

SPRING

AT HELL'S BACKBONE GRILL & FARM

APRIL 29, 2024

from our farm

black currants · cherries
pears · peaches · apricots
blackberries · plums
apples

blue hubbard squash
sugar pie pumpkins
garlic · goosefoot
sage · rosemary · juniper
pea tendrils · asparagus
flowers

& EGGS

from our happy flock

from our partner farms

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
ADD housemade jam for 1.50 more

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

TEA CUP OF OUR DELICIOUS THREE SISTERS POSELE 7

black beans, red posole corn,
butternut squash & green chile ♥ ▼

TEA CUP OF JALAPEÑO AVOCADO SOUP 7

gentle & creamy
with blackened tomatoes & cilantro ♥

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 ♥

WIINUUCH BEAN CHARRO 12

(the Ute name for fremont beans)
juniper broth & housemade bread ▼

SHE DEVILED 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 sumac
& an array of vegetables ♥

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

BOULDER BEEF BRAISE 37

slow-cooked grass-fed & finished beef
with collards & tomatoes
juniper red corn polenta
& 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

agua fresca 9
rotating farm fruit,
fresh squeezed citrus,
sage simple syrup & soda

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 iced tea 6
choice of: black or hibiscus

**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

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

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

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

**SALTED CHOCOLATE
CHUNK COOKIE** 8 ♥
ADD a scoop of organic
vanilla ice cream for 3 more

**BABY'S GOT THE BLUES
FUDGE BROWNIE** 8 ♥
ADD a scoop of organic
vanilla ice cream for 3 more

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.