

dinner

at hell's backbone grill and farm ~ good evening and welcome!



small plates and salads

♥★the award-winning backbone house salad 9

organic greens, toasted pepitas, super sweet dried corn
organic apples & honey-chile vinaigrette
add our house-baked tofu, smoked trout or chicken breast for 6 more

♥★ cup of either one of our delicious posoles 8

black bean, green chile & butternut or spicy red chile turkey

♥creamy farm sunchoke soup 9

with port & rosemary

mini moqui mac 8

a very grown-up baked macaroni and cheese with roasted organic tomatoes, corn, green chiles and organic vegetables

♥ she-deviled farm eggs 6

♥goat cheese fondue 12

handmade black pepper crackers & seasonal fruit

♥idaho smoked trout-pecan pâté 12

tiny house-made toasts & organic vegetables

♥local lamb meatballs 9

with our farm-grown & house-made jalapeño-mint jelly

another basket of biscuits 3



things to keep in mind

like heat? ask for our complimentary "she devil" sauce

20 % gratuity added for groups of 8 or more

we can separate checks for our guests,

kindly let your server know prior to ordering

please no talking on cell phones in the dining room

(♥) food items that can be made without wheat or gluten

(★) food items that can be made vegan



main courses

♥★bowl of posole 17

your choice of:

black bean, green chile & butternut squash

or spicy red chile turkey

with a brown sugar cornbread muffin

spicy cowgal chipotle meat loaf 25

local grass-fed and finished beef

spicy backbone sauce

organic vegetables & lemony mashed potatoes

♥lemony cluck 26

pan cooked skin-on mary's chicken breast

zingy sauce of lemon, organic shallots & herbs

organic vegetables & parsley'd basmati

the moqui mac 21

a very grown-up baked macaroni & cheese

with roasted tomatoes,

corn, green chiles & organic vegetables

add our house-baked tofu, smoked trout or chicken breast for 6 more

♥★ farm veggie delight 21

sautéed vegetables & house-baked spiced tofu

pueblo brown rice pilaf

♥★the dinner jenchilada 24

your choice of:

organic turkey & cilantro or garden calabacitas

in a sweet habanero corn sauce

with organic vegetables & pueblo brown rice pilaf

♥skillet-fried trout 27

encrusted with blue corn, molasses & pecans,

organic vegetables & pueblo brown rice pilaf

♥boulder beef braise 29

slow cooked grass-fed and finished boulder beef,

organic tomatoes, chard, green chiles & marjoram

with green chile polenta & organic vegetables

♥grilled pork tenderloin chop 36

local stonefruit barbecue sauce

organic vegetables & lemony mashed potatoes

♥local cut of the moment *market price*

local grass-fed and finished beef grilled to your liking

choose spiced-rubbed or traditional salt and pepper

organic vegetables & lemony mashed potatoes

hell's desserts



♥ chocolate chile cream pot

rich chocolate custard with a kiss of chimayo chile
just-whipped cream

10

lemon poppy bread pudding

with whipped cream
and crème anglaise sauce

9

brown butter carrot cake

lots of cream cheese frosting

9

♥ vanilla bean crème brûlée

made with farm eggs

9

♥ s'mores hot fudge sundae

housemade roasted marshmallow & graham cracker

10



tea & coffee



organic iced tea 4

bottomless pot of organic & fair trade tea 4

signature herbal, english breakfast, earl grey,

gunpowder green, peppermint, chamomile, rosehip rooibos

organic & fair trade coffee, hot or iced 4

regular or swiss water process decaf-bottomless!

french press coffee carafe (extra strong!) 8



soda, water, juice & milk

dry rhubarb 4

all-natural utah apple beer N/A 4

blue sky all-natural & organic soda 4

sugar-free cola, cola, lemon lime,

root beer, cream soda, orange, ginger ale

jackson hole soda 4

rootbeer, ginger, sarsaparilla

san pellegrino prickly pear 4

fresh squeezed rosemary limeade 5

martinelli's organic sparkling apple cider 5.50

san pellegrino sparkling mineral water

250ml/4 or 1 liter/7

fresh squeezed orange juice 4

organic apple juice 4

organic cow milk 4

