



Turtle Mountain Brewing Company

905 36th Place SE, Rio Rancho NM 87124

(505) 994-9497

www.turtlemountainbrewing.com

Kitchen Hours:

Sunday - Thursday 11:00am - 8:30pm

Friday - Saturday 11:00am - 9:30pm

We reserve the right to close the kitchen early on slow nights.

Please call ahead to ensure our kitchen is still open.

Ask your server about our Daily Specials!



PIZZAS

Classico	Pomodoro sauce, house-pulled mozzarella and shredded parmesan topped with fresh basil	10
Ojo Caliente	Habanero Stout BBQ sauce, chicken, mozzarella and cheddar	11
Chimayo 	Marinara, pepperoni, green chile, mozzarella and oregano	11
White Sands	Garlic oil, ricotta, provolone, shredded parmesan and mozzarella	10
Black Mesa	Marinara, pepperoni, Italian sausage, ham, bacon and mozzarella	13
Truchas	Marinara, artichoke hearts, roasted red peppers, spinach, mozzarella and pine nuts	12
Adam Bomb 	Marinara, pepperoni, Italian sausage, spinach, green chile, mozzarella and pine nuts	13
Buckhorn	Buffalo sauce, chicken tenders, green onions, diced tomatoes, mozzarella and ranch drizzle	13
Miah-T	Marinara, pepperoni, bacon, Italian sausage, mushrooms, green chile, black olives, shredded parmesan and mozzarella	14
Shiprock	Marinara, pepperoni, Italian sausage, mushrooms, mozzarella and oregano	12
Cabezon	Fresh tomatoes, prosciutto, shallots, roasted garlic, mozzarella and fontina	13
Chicama	Basil pesto, chicken, sun-dried tomatoes and mozzarella (pesto contains nuts)	14
Alamosa	Alfredo sauce, spinach, mushrooms, diced tomatoes, chicken, mozzarella and shredded parmesan	13

CALZONES

Manzano 	Italian sausage, green chile, mushrooms, ricotta, mozzarella and marinara	13
Baldy	Hand-made meatballs, ricotta, mozzarella and marinara	13
Sandía	Ham, pepperoni, onions, poblano peppers, ricotta, mozzarella and marinara	13
Mimbres	Spinach, artichoke hearts, roasted garlic, roasted red peppers, ricotta, mozzarella and marinara	13

Extras Green chile, mushrooms, yellow onions, poblano peppers, fresh jalapeños, tomatoes, spinach, marinara, black olives: **1.00** Roasted garlic, shallots, artichoke hearts, pineapple, roasted red peppers, pepperoni, Italian sausage, bacon, salami, ham, feta, ricotta, pomodoro sauce, provolone, cheddar, shredded parmesan: **1.50** Chicken, turkey, pine nuts, kalamata olives, sun-dried tomatoes, prosciutto, alfredo, fontina: **2.00** Pesto, mozzarella, meatballs, house-pulled mozzarella, anchovies: **3.00** GF crust: **4.00**

APPETIZERS

We use trans-fat free oil for all fried items

Jumbo Pretzel 	Hand-made pretzel with coarse salt and a side of TMBC mustard	5
Turtle Tidbits	A selection of three cured meats paired with three artisanal cheeses, served with TMBC mustard, basil pesto, crostini and grapes (pesto contains nuts)	14
Cochiti Combo	House-made tortilla chips served with queso, salsa and guacamole	11
Spin Dip	Spinach and artichoke hearts blended with parmesan cheese and House Lager topped with diced tomatoes and green onions served with grilled pita wedges	9
Turtle Shells	Crispy potato skins filled with cheddar, bacon, diced tomatoes and green onions with sour cream	10
Calamari	House Lager battered and fried sliced calamari steak topped with pesto aioli and feta cheese served with marinara (aioli contains pine nuts and pecans)	11
Pork Belly Skewers	Two grilled skewers of house-cured and beer-braised pork belly drizzled with Pineapple Habanero sauce	13
Wings 	Stout boiled wings with choice of Mild, Hot, Hurt Me**, Habanero Stout BBQ, Pineapple Habanero or Nico's Nuclear Dry Rub** served with carrots, celery and ranch or bleu cheese **ABSOLUTELY NO REFUNDS	12
Hummus	Roasted garlic hummus topped with fresh basil, diced tomatoes and served with garlic bread and crudité	9
Quesadilla	Grilled flour tortilla with chicken or beef, mozzarella, cheddar and green chile with sides of salsa and sour cream GF tortilla available 2	Chicken 10
		Beef 11
Nachos	House-made tortilla chips, queso, tomatoes, fresh jalapeños, onions, black olives, lettuce, guacamole and sour cream with choice of chicken or beef (add one dollar for beef) Make your nachos "frachos" for 1 / 2	Half 9
		Full 15

