

LUNCH MENU – MONDAY THRU FRIDAY 12PM TIL 4PM

WOOD FIRED KITCHEN SOURCING ONLY THE FINEST AND FRESHEST INGREDIENTS

TAOS MESA BREWING'S COMMITMENT TO QUALITY

Freshness, quality, and attention to detail are our benchmarks we use when crafting our food and beer. We take pride in serving exceptional meats such as Gosar handmade sausage and chorizo from southern Colorado, Sweetgrass co-op organic beef also from southern Colorado and northern New Mexico and Zoe's uncured pepperoni and prosciutto. We use only 100% certified organic unbleached wheat flour – grown and milled at Central Milling in Utah. When possible, we use locally grown barley and rye from Colorado Malting Co in Alamosa, CO. We are confident that you will taste the difference that these quality ingredients impart in our products. SINCERELY, EXECUTIVE CHEF IAN KANE & HEAD BREWER MAX DAVIS.

LUNCH PERSONAL PIZZA

Personal 6" pizza served with a house salad and seasonal fruit.

Cheese	8.00
Veggie pickled onions, mushrooms, and cherry tomatoes	9.00
Meat sausage and pepperoni	10.00
gluten free crust or vegan mozzarella add	1.50

LUNCH SOUP OF THE DAY

Ask your server

Soup Only	6.00
Served with Side Salad and Fresh Baked Bread	10.00

LUNCH SANDWICHES

Served on a fresh baked bun with a house salad

BREWHAUS VEGGIE	9.00
smoked mozzarella, cucumber, marinated peppers, mixed greens, and Italian vinaigrette	
MEATBALL	12.00
sweet grass fed beef, veal, and kyzer pork, panko breadcrumbs, mozzarella, and San Marzano tomato sauce	
CAPICOLA	11.00
thinly sliced capicola, toasted fennel seed slaw, golden raisins, and dijon	
TAPROOM ITALIAN	12.00
pancetta, sopresatta, capicola, smoked mozzarella, marinated peppers, mixed greens, and Italian vinaigrette	

LUNCH INSALATA

HOUSE SALAD	9.00
pickled red onion, cucumber, tomato, olives, parmesan, and house-made croutons with house dressing	
ROMAINE AND KALE CAESAR	10.00
parmesan, roasted pepper, and ricotta crostini	
BEEETS AND AVOCADO	11.00
shaved fennel, arugula, and feta cheese served with balsamic vinaigrette	

NO SPLIT CHECKS FOR PARTIES OF 8 OR MORE—TAX NOT INCLUDED—20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE

LUNCH ANTIPASTI

ANITPASTO PLATTER

daily cheeses and meats, bread and accompaniments

Small 8.00

Large 15.00

AHI TUNA CRUDO

capers, pickled peppers, chile oil, and lemon vinaigrette, on a bed of arugula with house-made bread

12.00

CAULIFLOWER GRATIN

bianca sauce, parmesan, panko breadcrumbs, basil pesto, and arugula with your choice of mushrooms or chorizo

10.00

WOOD FIRED WINGS

hot honey, pickled peppers, and scallions

11.00

STUFFED MUSHROOMS

crimini mushrooms stuffed with chorizo, panko breadcrumbs, and parmesan

9.00

LUNCH PIZZA

12" crust = 6 slices

MARGHERITA (vegetarian)

San Marzano tomato sauce, mozzarella, basil, olive oil

13.00

PEPPERONI

San Marzano tomato sauce, mozzarella, oregano, Zoe's uncured pepperoni, parmesan

16.00

SAUSAGE

Gosar Italian sausage, basil, cherry tomato, pickled onion, green chile, mozzarella

17.00

CALABACITA (vegetarian)

San Marzano tomato sauce, pickled onion, green chile, corn, squash, mozzarella, cilantro

16.00

NUEVO ALOHA

San Marzano tomato sauce, pineapple, prosciutto, pickled jalapeños, scallions, mozzarella

17.00

INFERNO

San Marzano tomato sauce, Gosar chorizo, chile peppers, taleggio, mozzarella, hot honey

17.00

SMOKEY QUARTZ

basil pesto, smoked prosciutto, sun dried tomato, smoked mozzarella, cherry tomato, Italian parsley

17.00

MUSHROOM (contains meat)

white sauce, pancetta, ricotta, shitake, oyster, and crimini mushrooms, mozzarella, arugula, pecorino

19.00

THE FARMER

white sauce, meatballs, ricotta, kale, lemon, mozzarella, hot honey

17.00

LUNCH PIZZA – BUILD YOUR OWN 10.00

SAN MARZANO TOMATO SAUCE, BASIL PESTO, OR BIANCA SAUCE – 12" crust = 6 slices

VEGAN CHEESE 3.00

GLUTEN FREE CRUST 3.00 (contains dairy & eggs)

1.00 TOPPINGS

green chile, pesto, pickled onions, grated parmesan, hot honey, sun dried tomatoes, marinated peppers

2.00 TOPPINGS

olives, anchovy, arugula, mushrooms, pecorino, pickled jalapeños, pineapple, bacon

3.00 TOPPINGS

mozzarella, Italian sausage or chorizo, capicola, cherry tomato

4.00 TOPPINGS

meatballs, pancetta, Zoe's uncured pepperoni, prosciutto, sopressata