APPETIZERS

SHRIMP + AVOCADO TOSTADA 🤋

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

SCALLOP CEVICHE^{*} (R) 12

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

TRIO OF GUACAMOLE 🛞 4 🤋

traditional, corn + chipotle guacamole, tortilla chips

CHIPS + SALSA 🔊 4 。

pico de gallo, chile morita salsa + ancho tomatillo salsa, tortilla chips

CRISPY OUAIL

flash fried, achiote buttermilk ranch

COLORADO BISON EMPAN

chipotle honey agave, capers, raisins, braised greens agrodolce

SOUPS, SALADS + STEWS

NEW MEXICAN PORK 5 reen 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 618 achiote chicken, potatoes, cilantro

COSO GVEENS ¥ 7 mixed greens, radish, rajas, tomato, pepitas, chipotle flat bread, oloroso vinaigrette

bright salad 4 1 1

seasonal greens, mint, cilantro, sage, jicama, grapefruit, red chile powder, smoked tomato vinaigrette

Soft poached egg, shaved manchego, tomato, smoked trout, cornbread croutons, citrus caesar

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

ADD GRILLED SHRIMP, STEAK, OR CHICKEN TO ANY SALAD 8

LUNCH TIME!



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 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

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

MACHACA a mexican dish consisting of marinated shredded beef

MASA corn dough. a staple in Mexican cooking

PARA MESA for the table

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

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



10600 westminster boulevard westminster, colorado 80020 303 410 5813 kachinagrill.com executive chef: jeff bolton



SANDWICHES COME WITH CHOICE OF PIONEER FRIES, TORTILLA CHIPS OR SALAD

TRADITIONAL PORK POSOLE ROJO 🛞 14

pico de gallo, avocado, cilantro, cabbage, radish, tostados

SONORAN DOG 10

kobe all beef hotdog, applewood bacon, cowboy beans, pico de gallo, cotija, smoked tomato aioli

SMOKED BISON MEATLOAF 15

quinoa corn pudding, pasado demi, braised greens agrodolce

SMOKED CHICKEN FLATBREAD 12

caramelized onion, jack cheese, chipotle aioli, grilled chipotle flatbread

THREE SISTERS Ψ 💠 19

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

GULF PO-BOY 12

shrimp, pico de gallo, iceberg, smoked tomato aioli, house made bolillo

NEW MEXICAN CHICKEN ENCHILADA 🚓 15

stacked, christmas style, aged cheddar, dry jack

BREAKFAST BURRITO* 🗇

scrambled eggs, potatoes, chorizo, new mexican pork green chile, jack + cheddar cheese

4 CORNERS LUNCH

cup of soup, small casa salad, your choice of Navajo taco & coffee, tea or soda

GREEN CHILE CHEESE BURGER^{*}12

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

CHIPOTLE SHRIMP & WAFFLES 19

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

NAVAJO TACOS

CRAZY GOOD, FLUFFY, LIGHT AND HAND HELD



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



THE PUEBLO

achiote pork, tomatillo salsa, jalapeño jack, brussels sprout slaw

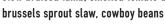


THE TEXAN

epazote braised beef, pico de gallo, black beans + chorizo, chipotle aioli



THE CAUCHO slow braised lamb, smoked tomato aioli,





THE MARICOPA gulf shrimp a la plancha, green chile aioli,

peach habañero salsa, brussels sprout slaw



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



THE SONORAN 4 5 calabacitas, avocado, ancho tomatillo salsa

NAVAJO TACO PLATE



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

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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.