



Pepperhead

... chile on my mind

44 West Main Street, Cortez, CO 81321 • 970-565-3303 • www.pepperheadcortez.com

Welcome to Pepperhead!

“Pepperhead” is the term for someone who’s obsessed with chile peppers, and the founders of Pepperhead are true pepperheads. We strive to make sure the chile that arrives on your plate is the highest quality possible, which is why we roast all of our own green chile ourselves and team up with the best growers for our red.

Pepperhead is a locally-owned business, and we do our best to source everything locally that we can. We’re also working to be environmentally friendly, using recycled and biodegradable products and eliminating waste, which is why our sodas are fountain only and our beers are draft only. **All of our carry out cartons, cups, silverware and bags are made from renewable resources and are 100% biodegradable.** Questions about our philosophy? Ask us!

Drinks

Coke products, Iced Tea \$2
Piñon coffee \$2

Draft Beer — We offer only draft beer to limit waste from bottles to keep our environment clean. Our four handles rotate to feature local breweries and sometimes Dos Equis or Tecate. Your server will be happy to tell you about our current brews.

16 oz. \$4 pitcher \$12

Wine

House Red Glass: \$4 1/2 liter: \$7 Liter: \$12
House White

Selections from Guy Drew Vineyards — Please ask your server for current selections.

Pepperhead Sippers — The secret behind our tasty margaritas is the citrus liquors we make right here at Pepperhead. Each citrus-infused liquor is balanced and light, rich with fresh fruit.

Lemon, Lime or Orange 1 oz. \$4
Flight of all three \$10

Pepperhead Margaritas — Our margaritas are made with our signature handmade citrus liquors made in-house that give them an extra zing!

Le Marg — Our lemon liquor adds tart, clean flavor to these margaritas. \$5

O Marg — Made with our orange liquor, these are a bit sweeter than the Le Margs. \$5

Berry Marg — Our handmade lemon liquor is joined by a splash of raspberry liquor to sweeten it up and add a rich fruity flavor. \$7

Marg Platter — A quart of Le or O Marg ready to pour comes with a plate of quesadillas. **GF, V** \$25

Ask your server about our specialty margaritas!

The Lunch Box

These quick lunch plates come with rice and beans and get to your table super fast so you can enjoy a timely lunch.

Choose from a burrito, enchilada, taco or quesadilla.

One item \$5
Two items \$7
Three items \$9

Many of our menu items can be modified to fit your dietary needs. Don’t hesitate to ask your server any questions, and please tell us about your restrictions.
GF — Gluten-free option available
V — Vegetarian option available

Start here:

1. Quesadillas Platter — A large flour tortilla quesadilla is served with Pepperhead sauce to share or to keep all to yourself. \$5 Add chicken, beef or pork: **GF, V** \$8
2. Stuffed Jalapeño Plate — This sharable plate is full of unbreaded, plump jalapeños hand-filled with cream cheese and sausage. **GF** \$8
3. Nachos — Made with fresh chips, either classic (cheese only) or loaded (with everything). Either way, it's a sociable starter or filling entrée. **GF, V**
Classic: \$4 Loaded: \$8
4. Stuffie — Fill a fresh sopapilla with your choice of chicken, beef or pork and beans & rice, then smother it in either red or green sauce. **V** \$8
5. Chimichanga — A large tortilla is filled with your choice of chicken, beef or pork and cheese, rolled and fried, and then smothered in red or green sauce. Request extra spices for a twist. **V** \$8
6. Burro — A large tortilla is filled with your choice of chicken, beef or pork and rice, beans, cheese and rolled, then smothered in either red or green sauce. **V** \$8
7. Stacked Enchiladas — Beef, chicken or pork enchiladas are piled with cheese and smothered in red or green sauce. With beans & rice. **GF, V** \$8
Choose an optional topper:
 - a. Add sour cream + \$1
 - b. Add an egg + \$1
8. Huevos Rancheros — Two eggs served with rice & beans and tortillas and meat of your choice (beef, pork or chicken), served with either red or green sauce on this classic plate. **GF, V** \$8
9. Chile Bowl — Red or green chile with pork is served with beans, rice and tortillas. **GF** \$8
10. Posole — A bowl of classic corn soup cooked with pork and spices, served with tortillas. **GF** \$8
11. Southwestern Minestrone — A classic Italian tomato-based soup with a Southwestern twist: green chile, beans, and beef. A hearty bowl comes with tortillas. **GF** \$8
12. Torta Cubana — Griddled sandwich with your choice of beef, chicken or pork, pickles, cheese and Pepperhead sauce is pressed and served with beans and rice. \$8



13. Torta Ahogada — Griddled, pressed sandwich with your choice of beef, chicken or pork and cheese is smothered with red or green sauce is served with rice & beans. \$8

14. Ensalatone — A big, huge salad of various salad greens served in a large bowl with tomatoes, artichoke hearts, carrots, onions, olives, cheese, jalapeños, bell peppers, guacamole, a sprinkling of nuts and chicken, beef or pork. **GF, V** \$8 Half salad \$5

Mix it up here:

Combinations: All of these plates come with beans and rice.

A. Taco, relleno, enchilada and a bean burrito. Choose beef, chicken or pork for the enchilada and taco, and either red or green sauce to smother the enchilada and burrito. \$11

B. Two rellenos and an enchilada. Choose beef, chicken or pork for the enchilada, and either red or green sauce. **V** \$11

C. Two rellenos and a bean burrito. Choose either red or green sauce for the burrito. **V** \$11

D. Two enchiladas and a relleno. Choose beef, chicken or pork and either red or green sauce for the enchiladas. **V** \$10

R. “R” is for rellenos! Three rellenos and a side of red or green sauce for your dunking pleasure. **V** \$12

Get unique here:

Pepperhead Specialties: Our signature dishes.

Carne Adovada — Pork cubes are baked in a deep red chile sauce for this **very spicy** & flavorful dish. Served with rice, beans and tortillas. **GF** \$12

Molé — Chicken is baked in handmade molé sauce. Served with rice, beans and tortillas. * Molé sauce does contain peanuts. **GF** \$12

Tampequeña — Lightly seasoned, thin-cut steak kept company by a cheese enchilada and a carne seca taco and served with rice and beans, sour cream, guacamole and tortillas. **GF** \$12

Carnitas — Choice of chicken, pork or beef (or a combination!) cooked with spices and served with sautéed onions and peppers, rice, beans, guacamole, sour cream and tortillas. **GF** \$12

Pepperhead Steak — A large handcut steak from the round is served with sautéed onions and peppers, rice and beans. **GF** \$12

Vegetariano — A plate of veggies — lots of ‘em! — sautéed with spices comes with cheese, beans, rice, guacamole, sour cream and tortillas. If you’d like fresh jalapeños added, say so! **GF, V** \$12

Finish up here:

Desserts: All handmade favorites.

Flan — Classic caramel custard dessert. **GF** \$3

Sopapillas — \$1 each, 6 for \$5

Nido — A shredded sopapilla nest cradles an “egg” of vanilla ice cream. \$3

Seasonal fruit tart — **GF** occasionally available \$3