

TASTY BITES TO WASH DOWN YOUR BEER WITH.



# FOOD



## APPETIZERS

### MEAT + CHEESE \$16

JAMON SERRANO & CAPICOLA | ARTISANAL CHEESES | BLUEBERRY & FIG JAM  
TOASTED BAGUETTE | BAVARIAN MUSTARD  
FRESH BLUEBERRIES | PICKLED WATERMELON RADISH

### TRACTOR TRIO \$10

CHIPS | HOUSE SALSA ROJA | HOUSE SALSA VERDE  
AND HOUSE GUACAMOLE OR TRACTOR STOUT CHEESE  
OR HAVE ALL FOUR FOR +2

### GET PLOWED NACHOS \$10

BRAISED PORK OR RED CHILE CHICKEN | JACK CHEESE  
SLICED JALAPEÑO | TOMATOES | SOUR CREAM | LIME CREMA | COTIJA  
ADD FRESH GUACAMOLE FOR +.50

### CHEESE DIP + WARM PRETZEL \$9

WARM PRETZEL | TRACTOR MILK STOUT CHEESE | BAVARIAN MUSTARD

### CHIPS + SALSA \$6

CHIPS | HOUSE SALSA ROJA OR HOUSE SALSA VERDE

### HOUSE GUAC + CHIPS \$8

### 8 BRICK OVEN BAKED WINGS \$12

CHOICE OF RUB OR SAUCE: SUMAC GREEN CHILE RUB | SMOKED CAJUN  
ALABAMA WHITE BBQ | SPICY BUFFALO | RASPBERRY CHIPOTLE  
SERVED WITH CELERY, CARROTS AND RANCH OR BLEU CHEESE DRESSING  
ADD EXTRA DIPPING SAUCE FOR .50 EACH

### TROUBLED MINDS SLIDERS \$9

3 BRAISED PORK OR CHICKEN ADOVADA | CILANTRO-JALAPEÑO SLAW  
PICKLE CHIPS | COTIJA  
ADD ALABAMA WHITE BBQ OR BUFFALO SAUCE FOR .50

### 2 QUESADILLAS \$9

CORN TORTILLAS | BRAISED PORK OR RED CHILE CHICKEN | CHEDDAR  
JACK | SLICED JALAPEÑO | DRIZZLED WITH LIME CREMA | TOPPED  
WITH PICKLED WATERMELON RADISH  
SERVED WITH SALSA ROJO  
ADD GREEN CHILE, SOUR CREAM OR GUAC FOR .50

### 8 STUFFED MUSHROOMS \$10

CHIMAYO RED CHILE SPICED ITALIAN SAUSAGE | PARMESAN |  
MOZZARELLA | PANKO | CHIVES | COTIJA

(4-10 PM ONLY)

## 12" ARTISAN PIZZA

SUB CAULIFLOWER CRUST FOR +2

### BLUEBERRY & JAMON SERRANO \$16

BLISTERED BLUEBERRIES | JAMON SERRANO | HONEY GOAT CHEESE | FRESH THYME  
SUGGESTED PAIRING: HAYMAKER HONEY WHEAT

### STATION #2 BRAISED PORK \$15

HOUSE MARINARA | BRAISED PORK | AUTUMN ROAST GREEN CHILE | JALAPEÑO  
TOMATO | PICKLED WATERMELON RADISH | CHEDDAR JACK | COTIJA  
SUGGESTED PAIRING: ACREAGE IPA

### PEPPERONI+GREEN CHILE \$15

HOUSE MARINARA | PEPPERONI | AUTUMN ROASTED GREEN CHILE  
PARMESAN | MOZZARELLA  
SUGGESTED PAIRING: PILSNER #15

### ALABAMA WHITE BBQ \$15

SHREDDED RED CHILE CHICKEN | ALABAMA WHITE BBQ | CARAMELIZED ONIONS  
MOZZARELLA | CHEDDAR JACK  
SUGGESTED PAIRING: DOUBLE PLOW OATMEAL STOUT

### TRUFFLE+MUSHROOM \$15

CRIMINI MUSHROOM | WHITE TRUFFLE OIL | GARLIC SAUTÉED SPINACH  
PARMESAN | MOZZARELLA | CHIVES | TOASTED PIÑON  
SUGGESTED PAIRING: MILK MUSTACHIO STOUT

### CHRISTMAS IN ITALY \$15

CHIMAYO SPICED ITALIAN SAUSAGE | HOUSE MARINARA | TOMATO  
AUTUMN ROASTED GREEN CHILE | MOZZARELLA | CHIVES  
SUGGESTED PAIRING: PILSNER #15

