

# THE BLONDE BEAR TAVERN

*Edelweiss Lodge and Spa*

Après-Ski

## Happy Hour

*Every day from 3:00 pm to 5:00 pm*

Select Draft Beer	5
Well Drinks	5
House Wine - Red or White	6
Blonde Bear Classic Margarita	6

### Margaritas

Arroyo Secco - <i>Hornitos Resposado</i> , <i>Grand Marnier</i> and fresh Lime Juice	10
Alpine Silver Coin - <i>Patrón Silver</i> , <i>Cointreau</i> , and fresh Lime Juice	12
Absinthe - <i>Patrón Silver</i> , <i>Brimstone Absinthe</i> , <i>Naranja</i> , and fresh Lemon Juice	12
Blonde Bear Coin - <i>Don Julio Añejo</i> , <i>Grand Marnier</i> , and fresh Lime Juice	13

### Specialty Drinks

Flirtini - <i>Skyy</i> Vodka, <i>Triple Sec</i> , Cranberry Juice, and Champagne float	11
Pomegranate Martini - <i>Skyy</i> Citrus Vodka, with Pomegranate Purée	11
French Martini - <i>Grey Goose</i> Vodka, <i>Chambord</i> , and Pineapple Juice	12
Classic Manhattan - 15 year-old <i>Taos Lightning</i> Rye with <i>Carpano Antica</i> Vermouth	14

### Warmth After a Cold Run

Taos Ski Lift - Hot Cocoa with Peppermint Schnapps	8
Warm Apple Pie - Hot Apple Cider with <i>Tuaca</i>	8
Hot Toddy - <i>Makers Mark</i> Bourbon, Cognac, and <i>Tuaca</i> float	10
German Chocolate Cake - <i>Malibu</i> Rum, <i>Frangelico</i> , and Hot Chocolate	11

## Warm Beverages

### Café Pilon

*Cuban-style, 100% Arabica Coffee from Java Cabana*

House-Blend Coffee - Regular or Decaffeinated 2.75

### Danesi Caffè

*From Rome, a classic blend composed of selected Brazilian and African Arabica beans as well as the finest West and East African Robusta beans cultivated at high altitudes*

Espresso 3.00  
Caffè Macchiato 3.25  
Cappuccino 4.25  
Caffè Latte 4.25  
Caffè Mocha 4.75

Pot of Tea from New Mexico Tea Company 4.00

*Passion for bulk loose leaf tea from around the world. Some are proprietary blends, and some are imported directly by this Albuquerque-based company*

Irish Breakfast - India, China (organic)

Orange pekoe made from a blend of Indian and Chinese teas. Sweet aroma with a brisk aftertaste shines with milk and sugar

Rosie Earl Grey - New Mexico Tea Company Blend

A twist to traditional Earl Grey. Rose petals make a striking visual display adding a delicious floral note to the rich black tea

Masala Chai - Sri Lanka (organic)

Black tea, ginger root, cinnamon, cardamom, clove, and black pepper

Temple of Heaven Gunpowder - China

Green tea leaves are specially selected for quality, size and style. They are rolled into very small tight nuggets

Yerba Mate - Argentina (organic)

While still a relatively novel commodity in North America, Mate's popularity in parts of Latin America is massive

Pondi Cherry - India

This tisane boasts a medley of cherries, elderberries, rosehips, hibiscus, cranberries, blackberries, and raspberries

Ginger & Cinnamon - China, United States, Indonesia (organic)

Two powerhouse spices in one delightful herbal tisane blend. Ginger root, Cinnamon bark, Orange peel

Provence Rooibos - South Africa, Canada

Rooibos with rosehip shells, rose petals, lavender, raisins, dried red currants, dried black currants, and dried blueberries

Lavender Chamomile - New Mexico Tea Company Blend

Calming lavender, chamomile, cornflower, mallow blossom, lemongrass, and a hint of mango and lemon flavor

