



MENU

APPETIZERS

VEGGIE VARIATION SUPER NACHOS

Tri-colored tortilla chips layered with cheese, beef or chicken, beans, green chile, lettuce and tomatoes. Served with salsa, sour cream and guacamole. Full \$11 Half \$8

GORGONZOLA STEAK QUESADILLA

Gorgonzola and Monterey Jack melted with grilled red onions, bell peppers, mushroom chipotle chile puree, bacon, and steak between a large flour tortilla. \$15

GREEN CHILE QUESADILLA

Melted cheddar & jack cheese with Hatch green chile in a large flour tortilla grilled to perfection. \$8
Add shredded chicken or beef \$2

CHIPS & SALSA

Tortilla chips served with our house made salsa. \$3
Add guacamole. \$3

CHICKEN STRIPS

Served with fries and a choice of BBQ sauce or ranch dressing. \$8

SOUP & SALADS

HEALTHY CHOICE COBB

Fresh spring mixed greens topped with cheese, black olives, onions, hard-boiled egg, hickory bacon, tomato, sliced avocado and your choice of dressing. \$10 Half \$8

IVORY

Fresh spring mixed greens with goat cheese, cherry tomatoes, slivered almonds, dried Turkish apricots, red onion and raspberry vinaigrette. \$10 Half \$8

GREEN CHILE STEW

Melt-in-your-mouth chunks of slow cooked beef, potatoes, tomatoes and New Mexico green chile is the perfect combo for any day! Cup \$4 Bowl \$5
Add a tortilla \$1

Add New York strip \$10
Add grilled salmon \$8

Add grilled chicken breast \$5
Add breaded chicken strips \$4

HAMBURGERS

BIG BUTTE BURGER

The best half pound burger in the land. Topped with cheddar, or Monterey Jack cheese on a toasted brioche bun with your choice of a side. \$10

Toppings 50¢ Hatch green chile, grilled mushrooms, BBQ sauce, avocado, bacon, guacamole or grilled onions.

BRISKET MELT

Smoked brisket with grilled onions, Monterey Jack cheese on a toasted brioche bun. \$9

GORGONZOLA BURGER

Caramelized red onions, creamy gorgonzola cheese, topped with a balsamic glaze on a toasted brioche bun. \$11

EB DAM GOOD BURGER

1/3 lb. with Cheddar cheese and chopped green chile on a toasted brioche bun. \$8

Substitute a burger with a Veggie Patty or Chicken Breast

All Burger items above served with your choice of side: fries, coleslaw or cottage cheese. Upgrade to onion rings, fried green beans, sweet potato fries, soup or side salad. \$1

SANDWICHES

THE "TBA"

Fire-braised turkey, avocado and hickory bacon stacked on sourdough bread. \$9

SOUTHWEST TURKEY

Fire-braised turkey, cheddar and Hatch green chile on toasted sourdough. \$8

TAVERN WRAP

Fire-braised turkey wrapped in a flour tortilla with lettuce, tomato, cheese, bacon, avocado, green chile and chipotle aioli. A local favorite! \$9

VEGGIE DELIGHT

Monterey Jack cheese, sweet roasted bell-peppers, grilled onions, avocado, tomato, lettuce and balsamic glaze on whole wheat. \$8

All Sandwich items above served with your choice of side: Fries, coleslaw or cottage cheese. Upgrade to onion rings, fried green beans, sweet potato fries, soup or side salad. \$1

SOUP AND SANDWICH

Half turkey sandwich on sourdough served with a cup of green chile stew. \$7

TAVERN FAVORITES

LOW CARB SOUTHWEST CHICKEN

Grilled chicken served over vegetables, topped with green chile Alfredo sauce, cheese and served with soup or salad. \$12

FISH AND CHIPS

Jumbo battered Pollock filet served with french fries, coleslaw, tartar sauce and lemon wedges. \$10

LOW CARB BUNLESS BURGER

1/2 lb patty with caramelized onions, mushrooms and Monterey Jack cheese. Served with vegetables and soup or salad. \$10

Substitute a Grilled Chicken Breast for a lighter option.