### MARGHERITA \$13

HOUSE MARINARA | TOMATO | FRESH MOZZARELLA | BASIL | GARLIC OIL  
SUGGESTED PAIRING: THAI BASIL MINT CIDER

### FOUR CHEESE PESTO \$13

SPINACH & CILANTRO PESTO | MOZZARELLA | PARMESAN | COTIJA  
CHEDDAR JACK | TOASTED PIÑON  
SUGGESTED PAIRING: ACREAGE IPA

### BUFFALO BLEU CHICKEN \$15

SHREDDED SPICED CHICKEN | SHAVED CELERY | MOZZARELLA | CHIVES  
BLEU CHEESE | BUFFALO SAUCE  
SUGGESTED PAIRING: NEW MEXICAN LAGER

### BYO PIZZA \$9

HOUSE MARINARA OR SPINACH & CILANTRO PESTO WITH SHREDDED MOZZARELLA  
+1 TOPPINGS - RED CHILE CHICKEN | SAUSAGE | PORK  
CAPICOLA | PEPPERONI | JAMON | BLUEBERRIES  
+.50 TOPPINGS - TOMATOES | GREEN CHILE | CARAMELIZED ONIONS | FRESH GARLIC  
BASIL | CHEDDAR JACK | MUSHROOMS | GARLIC SAUTÉED SPINACH  
ALABAMA WHITE BBQ | BUFFALO SAUCE | JALAPEÑO | COTIJA | TOASTED PINON

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# FOOD



## OVEN BAKED SANDWICHES

(11AM-4PM ONLY)

SERVED WITH KETTLE CHIPS, TORTILLA CHIPS OR A SIDE SALAD

### TOASTED CAPRESE \$10

ROMA TOMATO | FRESH MOZZARELLA | BASIL | GARLIC OIL | BALSAMIC GLAZE  
MIXED GREENS | FRENCH BAGUETTE

SUGGESTED PAIRING: THAI BASIL MINT CIDER

### CIAO AMIGO \$12

JAMON SERRANO | CAPICOLA | PEPPERONI | FRESH MOZZARELLA | MIXED GREENS  
AUTUMN ROASTED GREEN CHILE | TOMATO | RED WINE VINEGAR | GARLIC OIL

SUGGESTED PAIRING: PILSNER #15

### TRACTOR CUBAN \$12

BRAISED PORK | JAMON SERRANO | CHEDDAR JACK | PICKLE CHIPS  
SPICY GRAIN MUSTARD | FRENCH BAGUETTE

ADD BACON +1

SUGGESTED PAIRING: ACREAGE IPA

## SALADS

### TRACTOR CIDER GREENS \$8

MIXED GREENS | BLUEBERRY | WATERMELON RADISH | TOMATO | HONEYED CHÈVRE  
BLOOD ORANGE CIDER VINAIGRETTE

SUGGESTED PAIRING: BERRY CIDER

### BRICK OVEN TOASTED ROMAINE \$9

CAESAR DRESSING | HERBED CROSTINI | TOMATO | GREEN CHILE PARMESAN CRISP

SUGGESTED PAIRING: DELICIOUS RED APPLE CIDER

### CAPRESE SALAD \$10

ROMA TOMATO | FRESH MOZZARELLA | BASIL | BALSAMIC REDUCTION  
GARLIC OIL | HERBED CROSTINI

GLUTEN FREE - SUB MIXED GREENS FOR CROSTINI

SUGGESTED PAIRING: BLOOD ORANGE CIDER

## LITTLE TRACTORS

### 2 GRILLED CHEESE BITES+CHIPS \$6

CHEDDAR JACK+MOZZARELLA BETWEEN A TOASTED BAGUETTE

### MINI CHEESE QUESADILLA \$6

2 CORN TORTILLAS | CHEDDAR JACK | SALSA ROJA

ADD CHICKEN OR PORK +2

### 6" CHEESE PIZZA \$6

HOUSE MARINARA | MOZZARELLA | PARMESAN

## LATE NIGHT MENU

(10PM-12AM FRIDAY & SATURDAY | 10PM-11PM TUESDAY - THURSDAY)

### GET PLOWED NACHOS \$10

BRAISED PORK OR RED CHILE CHICKEN | JACK CHEESE  
SLICED JALAPEÑO | TOMATOES | SOUR CREAM | LIME CREMA | COTIJA

ADD FRESH GUACAMOLE FOR +.50

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SERVED WITH SALSA ROJO

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*Tractor Brewing Co.*