



LUNCH & DINNER



APPETIZERS

Bacon Wrapped Jalapenos – Fresh jalapenos stuffed with cream cheese, wrapped in bacon and baked to perfection 9.89

Porters Combo – Battered mushrooms and battered zucchini combo 9.99

Nacho Grande - Chicken or Beef, salsa, sour cream, jalapenos, tomatoes, olives, avocado, onion, shredded cheese - \$10.49

Classic Wings - Classic bone-in wings sauteed in choice of classic buffalo sauce, honey BBQ or house BBQ.

6 wings 10 9 wings 14 12 wings 17

Chili Cheese Fries – Hand-cut or steak fries with choice of red or green chili 8.49

Baskets – Hand Battered Zucchini 8.99

Battered Mushrooms 8.49 **Fried Okra** 8.49

Chips and Salsa 4.99

SALADS

Porters Soup and Garden Bar - It's back! Yards of fruits, veggies, meats, specialty salads, toppings and today's fresh soups 13.49

Chicken Pistachio Salad - Grilled chicken, pistachio nuts, strawberries, red grapes, cranberries and topped with dark cherry balsamic vinaigrette 11.89

Steak Salad - 6 oz sirloin steak on top of fresh greens, avocado, red onion, cucumber and tomatoes 14.89

Ty Cobb - Sliced turkey, crumbled bacon, hard-boiled egg, avocado, tomato and Cheddar cheese on a bed of mixed green with choice of dressing 11.89

San Juan Taco Salad - Flour tortilla shell filled with your choice seasoned ground beef or shredded chicken, fresh greens, tomato, pinto beans, fire roasted corn, red onions, avocado, cheddar cheese, sour cream and salsa 12.95

House Salad - 3.25 **Side Garden Bar with entree** - 6

MEXICAN

(Includes beans and rice, and chips and salsa.)

6 oz Sirloin steak and Two Enchiladas - Choice of chicken, beef or cheese enchiladas 17.95

Make it an 8oz Ribeye for 23.95

Grande Mexi Combo - One taco, two enchiladas and a tamale 15.79

Enchilada Plate - Three enchiladas with choice of cheese, chicken or beef 12.49

Burrito - Choice of ground beef or shredded chicken smothered in red or green chile and cheese 12.79

Three Taco Plate - Choice of ground beef or chicken and soft or hard shell tacos 12.79

Tamale Plate Two tamales, beans & rice 12.95

SANDWICHES

SW Philly Steak – Sliced sirloin steak on a grilled French baguette, green chiles, bell peppers, onions and melted American cheese 13.49

Albuquerque Turkey – A Blue Moon tradition, flaky croissant stacked with turkey, chopped green chili, avocado, tomato and Provolone cheese 10.95

Blue Moon Club - Sliced turkey, ham, bacon, lettuce, tomato, Swiss & American cheese on choice of bread 10.95

Smoked Sirloin French Dip - House smoked, thinly sliced, sirloin steak, Provolone cheese on a grilled baguette 13.49

BLAT – Bacon, lettuce, avocado and tomato on choice of bread. 10.95

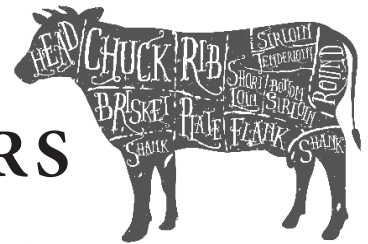
BBQ Pulled Pork – Our house smoked pulled pork on a classic burger bun 10.95

BBQ Brisket – Our house smoked beef brisket on a classic burger bun 10.95

Crispy Chicken Sandwich on Brioche bun, lettuce, tomato, provolone cheese, try it with buffalo sauce 11.95

Savory House Meatloaf Sandwich - Toasted baguette loaded with meatloaf, topped with provolone cheese and a side of marinara \$13.79

BURGERS



Build your own delicious burger the way you want!

