  
or roasted green chile  
Add sauteed mushrooms or onions 2

**Green Chile Chicken Lasagna**  
Chicken, roasted tomatoes, green chile, ricotta, mozzarella, and parmesan cheese topped with alfredo sauce, served with asparagus and garlic crostinis  
16

**Steak Diane**  
Three steak medallions and sauteed mushrooms over linguine, topped with a red wine-garlic sauce  
19

### Signature Street Tacos

Mahi Mahi 14    Pulled Pork 15    Short Rib 16  
Three tacos in white corn tortillas, alongside black bean and habanero salsas, pickled onions, 3-chile lime sour cream, lime wedges and a side of corn rice

**A La Carte Sides • 4**  
mac n' cheese • loaded baked potato • grilled asparagus  
garlic mashed potatoes • green chile risotto  
grilled veggies • sweet potato fries • pinto beans

## \*HOUSE SPECIALTIES\*

**Brewers Bites**  
Three sliders topped with white cheddar, green chile, garlic aioli and crisp onion strings, on house made pretzel buns, served with french fries  
beer pairing: Pecan Beer  
12

**Hatch Chicken Alfredo**  
Grilled chicken breast over linguine with bacon, green chile, and shaved parmesan, served with crostinis  
(can be served without green chile)  
beer pairing: Light American Lager  
14

**French Onion**  
Just like grandma used to make, topped with a garlic crostini and swiss cheese  
Bowl 8 • Bread Bowl 10

**Mahi-Mahi**  
Seasoned, grilled mahi-mahi over sauteed spinach and roasted cherry tomatoes, drizzled in a lemon vinaigrette, served with grilled asparagus  
19

**Pecan Crusted Salmon**  
Pan seared pecan crusted salmon topped with our house poblano sauce, served with grilled vegetables and roasted tomatoes  
24

**Beer Braised Chicken**  
Airline chicken breast braised in our house Light American Lager served over green chile risotto and topped with our house peppercorn glaze & grilled vegetables  
15

**Seafood Diablo**  
Linguine served with mussels, shrimp, & grilled mahi-mahi, tossed in our signature diablo sauce  
22

**Stuffed Poblano**  
Corn, zucchini, yellow squash and tomatoes stuffed in a poblano pepper, topped with white cheddar and spicy bell pepper sauce, served with green chile risotto  
14

**Pasta Primavera**  
Linguine, red & green bell peppers, asparagus, onions, zucchini, mushrooms, and cherry tomatoes, tossed in white wine garlic butter sauce, topped with basil, served with crostinis  
14

### Light Brews

**German Pilsner**  
(IBU 37, Gravity 1.048, ABV 5.4%)

**Pale Ale**  
(IBU 45, Gravity 1.052, ABV 6%)

**Green Chile**  
(IBU 12, Gravity 1.042, ABV 4.67%)

**Light American Lager**  
(IBU 10, Gravity 1.04, ABV 3.7%)

**American IPA**  
(IBU 78, Gravity 1.042, ABV 5.8%)

**American Wheat**  
(IBU 14, Gravity 1.044, ABV 4.8%)

### Dark Brews

**Las Cruces Lager**  
(IBU 34, Gravity 1.048, ABV 5.2%)

**Aggie Amber Ale**  
(IBU 15, Gravity 1.048, ABV 5.2%)

**Nut Brown Ale**  
(IBU 16, Gravity 1.048, ABV 5%)

**Abbey Ale**  
(IBU 18, Gravity 1.052, ABV 5.5%)

**Desert Stout**  
(IBU 20, Gravity 1.048, ABV 7.7%)

**Monthly Seasonal Brew**  
Ask Server for details!

### DLV's Signature Pecan Beer

Watch out, this brew can be extremely addictive. The perfect blend of pecan extract and D's Amber Ale have made this beer a top seller both in-house and across the state!  
(IBU 15, Gravity 1.048, ABV 5.2%)



*Growlers & Squealers Available!*