Hot Cocoa 3.75

Hot Apple Cider 4.00

## Wines by the Glass

### *House Wine*

Red or White 7

### *Sparkling*

#### Italy

##### Veneto

Indigenous Selections, Prosecco Brut DOC, 2014 11

#### United States

##### New Mexico

Gruet, "Sauvage" Blanc de Blancs, NV 13

### *White*

#### Austria

##### Niederösterreich

Pratsch Grüner Veltliner DAC, 2015 10

#### France

##### Loire Valley

Laporte "Le Bouquet" Sauvignon Blanc AOC 2014 13

#### Germany

##### Rhineland-Palatinate

Reichsrat Von Buhl, "Armand" Riesling Kabinett 2012 10

#### Italy

##### Lombardy

Casteggio, "Oltrepò Pavese" Pinot Grigio DOC 13

##### Veneto

Anselmi "San Vincenzo Veneto IGT 2015 11

#### United States

Starmont, Chardonnay Napa Valley 2011 14

### *Rosé*

#### Austria

##### Niederösterreich

Pratsch Rosé DAC 2015 10

### *Red*

#### France

##### Bordeaux

Château la Grange Clinet Premières Côtes de Bordeaux 2012 10

#### Italy

##### Piedmont

Vietti, "Tres Vigne" Barbera d'Asti DOCG, 2011 14

##### Trentino-Alto Adige

Cavit Alta Luna, "Phases" Vignetti della Dolomiti IGT 2010 10

##### Tuscany

Brancaia, "Tre" Rosso Toscana IGT, 2010 14

##### Veneto

Allegrini, Valpolicella DOCG 2011 9

United States

California

Sean Minor, "Four Bears" Pinot Noir Central Coast 2014

10

Starmont, Cabernet Sauvignon Napa Valley, 2007

17

## A Bite to Eat

French Fries	5 / 8
Sweet Potato Fries	6 / 9
Filet Mignon Slider <i>Caramelized Onions, Horseradish Cream</i>	6
Buffalo-Style Chicken Wings <i>Served with Bleu Cheese Sauce and Celery Sticks</i>	7 / 13
Fried Little Meatballs	7
Kat's Red Chile-Dusted Onion Rings <i>Served with your choice of Chipotle Cilantro or Smoked Habanero Rémoulade</i>	8
Fire-Roasted Green Chile Filets Sautéed with Organic Cornmeal <i>Served with your choice of Chipotle Cilantro or Smoked Habanero Rémoulade</i>	8
Mission Figs wrapped in Pancetta <i>Drizzled with Aged Balsamic</i>	9
Black Bean Hummus <i>Served with fresh Corn Tortilla Chips</i>	9
Baked Spinach and Artichoke Dip <i>Served with fresh Corn Tortilla Chips</i>	9
Grilled Pizza <i>Three Cheese, Tomato, and Basil</i> <i>Prosciutto, Fig, and Gorgonzola, with Arugula Pesto</i> <i>Tarte Flambée - Alsatian Bacon, Onion, and Fromage Blanc</i> <i>Sun Dried Tomato, Black Olive, Caramelized Onion</i>	8
Bratwurst in a Roll with Ingeborg's Bavarian-style Sauerkraut <i>Served with House-made Sweet Bavarian Mustard and French Fries</i>	13
Fish Tacos <i>Mahi-Mahi Filets in Mexican Beer Batter with Spicy Cole Slaw and Chipotle Mayonnaise in Flour Tortillas</i>	13

The Stauffen Burger, ½ pound Black Angus Beef with French Fries	15
<i>Add 1.00 each for Cheddar, Bleu, Bacon, Caramelized Onions, Green Chile, or Sweet Potato Fries</i>	
<i>Cheese Plate</i>	15 / 20
<i>Prosciutto di Parma Plate</i>	13 / 17
<i>Combo Plate</i>	13 / 17
Classic Chicken Pot Pie	16
<i>Topped with Puff Pastry</i>	
Mussels Sautéed with White Wine, Tomatoes, and Saffron	18
<i>(Moules Marinières - Île-de-France, France)</i>	

# Fondue

Fondue has been a tradition in Taos Ski Valley since its founding in the 1950s. Several restaurants here made variations of the dish in the style of Swiss, French, or Italian Alps in the 1960s and 1970s.

The word *fondue* derives from the French word *fonder* - meaning “to melt”. The French-speaking canton of Neuchâtel in Switzerland is often credited with creating the original cheese and wine fondue in the sixteenth century.

One legend suggests that the dish was fashioned during fighting between Protestants and Catholics, who reached common ground after the two created a communal dish together, one side providing the bread and the other the cheese. However, mentions of fondue have been found in court records from 1,000 years ago. A prototype of fondue using wine, goat cheese, and barley can be found in Homer’s *Iliad*.

Tradition calls for stirring the cheese in a figure-eight motion across the bottom of the pot to both coat the dipper thoroughly and stir the cheese mixture. The cheese-coated morsel is then transferred to a plate, slipped free of the fondue fork and eaten with a table fork.

Another tradition says that if a man loses his bread in the pot, he buys drinks all around, and if a woman does, she must kiss her neighbors.

Classic Swiss Cheese Fondue 15 / 29

*(Fondue Neuchâteloise - Zermatt, Switzerland)*

Gruyère, Emmenthaler, Riesling, Nutmeg, Kirschwasser

Served with House-made Baguette, Roasted Potatoes, and Sliced Bratwurst

Truffled Fontina Fondue 10 / 19

*(Fonduta Piemontese - Piedmont, Italy)*

Fontina, White Truffle, Pinot Grigio

Served with House-made Baguette, Roasted Potatoes, and Sliced Bratwurst

Spicy Cheese and Pepper Fondue 10 / 19

*(Queso Fondido - Taos, New Mexico)*

Gruyère, Pepper Jack, Cheddar, Jalapeño, Mexican Lager

Served with Corn Tortilla Chips and Sliced Bratwurst