Try our Aged Certified Angus Beef Burger or sub an Impossible Veggie burger for 2.49

Choice of side, lettuce, tomato, onion, pickle on a soft brioche bun

Fire grilled 1/2lb 8.99 1/4 lb 7.95

Add green chili, mushrooms, olive, avocado, jalapeno .75

Bacon 1.50 Brisket 2.00 Extra Patty 3.00

Cheddar, Swiss, American, Provolone .75

BBQ Sauce, Green Chile, Red Chile, Cowboy Chili .75

Patty Melt - Angus beef burger topped with grilled onions and Swiss cheese on grilled Rye 10.99

Route 66 flame grilled, served open faced with choice of red/green chile shredded lettuce, tomato and onion 10.99

PASTA

(with fresh made house sauces, includes garlic bread)

Blue Moon Chicken Alfredo – Pasta noodles with creamy alfredo sauce 12.89

Green Chile Chicken Pasta – Grilled chicken breast sautéed with Hatch green chile, mushroom, tomato and onion in chef's herb butter with linguine pasta. 12.89

Spaghetti with Savory Italian Marinara and House Made Meatballs, spaghetti noodles 12.89

Add a House Salad - 3.25 or Side Garden Bar - 6

Parties of 5 or more add 15% gratuity.

STEAKHOUSE

(Includes tossed salad, choice of one side, chef veggie and dinner roll)

House-cut Sirloin 6 oz 14.89 10 oz 17.99

House-cut Rib Eye A house favorite and fire grilled to perfection 8oz 18.79 12oz 23.79

Petite Filet - Perfectly seasoned and bacon wrapped 16.95

T-Bone - 26.99 Chopped Steak - 10.89
w/grilled onions

Porters Signature Porterhouse Steak - 24 oz
Sublime combination of tenderloin and strip steak with Chef's butter 38.95

Steak & Shrimp - Fire grilled house-cut sirloin and 4 jumbo breaded shrimp 19.79

Steak & Ribs - Fire grilled house-cut sirloin and two house smoked beef ribs 6oz 24.89 10oz 27.89

Surf & Turf - Our tender seasoned filet served with a lobster tail with drawn butter 26.95

Add a lobster tail to any entree for 9.99 or fried shrimp 5.99

SPECIALTIES

(Includes choice of one side and chef veggie)

Porters Chicken Fried Steak Porters famous 1/2 lb hand-breaded chicken fried steak. 14.49
1/4 lb Chicken Fried Steak - 10.89

Chicken Fried Chicken Dinner - It's a winner! Or try it grilled in our signature white wine sauce 13.89

Your favorite Chicken Tenders - House breaded and deep fried 10.89

Steak Fingers - Breaded cubed steak, crispy fried to perfection. 10.89

Mama's Meatloaf - House baked meatloaf with onion, bell pepper, mushroom and secret herbs and spices topped with house brown gravy 13.79

KIDS

(includes choice of side) 5.69

1/4 lb Burger

Chicken Strips

Mac-n-Cheese

Grilled Cheese Sandwich

Spaghetti Meatballs w/side of Texas Toast

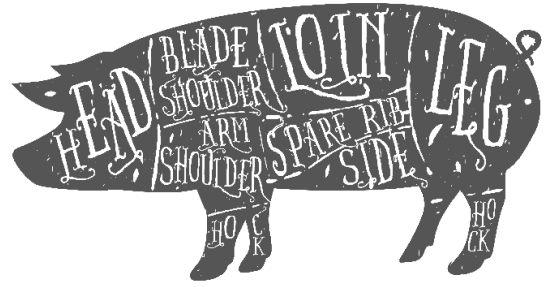
SIDES

Hand Cut Fries, Steak Fries, Potato Salad, Mashed Potatoes, Cole Slaw, Fried Okra, Baked Potato or Sweet Potato, Sweet Potato Fries, Mac-n-Cheese

DRINKS

Iced Tea, Sweet Tea, Raspberry Tea, Coke, Diet Coke, Dr Pepper, Diet Dr Pepper Sprite, Apple, Tomato, Orange and Cranberry Juice, Root Beer, Lemonade,

B B Q



We've got the smoker smoking! Ask your server what's ready now! Includes choice of side, pinto beans, Texas toast, jalapenos and pickles.