SALADS

Dinner Salad	House greens, carrots, tomatoes and cucumbers	5
Brazos	House greens tossed in Caesar dressing** with shredded parmesan and croutons	9
Chama Valley	Fresh spinach, mushrooms, pine nuts and roasted red peppers	11
Valle Grande 	House greens tossed in Greek dressing with cucumbers, feta cheese, croutons, kalamata olives and tomatoes	12
The Matheson	House greens, turkey, ham, mozzarella, cheddar, cucumbers, tomatoes and black olives	12

House-made dressings:

Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Greek, Italian, Honey Mustard, 1000 Island, Bleu Cheese and Caesar**

** Our Caesar dressing contains raw egg Add an eight ounce grilled chicken breast 5

The NME nvironment Department advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

GRINDERS

Grinders are served with choice of string fries or steak fries.

Substitute a side salad, cilantro-lime cole slaw or fruit cup for **one dollar**. Onion Rings **3**

Bear Mountain	Ham, salami, pepperoni, provolone, sautéed onions and peppers with garlic mayo on a fresh hoagie roll	12
Sun Mountain ☀️	Turkey, ham, green chile, provolone, cheddar, tomato, onion and garlic mayo on a fresh hoagie roll	12
Cerrillos	Philly-style sirloin with sautéed onions and peppers with provolone on a fresh hoagie roll	13
Three Rivers	Dry-rubbed and fire-roasted beef thinly sliced on a fresh hoagie roll with provolone and a side of au jus	13
Mogollon Meatball Sub	Hand-made meatballs, house-pulled mozzarella, shredded parmesan and sliced basil on a fresh hoagie roll served with a side of marinara	12

BURGERS and CHICKEN

Burgers are a half pound of Angus beef, served with lettuce, tomato and choice of string fries or steak fries.

Substitute a side salad, cilantro-lime cole slaw or fruit cup for **one dollar**. Onion Rings **3**

Hatch	Burger with bacon, cheddar and green chile on a fresh kaiser roll	13
Bleu Lake	Burger with sautéed mushrooms and onions topped with bleu cheese dressing on a fresh kaiser roll	12
The Chuck ☀️	Burger with grilled jalapeños, onion rings, Habanero Stout BBQ sauce and cheddar on a fresh kaiser roll	13
Kona Chicken	Grilled eight ounce chicken breast with pepper jack, ham, grilled pineapple ring and Smokey Red Rye BBQ on a fresh kaiser roll	13

Toppings: Green chile, sautéed mushrooms and onions, swiss, provolone, cheddar, pepper jack: **1.00**

Prosciutto, bleu cheese dressing, bleu cheese crumbles, guacamole, feta: **1.50** Bacon, GF bun: **3.00**

PUB FAVORITES

Mesilla Mac 'n' Cheese	Our signature five cheese sauce over elbow macaroni with shredded cheddar and toasted bread crumbs Add green chile 1 Add bacon 1.50	10
Ruidoso Ribs	Half rack of slow-roasted pork ribs slathered with Smokey Red Rye BBQ and served with Southwestern black beans and loaded smashed potatoes	16
Phil's Fish 'n' Chips	Flaky cod fillets dipped in our House Lager batter then fried and served with pub-style chips, malt vinegar and tartar sauce	One Fillet 8 Two Fillets 12 Three Fillets 14
Animas Alfredo	Fettuccine, green chile and alfredo sauce topped with shredded parmesan and garlic bread Add an eight ounce grilled chicken breast 5	Half 9 Full 13
Slabtown Strip	House-cut, twelve ounce Angus NY Strip served with sautéed vegetables and loaded smashed potatoes	18

TURTLE MUNCHIES

Rio Grande	House-roasted corned beef, apple kraut, swiss and red chile aioli on fresh marbled rye served with choice of side	13
Chilili Chicken Wrap	Greek ... chicken, lettuce, kalamata olives and feta with Greek dressing Caesar ... chicken, lettuce, shredded parmesan with Caesar dressing** Both are served with choice of side GF tortilla available 2	10
Cheesy Bread	Melted mozzarella on toasted garlic bread with oregano and marinara	6
Santa Rosa Fish Tacos	Three blue corn tortillas filled with flaky cod fillets and cilantro lime cole slaw, drizzled with Pineapple Habanero sauce and served with green rice and Southwestern black beans	14
Adult Tenders	Five chicken tenders served with choice of Mild, Hot, Hurt Me or Habanero Stout BBQ sauce for dipping with choice of side	11
Niff Stix	Garlic oil, bacon, fresh jalapeños, shredded parmesan and mozzarella on our hand-made pizza dough	Small 7 Large 10

