

# APPETIZERS

## SHRIMP + AVOCADO TOSTADA 9

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

## SCALLOP CEVICHE\* 12

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

## TRIO OF GUACAMOLE 9

traditional, corn + chipotle guacamole, tortilla chips

## CHIPS + SALSA 9

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

## CRISPY QUAIL LEGS 9

flash fried, achiote buttermilk ranch

## COLORADO BISON EMPANADA 8

chipotle honey agave, capers, raisins, braised greens agrodolce

# 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, rajas, tomato, pepitas, 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, 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!



**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 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

♣ - VEGETARIAN

☼ - SPICY

☯ - GLUTEN FREE

10600 westminster boulevard  
westminster, colorado 80020

303 410 5813  
kachinagrill.com

executive chef: jeff bolton

# COMIDA

"MAIN DISH"

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 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\* 13

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

### 4 CORNERS LUNCH 14

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 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, brussels sprout slaw, cowboy beans



### THE MARICOPA 6

gulf shrimp a la plancha, green chile aioli, peach habaero salsa, brussels sprout slaw



### THE MOJAVE 6

duck confit, pickled cactus, chipotle agave, manchego cheese



### THE SONORAN 5

calabacitas, avocado, ancho tomatillo salsa

## NAVAJO TACO PLATE 16

your choice of two navajo tacos with rice + beans

 - VEGETARIAN

 - SPICY

 - GLUTEN FREE

SAVE ROOM  
FOR DESSERT!

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.