Beef Ribs 14.89

Brisket 13.59

Pulled Pork 10.99

Smoked Sirloin 14.89

Chicken 13.49

BBQ Combo -Choose 2 (Beef Ribs, Chicken, Brisket, Smoked Sirloin, Pulled Pork) 16.99 Choose 3 19.49

FROM THE CREEK

Catfish - Two fillets specially breaded and deep fried served with choice of side and chef's vegetable 14.89 One Fillet 11.49

Blackened Catfish - Served with choice of side and chef's vegetable. Two Fillets 15.89 One Fillet 12.49

Pan Seared Salmon - With lemon-garlic butter, choice side and chef's veggie 17.95

Lobster & Shrimp - One buttered lobster tail and six fried jumbo shrimp choice side and chef's veggie 23.95

Captain's Platter - Two beer battered cod fillets and Six jumbo fried shrimp with house cole slaw and a choice of one side 18.95

Jumbo Fried Shrimp Basket (10) one side, coleslaw 13.89

Beer Battered Cod - House filleted beer battered and crispy fried Cod, choice side and coleslaw 12.89

SAVE ROOM FOR PIE

Fresh Baked Pies! 5.49

(make it ala mode) 7.49

Specialty Cakes 6.95

NY Style Cheese Cake 5.49

Add Strawberries 6.95

Vanilla Ice Cream

Cup 3.50

Chocolate or Strawberry Sundae 4.50

Ask your server for a selection of today's pies and cakes

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BREAKFAST

Served Friday & Saturday 7:30am - 11am - Sunday 8am-11am Sunday Brunch Buffet 9am-2pm

Build Your Own Omelette

Fluffy three egg omelette served with golden hash browns or country potatoes and your choice of one side. \$7.69

Meat \$.75	Cheese \$.50	Sauce \$.50	Veggies \$.25	Diced Green Chile
Bacon	Cheddar	Hatch Red or Green Chile	Mushrooms	Diced Tomato
Sausage	Provolone	Country or Green Chile Gravy	Bell Peppers	Black Olives
Ham	American		Onions	Spinach
Chorizo	Swiss	Add a smoke salmon filet \$ 10		Diced Jalapeño

COWBOY BREAKFASTS

Served with two Cage Free eggs, golden hash browns or country potatoes and your choice of one side. Sub egg whites or Eggs Beaters \$1

Two Egg Breakfast- Choice of bacon, sausage, chorizo or ham. 9.99

Porters Chicken Fried Steak and Eggs - Handbreaded 1/2 lb Angus steak, eggs your way and choice of country or Hatch green chile gravy. 14.89

Cowboy Hash - Corned beef hash with eggs your way. 10.89

Steak & Eggs - 6 oz. fire grilled Certified Angus sirloin steak with two cage free eggs \$14.89

House Favorite 8 oz grilled Angus Ribeye - Served with eggs your way. 17.79

Country Ham & Eggs - 1/2 lb center cut ham steak 10.99

TASTE OF NEW MEXICO

NM plates served with pinto beans and golden hash browns or skillet potatoes.

Tamale with Eggs - New Mexico beef tamale, two eggs your style and a side of Hatch red or green chile. 12.95

Breakfast Burrito - A large flour tortilla stuffed with scrambled eggs, sausage, bacon or ham, topped with Hatch red or green chile and cheese. 10.49 It's the Best! Hand held 6

Huevos Rancheros - Two eggs your style on a corn or flour tortilla, smothered in Hatch red or green chile and cheese. 9.99

Cheezy Morning Quesadilla - Large flour tortilla filled with cheddar and jack cheese, eggs, choice of meat, onions, tomatoes with salsa 10.49

SIGNATURE BENEDICTS

Served with hash browns or country potatoes and a side of fruit.

Classic - Toasted English muffin with ham and poached eggs, topped with hollandaise sauce 11.49

Ranch House - Tender smoked brisket, on top of grilled Texas toast, poached eggs with our Steakhouse hollandaise sauce 13.49

Atlantic Lobster - Steamed tail on top of toasted English muffin, fresh greens, poached eggs, classic hollandaise sauce 16.95



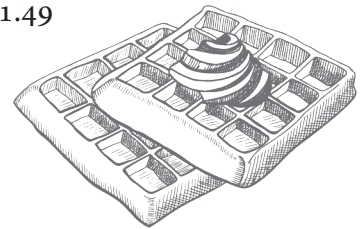
Seared Salmon - Lemon- garlic buttered filet on a toasted English muffin, poached eggs topped with classic hollandaise sauce 17.95

FRENCH TOAST

Served with two eggs and choice of sausage, bacon or ham.

