

APPETIZERS

SHRIMP + AVOCADO TOSTADA 9

avocado fries, black beans + chorizo, iceberg, vegetable escabeche, achiote buttermilk dressing

CRISPY QUAIL LEGS 9

flash fried, achiote buttermilk dressing

SCALLOP CEVICHE* 12

lime, green onion, candied frezno chile, heirloom tomato, radish, smoked salt, extra virgin olive oil

CHIPOTLE SHRIMP + WAFFLES 10

blue corn + jalapeño waffle, grilled corn salsa, chipotle butter

CHICHARRONES 8

crispy southwestern pork belly, salsa morita

FOOD CART FARE

grab it when you can!



SOUPS, SALADS + STEWS

new mexican pork & green chile 🌶️ 6/8
aged jack cheese, onion, flour tortilla

bowl of red 🌶️ 6/8
texas beef chili, cheddar, onion, flour tortilla

green chile corn chowder 6/8
achiote chicken, potatoes, cilantro

casa greens ♣️ 7
mixed greens, radish, rajitas, pepitas, tomatoes, chipotle flat bread, oloroso vinaigrette

bright salad ♣️ 7
seasonal greens, mint, cilantro, sage, jicama, grapefruit, red chile powder, smoked tomato vinaigrette

*grilled romaine** 10
soft poached egg, tomatoes, shaved manchego, smoked trout, cornbread croutons, citrus caesar

taco salad 11
"stacked" bison taco, beans, pico, avocado, olives, cotija, achiote buttermilk dressing

PARA MESA GOOD FOR GROUPS

Colorado Bison Empanada 8
chipotle honey agave, capers, raisins, braised greens agrodolce

Trio Of Guacamole ♣️ 9
traditional, corn, chipotle guacamole, tortilla chips

Sausage + Cheese 14
chef's selection of artisanal meats and cheeses, membrillo, almonds, crostini and crackers

Chips + Salsa Sampler ♣️ 9
pico de gallo, chile morita salsa, ancho tomatillo salsa, chips

*Smoked Tomato Corn
Cake Fries* ♣️ 7
chipotle aioli

BEBIDAS PARA MESA DRINKS FOR THE TABLE

HOUSE MARGARITAS 32
sauza reposado 100% agave, lime, triple sec

COINHOUSE MARGARITAS 40
heradura silver, lime, cointreau

PRICKLY PIXIE 36
cazadores reposado, prickly pear puree, triple sec, lime

WHITE SANGRIA 36
housemade seasonal white sangria with white wine

RED SANGRIA 36
housemade seasonal red sangria with red wine

NAVAJO TACOS

CRAZY GOOD, FLUFFY, LIGHT AND HAND HELD

 **THE SANTA FE** 5
smoked chicken, charred tomato salsa, asadero cheese, caramelized onion

 **THE PUEBLO** 5
achiote pork, tomatillo salsa, jalapeño jack, brussels sprout slaw

 **THE TEXAN** 6
epazote braised beef, pico de gallo, black beans + chorizo, chipotle aioli

 **THE GAUCHO** 6
slow braised lamb, smoked tomato aioli, brussel sprout slaw, cowboy beans

 **THE MARICOPA** 6
gulf shrimp a la plancha, green chile aioli, peach habanero salsa, brussels sprout slaw

 **THE MOJAVE** 6
duck confit, pickled cactus, chipotle agave, manchego cheese

 **THE SONORAN** ♣️ 5
calabacitas, avocado, ancho tomatillo salsa

THE CHEF AND THE BUTCHER

we partner with local farmers and ranchers to offer features from our in-house butcher shop. ask your server for more details.

DINNER TIME!



KACHINA
SOUTHWESTERN GRILL



WELCOME TO KACHINA SOUTHWESTERN GRILL
Kachinas are Native American spirits often represented in doll form. A Kachina can represent anything in the natural world or cosmos, from a revered ancestor to an element, a location, a quality, a natural phenomenon, or a concept. We hope that you enjoy a magical trip through the southwest and experience unexpected flavors and ingredients.