GREEN CHILE CHICKEN PASTA

Fettuccini pasta, green chile Alfredo sauce, chicken and cheddar-jack cheese. Served with garlic toast and soup or salad. \$15

CHICKEN FLORENTINE

Pasta with sautéed spinach, garlic & basil in a cream sauce. Served with garlic toast and soup or salad. \$16

FROM THE BAR

WINE

House - Chardonnay - Merlot - Cabernet - Chilean

Little Black Dress - Pinot Noir - California

Ecco Domani - Pinot Grigio - California

Beringer - White Zinfandel - California

BAMBOO MAI TAI

Rum, juice and more rum, the best of the beach

IVORY MARGARITA

Patron Silver, Cointreau, lime with a float of Grand Marnier

PACHYDERM PUNCH

Rum, blackberry brandy and Bananas 99 with a blend of refreshing juices, and a Myer's Rum floater. Our signature Rum Punch sure packs a punch!

BEVERAGES

Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper or Lemonade \$2

Regular or Decaf Coffee, Iced Tea, Hot Tea, and Assorted Herbal Teas \$2

Juice - Large \$2.75 Small \$1.75

The Elephant Butte Inn and the Ivory Tusk Tavern are locally owned and operated since 1996 and are proud to serve hormone and antibiotic free chicken, and Harris Ranch Beef burgers. We strive to bring you the best ingredients in all our food and are proud to be a part of this community.

Consuming Raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

TO GO ORDERS CALL 575.744.5431

TASTE OF NEW MEXICO

RIO GRANDE ENCHILADA PLATE

Three corn tortillas layered with cheddar & jack cheese, smothered in red or green chile sauce.

Served with rice and beans. \$9

Add chicken or beef \$2 Add an egg \$1

ZIA COMBO PLATTER

One cheese Hatch green chile relleno, one beef or chicken taco along with one rolled cheese enchilada smothered with red or green chile sauce. Served with rice and beans. Truly the best sampling of New Mexico! \$12

TRES TACO PLATE

Three beef or chicken tacos stuffed with shredded lettuce, cheese and tomatoes. Choice of crispy corn or soft flour tortillas.

Served with rice and beans. \$9

CHILE RELLENOS

Two cheese stuffed Hatch green chiles battered and smothered in red or green chile sauce. Served with rice and beans. \$8

STEAK AND ENCHILADA

8 oz. NY strip, rolled cheese red or green enchiladas served with rice and beans. Choice of Soup or Salad \$24

BLUE CORN TOSTADAS

Served with chicken or beef and topped with beans, cheese, pico de gallo, lettuce, onions & sour cream. \$9

BEEF & BEAN BURRITO

Beef, beans & potatoes in a flour tortilla, smothered with green or red chile sauce & cheese, served with rice. \$8

Make it a Southwest Favorite when you add a Relleno inside \$9

TUSK SPECIALTIES

AVAILABLE AFTER 5PM

SALMON

Grilled salmon, seasonal vegetables and choice of baked potato or herbed rice. Served with soup or salad. \$23

NEW YORK STRIP

8 oz. NY strip, aged for 25 days served with seasonal vegetables, baked potato or herbed rice. Served with soup or salad. \$23

IVORY TUSK'S FAMOUS RIB-EYE

14 oz. delicious Rib-Eye steak grilled to your specifications served with port-wine glazed mushrooms, a baked potato or herbed rice. Served with soup or salad. \$27

Top it off with Mushroom Marsala Sauce for \$2

SMOKED PORK RIBS

Mesquite smoked pork ribs served with vegetables and your choice of a side. Needing an extra napkin never sounded so good!

Full Rack \$18 Half Rack \$13