Classic French Toast - Thick sliced, sprinkled with powdered sugar and served with whipped butter and warm maple syrup 10.49

Stuffed French Toast - Thick sliced and stuffed with blueberries and cream cheese. Sprinkled with powdered sugar and served with whipped cream and warm maple syrup 11.49



'CAKES & WAFFLES

Hungry Jack - A stack of two large fluffy pancakes, whipped butter and warm maple syrup served with two eggs and choice of meat 9.49

Short Stack Two fluffy pancake with butterd and syrup 5.49

Golden Belgian Waffle served with whipped butter and warm maple syrup 6.49

Waffle & Two Eggs and choice of meat 9.49

Waffle & Fruit - Your choice of bananas, strawberries or blueberries 8.49

Chicken & Waffles - Our famous house chicken tenders, served with a delicious Belgian Waffle 9.99

SIZZLING SKILLETS

Served with choice of one side

Country Fried - Potatoes topped with two eggs, chicken fried steak and your choice country or Hatch green chile gravy 13.49

New Mexico - Potatoes topped with your choice of bacon, ham or sausage, two eggs and Hatch red or green chile sauce and cheese 10.99

Chimayo - Chorizo, red potatoes, onions, fresh sliced jalapenos, topped with eggs and red chile 11.49

FAVORITES

Over the Moon Biscuits - Flakey biscuit topped with egg, choice of bacon, sausage or ham and smothered in our house country or Hatch green chile gravy 9.99

Breakfast Sandwich - Two eggs, choice of meat, cheddar on a flakey croissant and served with fruit 8.99

Old Fashioned Oatmeal - Served with toast or muffin, brown sugar, raisins and milk 8.49

Biscuits & Gravy - Two flaky biscuits smothered in our house country or Hatch green chile gravy 6.99

KIDS & SENIORS 62+

Pancake with sausage or bacon, one egg and hash brown 7.49

French Toast with sausage or bacon, one egg and hash browns 7.49

One Egg Breakfast with sausage or bacon, toast and hash browns 7.49

No senior discount on senior meals.

THE BAKERY

Cinnamon Roll 3.50

Buttermilk Biscuits .75

Dinner Rolls .75

Green Chile Corn Bread Muffins .75

SIDES

Toast, Cottage Cheese, Pancake, Apple Sauce, English Muffin, Pinto Beans, Biscuit-n-Gravy, Tomato and Avocado, Mixed Fruit (add .99)

A LITTLE EXTRA

One Egg 1.50

Two Eggs 2.50

Country Ham 4.49

Corned Beef Hash 3.99

Toast or English Muffin 1.99

Side of Gravy 1.50

Bacon, Sausage,

Ham, Chorizo 3.99

Oatmeal 6.49

Chile (red or green) 1.50

French Toast (4 slices) 7.49

Hash Browns 2.49

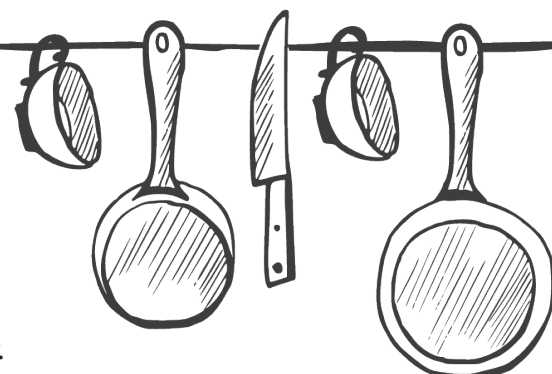
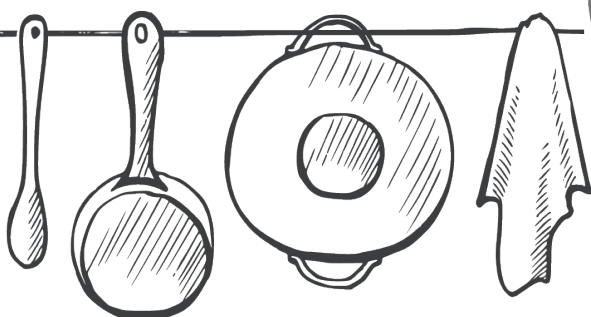
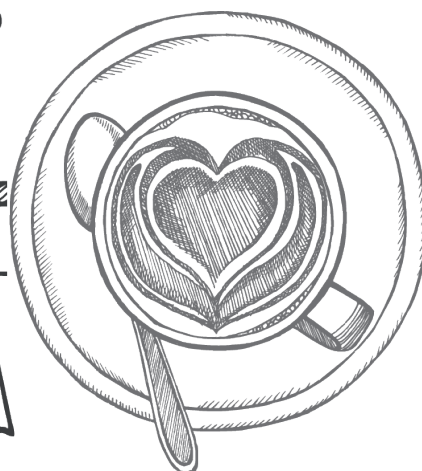
Belgian Waffle 5.49

