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## GOOD EVENING AND WELCOME TO LVL 5

atop the beautifully unique and world-class Hotel Chaco. My name is Marc and I've been cooking since as far back as I can remember. My mother says that when I was 2 years old I stormed into her room demanding leftover Goulash but my first real memory was her showing me how to marinate and bake Turkey Wings when I was 8. I was born in The Bronx, New York and have worked and traveled all over the world but New Mexico has made me The Chef that I am today. We believe the Land of Enchantment is magical and invite you to experience in our approach and affection for what New Mexico has to offer at its very best. Your meal today will be crafted with clear vision, passion, attention to detail and most importantly, love.

Executive Chef  
Marc Quiñones

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## COCKTAILS

### SIGNATURE CLASSICS

#### SANDIA SUNSET | 15

Expedition Vodka  
Strawberry-Watermelon Maceration  
Lemon | Soda

#### THE BOTANIST | 15

The Botanist Gin  
New Mexico Ferments Kombucha  
Tonic | Lemon | Long Pepper | Thyme

#### SUN DAGGER | 15

Espolón Reposado | Four Roses Bourbon  
Agave Syrup | Lemon | Lime

#### SMOKED SAGE MARGARITA | 15

Espolón Reposado | Naranja Orange Liqueur  
Pressed Lime | Hickory Smoked Sea Salt Rim  
Illegal Mezcal Smoked Sage Margarita + 3

### SEASONAL SELECTIONS

#### C'OLD FASHIONED | 17

Maker's Mark Bourbon | St. George Nola  
Frangelico | Cold Brew Coffee  
Grand Marnier Foam

#### ABSINTHE MARGARITA | 15

Mi Campo Blanco Tequila | Madre Mezcal  
Grand Marnier | Pernod Absinthe  
Lemon | Lime | Agave Syrup

#### LATE HARVEST | 16

Woodford Reserve Bourbon  
St. George Spiced Pear | Orgeat  
Lemon | Ginger | Rosemary

#### PUEBLO BONITO HIBISCUS MARGARITA | 17

El Tesoro Tequila | Hibiscus | Agave  
Lime | Hibiscus Sparkling Foam

#### PEÑASCO BLANCO PALOMA | 17

El Tesoro Tequila | Grapefruit Liqueur  
Lime | Agave | Jarritos Grapefruit Soda  
Make it Smoky—Add Madre Espadin Mezcal +2

## SMALL PLATES

### CAULIFLOWER “WINGS” | 18

Spring Vegetable Ragout | Smoky Barbecue

### CEBOLLAS | 18

Variations of Spring Onion  
Crispy | Glazed | Pickled | Roasted

### BUFFALO SHORT RIB EGG ROLLS | 26

Garlic Noodles | Cracked Peanut Crumb  
Red Chile

### GRILLED CAESAR SALAD | 16

Romaine Hearts | Blistered Tomato | Pancetta  
Manchego | Sourdough | Yucca

### CHORIZO-CHEDDAR FLATBREAD | 16

Tomato | Aged Black Balsamic  
Little Pickled Herbs | Maldon Salt

### LOBSTER BAO BUNS | 24

Tarragon Pico de Gallo  
Sweet Chile Tabasco-Lime  
Sauvignon Blanc Crema

### SIMPLE GREEN SALAD | 15

Fresh Crisp Lettuces | Cracked Black Pepper  
Garlic Vinaigrette

### OLD TOWN CHARCUTERIE BOARD | MP

Regionally Sourced Meats | New Mexico Cheeses  
Blue Corn Breadsticks | Raspberry-Poblano Jam  
Parched Corn “Chicos” | Dehydrated Green Chile  
Dusted Pine Nuts

### FRIED ARTICHOKE HEARTS | 16

Mint | Lemon | Black Olive

### CHIMAYÓ RED CHILE CHICKEN LETTUCE WRAPS | 18

Toasted Peanut Crumb | Green Onion Relish

## LARGE PLATES

### ORGANIC SCOTTISH SALMON | 42

Artichoke Purée | Maple-Dijon Cream  
Crispy Artichoke Heart Garnish  
Burnt Lemon

*Sauvignon Blanc, Te Muna, Craggy Range,  
Martinborough, New Zealand | 15*

### FILET MIGNON | 72

Tucumcari, New Mexico Cheddar  
Whipped Potatoes | Fried Onion  
Cast Iron Asparagus  
Chaco Canyon Steak Sauce

*Malbec, Voyage 11, Red Schooner,  
Mendoza, Argentina | 20*

### TOMAHAWK PORK CHOP “CHULETA KAN KAN” | 68

Red Beans & Rice | Braised Greens  
Natural Pork Jus

*Pinot Noir, Rodney Strong Vineyards,  
Russian River Valley, California | 14*

### ROAST CHICKEN | 38

Half Roasted Chicken  
Fingerling Potatoes | Chicken Jus

*Chardonnay, Napa Cellars,  
Napa, California | 14*

### SUMMER SQUASH PAPPARDELLE | 36

Caramelized Squash  
Champagne Vinegar & Agave Glaze

*Riesling, Willamette Valley Vineyards,  
Willamette Valley, Oregon | 14*

### BUFFALO SHORT RIB | 52

Anson Mills Goat Cheese Grits  
Arugula Salad | Lamb Fat Demi-Glace

*Zinfandel, Seghesio Family Vineyards,  
Sonoma, California | 14*