OUR RANCHERS AND FARMERS

LAZY BEE RANCH HONEY
brighton, colorado

SILVER CANYON COFFEE
boulder, colorado

BROKEN SHOVELS FARM
henderson, colorado

HAZEL DELL MUSHROOMS FARM
fort collins, colorado

MILBERGER FARMS
pueblo, colorado

CONE RANCH
julesburg, colorado

PRAIRIE RIDGE BUFFALO RANCH
limon, colorado

TEAKOE TEA
lakewood, colorado

RAMONA FARMS
sacaton, arizona

BOULDER NATURAL MEATS
denver, colorado

COLORADO TORTILLA COMPANY
commerce city, colorado

GROWERS ORGANIC
denver, colorado

CURE ORGANIC FARMS
boulder, colorado

JUMPIN GOOD GOAT FARMS
buena vista, colorado

COLORADO CUTS
littleton, colorado

THEOS SWALLOW FORK RANCH
meeker, colorado

FRONTIER TROUT RANCH
saguache, colorado

HOST YOUR EVENT AT KACHINA

let's give 'em something to talk about
from polished professional events to sexy ladies' night out to grandpappy's 80th birthday party — we have the spaces, the menus, and the charm to blow your guests away.
erica.duclos@sagerrestaurantgroup.com, 303-410-5024

♣️ - VEGETARIAN

🌶️ - SPICY

🚫 - GLUTEN FREE

10600 westminster boulevard
westminster, colorado 80020

303 410 5813

kachinagrill.com

executive chef: jeff bolton

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*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COMIDA

“MAIN DISH”

NEW MEXICAN CHICKEN ENCHILADA

stacked, christmas style, aged cheddar, dry jack 15

SMOKED BISON MEATLOAF

quinoa corn pudding, pasado demi, braised greens agrodolce 15

COLORADO STRIPED BASS

pan seared, red chile popcorn crust, poblano pesto, heirloom tomato salad, braised fennel 19

THREE SISTERS

ga'ivsa, tepary bean hash, rajias con crema, shaved manchego cheese 19

FILETES A LA PLANCHA

speck-wrapped beef tenderloin, spicy sweet potato green chile gratin, smoked chile jus, baby squash - 7 oz 25

GRILLED CHICKEN & CHORIZO

chorizo-stuffed thigh, achiote grilled breast, abuelita chocolate mole, tequila lime cherries, chile spiced piñon nuts 19

TRADITIONAL PORK POSOLE ROJO

tomato, avocado, cilantro, cabbage, radish, tostados 14

COWGIRL RIBEYE

pan-seared center cut ribeye, black beans + chorizo, corn + wild mushroom compote, calabacitas, smoked chile oil - 10 oz 28

CHIPOTLE SHRIMP & WAFFLES

blue corn + jalapeño waffle, grilled corn salsa, chipotle butter 19

GREEN CHILE CHEESE BURGER

house grind, roasted anaheim chiles, smoked cheddar, brioche bun - MAKE IT BISON 15

NAVAJO TACO PLATE

your choice of two navajo tacos with rice + beans 16

FROM THE GRILL

SEASONED + SIMPLY GRILLED OVER A HOUSE BLEND OF HARD WOODS, BRAISED SEASONAL GREENS

PORK TENDERLOIN* 14
SMOKED CHILE JUS - 10 OZ

FILET MIGNON* 24
PASADO DEMI GLACE - 7 OZ

HANGER STEAK* 21
PEPITA BUTTER - 10 OZ

COLORADO RAINBOW TROUT 16
CORN SALSA

GULF WHITE SHRIMP 17
CHIPOTLE BUTTER - 6

ATLANTIC SEA SCALLOPS* 19
CHIPOTLE BUTTER - 4

COLORADO CHICKEN BREAST 12
CHARRED TOMATO SALSA

BONELESS TEXAS QUAIL* 18
POBLANO PESTO - 2

21 DAY DRY AGED BONE-IN BISON COWBOY RIBEYE* 47
JERKEY BUTTER - 22 OZ
- PLEASE ALLOW 25-30 MINUTES

MIXED GRILL: GULF SHRIMP, HANGER STEAK PINTXOS, CHORIZO-STUFFED QUAIL* 25
CHIPOTLE BUTTER

QUE TEMPERATURA?