Cottage Cheese 2.50

BREAKFAST DRINKS



Coffee, Hot Tea, Iced Tea, Sweet Tea, Coke, Diet Coke, Dr Pepper, Sprite, Apple, Orange, Cranberry and Tomato Juice, Lemonade, Cocoa and Milk



Parties of 5 or more add 15% gratuity.

FROM THE BAR

BEER

Bottled Beer

Corona Extra 4
Corona Light 4
Coors Light 4
Budweiser 4
Dos Equis XX Amber 4
Stella Artois 5
Shock Top 5

Draft Beer

Bud Light
Alaskan Amber

Ask your server about our
rotating selection of draft beer

WINE

Whites

Bread & Butter, Chardonnay
6oz 8 9oz 11 Bottle 26
House Chardonnay 6oz 6 9oz 9
St. Clair Chenin Blanc 6oz 7 9oz 10 Bottle 19
Whitehaven, Sauv Blanc 6oz 11 9oz 14 Bottle 27
Domani Ecco, Pinot Grigio 6oz 7 9oz 10 Bottle 19

Pinks, Rose, Sparkling

Prosecco Sparkling (split bottle) 8
Luccio Mascato D'Asti, 6oz 7 9oz 10 Bottle 19
St. Clair Rose 6oz 7 9oz 10 Bottle 19
St. Clair Imperial Kir Sparkling Wine 6oz 6 9oz 9
Brut 6oz 6 9oz 9

Reds

House, Cabernet 6oz 6 9oz 9
Apothic Red, Winemakers Blend 6oz 7 9oz 10
Saint Clair, Membres Red 6oz 7 9oz 10 Bottle 19
Bread & Butter, Pinot Noir 6oz 8 9oz 11 Bottle 24

Bottle Only

Double Eagle, Napa Valley 2013 Celebration Wine -
Grieve Family Winery 90

NEW MEXICO SPIRITS

RUM

Red River Jacks & Sixes Spiced Rum
Red River Rum Purkapile 80

AGAVE

Red River Cabres to Canon Agave Spirit

WHISKEY

Dire Wolf Bourbon Whiskey

VODKA

Teller Vodka
Teller Blueberry Lavender Vodka
Green Chile Infused Vodka

GIN

Lockpick High Dessert Style Gin

St. Clair NM Port

SPECIALTY COCKTAILS

House Bloody Mary 7.5 Try it with Jalapeno Vodka 8.5
Prosecco Mimosa: Classic, Strawberry or Pineapple. Made with Lamarca Prosecco 10
Classic Mimosa w/Brut 6.5
Rose Spritzer 7.5
Tequila Sunrise 7.5
House Margarita Reg 7.5 Grande 9.5
Imperial Margarita: Classic Grande Margarita with a St. Clair Imperial Kir float 12
Moscow Mule: Vodka, ginger beer and a twist of lime 7.5 Or try is with Whiskey!
Morning Mule: Our classic Moscow Mule with a morning splash of orange juice 7.5
Blueberry Lemonade: Made with blueberry vodka & mint 7.5
Hot Toddy: Whiskey, water, honey, lemon, cinnamon 7.5
Irish Coffee: Coffee, whiskey, cream, brown sugar 7.5
Hot Buttered Rum 7.5

Chi Chi Bottled Cocktails

Long Island Iced Tea 7.5
Mexican Muslide 7.5