TURTLE TOTS MENU

For children 12 and under

Cheese Pizza**, Hamburger,
Chicken Tenders, Mac 'n' Cheese,
Corn Dog, Grilled Cheese,
Nathan's® Hot Dog

Sides: Fries, Tortilla Chips or
Fruit Cup

Drinks: Milk, Apple Juice, Lemonade,
Rootbeer, Dr. Pepper, Sprite, Coke,
Fanta Orange or Fruit Punch

Choose a side and a drink for your Turtle Tot

** Side not included with this item

7

DRINKS

Coke, Sprite, Dr. Pepper, Diet Coke, Rootbeer, Fanta Orange,
Bottled Cream Soda (no refills), Lemonade, Fruit Punch,
Iced Tea, Hot Tea and Coffee

2.50

DESSERTS

Choco Canyon	Chocolate fudge brownie with nuts topped with vanilla ice cream, chocolate syrup, caramel and pecans	7
Carrizozo Apple Calzone 	Caramelized apple calzone fried golden then topped with sugar, cinnamon and caramel sauce with vanilla ice cream	7
Skarda Scoops	Two scoops of vanilla ice cream topped with chocolate syrup	2

 - Turtle Mountain Specialty

No separate checks for parties larger than six people or on Fridays, Saturdays and Sundays. For our convenience and yours, please request separate checks when ordering, and understand that with separate checks food may come out at different times and cashing out will take longer.

THE STORY BEHIND TURTLE MOUNTAIN BREWING COMPANY

TMBC is the end result of way too much dreaming (and drinking) on the part of the proprietor, Nico Ortiz. Starting with a student exchange to Germany when he was 16, he has dedicated his life to the pursuit of good beer. This brewpub is the culmination of over two decades of “market research” in hundreds of restaurants, bars, brewpubs, breweries, garages, and beer festivals all over the world.

The name “Turtle Mountain” comes from the Tewa name for Sandia Peak. Alfonso Ortiz (Nico’s late father) was born and raised at Oke Owingeh, north of Espanola, and one of six Pueblos that speak Tewa. Nico’s father’s Indian name was “Okú Pin”, which translates as “Turtle Mountain.” As a tribute to his father, who provided the inspirational and financial means to open the pub, Nico named it Turtle Mountain Brewing Company.

The guiding principle of Turtle Mountain Brewing Company is to provide the people of Rio Rancho and surrounding communities with delicious, high-quality foods and beverages at an affordable price in a comfortable, friendly environment.

Being a fan of the show “Cheers”, Nico envisioned a place where regulars and visitors alike could come in and feel like they are part of the family. Turtle Mountain’s employees are encouraged to get to know customers by name as well as background and interests. We feel that coming to Turtle Mountain should be like coming to a friend’s house for dinner, so please, make yourselves at home!

All of our hard work has been recognized locally with a three-and-a-half stars review in the Albuquerque Journal, as well as winning Alibi’s Best Restaurant in Rio Rancho for 2012 and 2013. We were also acclaimed in 2013 as a Best Place to Work by both the Albuquerque Journal and Albuquerque Business First, and have been featured nationally in All About Beer Magazine and Brewpub Magazine. Nico, Mick, Chuck, Jenny, Vicky, Shine, Phil, Marco, Stein and the rest of the staff thank you for your patronage, and we welcome you to the home of Rio Rancho’s Neighborhood Brewpub.

SEE OUR DAILY SPECIALS AND BEERS ON TAP AT
turtlemountainbrewing.com

TMBC’S HOUSE-BREWED BEERS CHANGE FREQUENTLY.
PLEASE SEE OUR BOARD FOR A CURRENT LIST!

“Hoppy” Hours: 3 - 6pm Monday thru Friday

	<u>12 oz</u>	<u>16 oz</u>	<u>20 oz</u>	<u>Sample platter</u>	<u>½ gallon growler</u>
“Hoppy” Hour	3	4	5		
Regular	4	5	6	6	10

Prices on Brewers’ Specials vary.