“HOW WOULD YOU LIKE YOUR STEAK COOKED?”

- rare - cool red center
- medium rare - warm red center
- medium - pink center
- medium well - hot throughout, some pink center
- well - charred, cooked throughout

SIDES

COWBOY BEANS Ψ ⊗

BLACK BEANS AND CHORIZO ⊗

PIONEER FRIES Ψ

CALABACITAS Ψ ⊗

RANCH SLAW Ψ ⊗

BRAISED GREENS AGRODOLCE Ψ ⊗

ARROZ VERDE ⊗

SWEET POTATO GREEN CHILE GRATIN Ψ ⊗

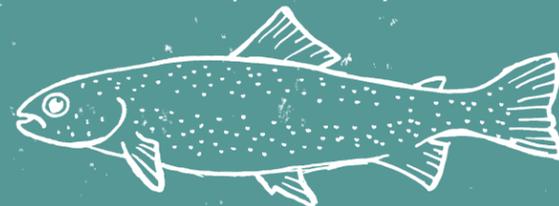
FOOD CART FARE

grab it when you can!

ONLY OFFERED FRIDAY EVENINGS

Clay Baked Trout

Due to the extensive preparation process, Chef Jeff offers our signature Clay Baked Trout only on Friday nights. Locally sourced rainbow trout from the Colorado River is wrapped in corn husks then wrapped in New Mexican clay. The clay allows the fish to absorb the flavors of epazote, cilantro and lemon. Once baked, the dish is cracked and served table side, offering a front row seat to the final process of a truly delicious meal.



Ψ - VEGETARIAN

⊗ - SPICY

⊗ - GLUTEN FREE

SAVE ROOM FOR DESSERT!



our staff is always available to answer any questions and show off our expertise! but for a few quick references of some uncommon menu items, here's a handy little glossary:

ACHIOTE a red paste made from annatto seeds, used commonly in mexican dishes and marinades.

AGAVE any plant deriving from the genus agave, there are over 100 species differing in size and colors. it is most well known for the plant that tequila is made from

ANCHO a dried poblano pepper, it has broad shoulders (ancho means 'wide' in spanish).

CALABACITAS or "little squash", a new mexico dish containing primarily squash, corn, and chiles as a base.

CHICHARRONES deep fried pork fat. can be eaten alone as a snack, or used to enhance recipes

COMIDA main dish or meal

COTIJA a hard cheese made of cow's milk, originating in cotija, michoacán, mexico, hence the name

EMPANADA a stuffed bread or pastry, (similar to a turnover) baked or fried

EPAZOTE a mexican herb with a very strong taste

ESCABECHE meaning pickled, a dish that is marinated in an acid, usually vinegar and/or citrus and typically served cold.

GUAJILLO "little gourd", a mild chile with thin flesh and shiny skin, it is deep orangish-red in color with brown tones

HUITLACOCHÉ the mexican corn truffle or corn smut, a fungus that grows on corn

MACHACA a mexican dish consisting of marinated shredded beef

MASA corn dough, a staple in Mexican cooking.

MORITAS a smoke dried red jalapeño pepper, smaller in size than a chipotle, but similar flavor profile.

PARA MESA for the table

PEPITAS the dark green seeds inside the white hull of pumpkin seeds

PICCADILLO a dish similar to hash, popular in south america, cuba, puerto rico, and the philippines

POLENTA a ground cornmeal generally having a smooth, creamy texture after cooked; it can be grilled, fried or baked after boiling.

POSOLE a traditional hearty mexican soup or stew made with pork, hominy, chiles and spices

RAJAS dried chile threads

GET BACK TO THE LAND.
GET BACK TO THE SOUTHWEST.