

SPRING TAKE-OUT

AT HELL'S BACKBONE GRILL & FARM

APRIL 29, 2024

from our farm

black currants • cherries
pears • peaches

blue hubbard squash
sugar pie pumpkins
garlic • goosefoot
sage • rosemary • juniper

& EGGS

from our happy flock

from our partner farms

RAMONA FARMS
ga'ivsa corn
LEFEVRE RANCH
pastured beef

THINGS TO KEEP IN MIND

LIKE HEAT? ask for our
complimentary "she devil" sauce

22% GRATUITY added
for groups of 6 or more

NO SEPARATE CHECKS
for groups of 6 or more

PLEASE, no talking on cell
phones in the dining areas

♥ **FOOD ITEMS** that are
wheat & gluten-free

▼ **FOOD ITEMS** that are
made vegan

🥜 **FOOD ITEMS** that
contain nuts or seeds

*see reverse for allergen information

GOOD EVENING & WELCOME!

SMALL PLATES & SALADS

BLUE RIBBON

BLACK-POWDER BISCUITS

with whipped sage butter
two biscuits for 3 or four biscuits for 5

CRISPY FARM SQUASH SALAD 15

shredded cabbage & romaine,
crumbled feta, fried butternut squash,
pepitas & a squash butter vinaigrette ♥ 🥜

ADD spiced tofu or house smoked trout for 7 more

ADD grilled chicken for 8 more

JUNIPER CAESAR 24

grilled romaine hearts,
fried capers & currants
with hand-grated parmesan ♥

ADD spiced tofu or house smoked trout for 7 more

ADD organic chicken for 8 more

DESERT SPICE RUBBED ROASTED CAULIFLOWER 14

warm kalvash chickpea salad
with fennel & mint ♥ ▼

GREEN CHILE MEATBALLS 13

boulder grass-fed & finished beef
with jalapeño cilantro crema
topped with roasted red pepper sauce ♥

SHE DEVEILED EGGS 7

spicy with habanero & bright with lime

ADD an additional egg for 2 more ♥

MAIN COURSES

LEMONY CLUCK 37

pan-seared organic chicken breast
in a zingy sauce of lemon & shallot
parsley'd jasmine rice
& an array of vegetables ♥

CRISPY TROUT 36

crispy skin-on pan-seared trout
with creamed fennel,
wild rice with currants, sumac
& asparagus ♥

SMOKED TROUT PASTA 30

bucatini & house smoked trout
in a preserved lemon beurre blanc
with spring peas, fresh dill
& toasted almonds 🥜

SPICY COWGAL CHIPOTLE

MEATLOAF 32

local grass-fed & finished beef
spicy backbone sauce
lemony mashed potatoes
& an array of vegetables

THE DINNER JENCHILADA 34

choice of: green chile beef
or farmy calabacitas
in a spicy habanero corn cream sauce
cilantro-pepita green rice
& an array of vegetables ♥ 🥜

VEGGIE DELIGHT 30

a heap of organic vegetables,
with house-baked spiced tofu
& cilantro-pepita green chile rice ♥ 🥜



BEVERAGES

ghia spritz 10
non-alcoholic apéritif
with soda & a twist

phony negroni 10
non-alcoholic apéritif
served over ice
with a twist

amaro falso 10
non-alcoholic apéritif
served over ice
with a twist

organic black iced tea 6

**bottomless pot
of organic & fair-trade
loose-leaf tea** 6
choice of: signature herbal,
english breakfast,
peppermint or chamomile

**hot, organic &
fair-trade coffee** 6
choice of: regular or decaf

french press coffee carafe
(*extra strong!*) 8

**san pellegrino
sparkling mineral water**
750 ml/6

boylan soda 6
choice of: cane cola,
black cherry & creme soda



ALLERGEN INFORMATION

MANY OF OUR DISHES
can be adapted to your
dietary specifications.
However, everything is
prepared in a kitchen that
also uses wheat & nuts, so
we cannot guarantee zero
cross contamination.

**PLEASE COMMUNICATE
ALL ALLERGIES** to your
server, even if you think
a certain dish is allergen-
free.

HELL'S DESSERTS

PIE-OF-THE-DAY 15

**DARK MAGIC PEAR
GINGERBREAD** 15
served warm
with ice cream
& salted butterscotch sauce ♥

**CHOCOLATE CHILE
CREAM POT** 13
rich chocolate custard,
a kiss of chimayo chile
& just-whipped cream ♥

**MEYER LEMON
POPPYSEED
BREAD PUDDING** 14
with white chocolate
served warm with vanilla
crème anglaise 🍪

**SALTED CHOCOLATE
CHUNK COOKIE** 8 ♥

**BABY'S GOT THE BLUES
FUDGE BROWNIE** 8 ♥

OUR FARMSTAND

PAPER GOODS

OUR AWARD WINNING COOKBOOKS:

With a Measure of Grace 35
This Immeasurable Place 40
hbg sticker 4

BOOKS WE RECOMMEND:

A History of Kindness 16 • *Airmail* 16 • *Behind the Bears Ears* 16 •
Change of Heart 17 • *Confluence* 19 • *Desert Cabal* 12 • *Leave It As It Is*
18 • *Path of Light* 20 • *Processed Meats* 19 • *Seasons* 19 • *Stone Desert*
22 • *The Power of Mind* 19 • *This Desert Hides Nothing* 16 • *Tracing*
Time 19 • *Virga & Bone* 15 • *Writing Away* 20 • *What's Good* 27 •
Seasons 19 • *Why We Cook* 25

SEASONAL GOODS

boulder jam, jelly & butter 12/8^{oz}
stone ground lemon-sage mustard 12/8^{oz}
stonefruit bbq sauce 12/8^{oz}

STAPLES

peanut butter falcon dog biscuits 8
maple crisp & crumble granola 16/1^{lb}
blue ribbon black-powder biscuit mix 12
blue corn pancake mix 12
cinna-graham pancake mix 12
dreamy creamy hot & steamy oats 8
best EVER breakfast beans 8
lavender grinding salt 12
desert in a jar spice rub 14
sugar & spice pork rub 9
jenchilada chile sauce mix 14
chile powders: chimayo • guajillo • pasilla 6/2^{oz}
Redmond Real Salt® 14
organic blue cornmeal 7/1^{lb}
super sweet dehydrated corn 15/10^{oz}
christmas red posole corn 10/1^{lb}
cowgal chipper cookie mix 15
gluten-free golden palomino cookie mix 15
gluten-free dark magic gingerbread mix 15
signature blend coffee (*regular or decaf*) 15/1^{lb}
looseleaf tea: herbal 6/ea

APPAREL

25th anniversary iron-on patch 5
visors & hats 26
short & long sleeved t-shirts 30/36
crewneck sweatshirts 45
aprons: turquoise • black • pink 40

HOUSEWARES

25th anniversary tote bag 25
signature mugs 28
prayer flags 10/*small set of 10* • 20/*large set of 25*
View our full selection of goods at hellsbackbonegrill.com/shop

**COMMON ALLERGENS
USED IN OUR MENU:**
wheat, dairy, eggs,
pepitas (pumpkin seeds),
piñons (pine nuts), tree nuts.

**CONSUMING RAW OR
UNDERCOOKED MEAT**
fish or eggs may increase
your risk of foodborne illness.