

LITTLE TOAD CREEK



COCKTAILS

Cucumber Mint Mojito Silver rum, fresh mint, fresh lime juice, cucumber, simple syrup, & soda. 9

Summer Storm Rum & ginger beer with fresh mint, fresh lemon, & a dash of bitters. 8.5

Lavender Lemondrop Martini Rolling Still Lavender Vodka, lemon juice, and house-made lavender syrup. 10

Bloody Mary Vodka & our house-made Bloody Mary mix. 9
w/ Green Chile Vodka. 10

Espresso Martini Vodka, espresso, vanilla, & cream. 10

Gila Rita Five Ducks Silver Agave, Tres Marias Orange Liqueur, fresh-squeezed lime juice, & agave nectar with a salted rim. 9.5

Green Chile Cucumber Gimlet Green chile vodka, muddled cucumber, fresh lime juice, simple syrup. 10

Tropical Toad Rum, mango, pineapple, orange juice, & grenadine. 9 w/ spiced rum. 13.5

Honey Toad Blossom Bourbon, honey, fresh lemon, ginger beer, & bitters. 9

Dreamsicle Martini Vodka, Tres Marias Orange Liqueur, vanilla, cream, & muddled oranges. 10

Toad Fashioned Aztec bourbon w/ muddled orange, sugar, & a dash of bitters. 9
upgrade to a shelf whiskey. 10

Bully Bully *Dedicated to Billy Salopek* Spin on a classic Old Fashioned w/ muddled brown sugar, a dash of bitters, & a maple-pecan rim. 12

SOBER TOAD COCKTAILS

All the flavor without the buzz.

Garden Mojito Seedlip Garden 108, fresh mint, muddled cucumber, simple syrup, lime, & cluba soda. 9

Cosmic Grove Seedlip Grove 42, lime juice, cranberry juice, & simple syrup. 9

Our delicious, ready-to-drink

Mixed-Up Cocktails

MADE WITH BOOZE, JUICE, & AGAVE NECTAR

8/CAN

13.99/4-PACK

Mules

CLASSIC MULE

GIN & GRAPEFRUIT

MOJITO MULE

WATERMELON-JALAPEÑO

Margaritas

CLASSIC RITA

MANGO RITA

Mojitos

LEMON-RASPBERRY

BEER

Brewed fresh in our downtown Silver City brewery.

DRAFTS

20oz draft 7
16oz draft 5.5
10oz draft 4.75

FLIGHTS

four 5oz tasters 7.5
six 5oz tasters 10.5

Smarte Blonde *ABV 5.2, IBU 17.4*

Light, sweet malty aroma with low fruitiness and low hop aroma. Easy-drinking, approachable, malt-oriented American craft ale.

Lucky Toad Lager *ABV 4.9, IBU 19*

Light and crisp in the Helle's Lager style. Just enough mellow hops to balance the all-malt base of this refreshing summer lager.

Copper Ale *ABV 6.5, IBU 23*

Bright yet malt-forward, the light, citrusy hop character mingles with the maltiness that balances this ale with for a smooth, rich finish. For those who enjoy an amber ale: give this mining-district version a try!

Hop-A-Long Pale Ale *ABV 6.3, IBU 53*

Wild-harvested Neomexicana hops from the Gila along with rye in the grain bill give this pale ale an earthy start and noticeable hoppiness.

This is New Mexico!

Grumpy Old Troll IPA

ABV 7.6, IBU 84

Traditional IPA with lots of malt goodness and a substantial bitterness that comes from 5 hop additions of Chinook and Centennial hop varieties. The dry-hopping with Pacific Gem gives a pleasant sweet, citrusy aroma that will keep your taste buds alert and happy.



Pendejo Porter *ABV 8.2, IBU 27*

Roasty aroma, very dark brown, with garnet-like highlights approaching black in color, with a lightly burnt, black malt character. A large, strong beer that adds a slight alcohol warmth.

Toad Beer is now available to go in cans. Woo-hoo!

10.99/6-Pack

ASK ABOUT OUR GUEST TAPS!

Growlers

empty growler 6
new growler with a fill 17
just a fill 12

HAPPY HOUR

MONDAY - FRIDAY
3-6pm

\$5 Toad pints!

\$1 off wine & cocktails!

Cider

pint 8

BECOME A MEMBER OF THE MUG CLUB!

BUY YOUR MEMBERSHIP FOR \$50

Get Happy Hour prices on Toad pints & growlers
all day, every day.

Limited spots available. Renews every January.

WINE & SPIRITS

WHITE

- St Clair Chardonnay Deming, NM 7/26
Luna Rossa Pinot Grigio Deming, NM 7/26
Amaro Chenin Blanc Dry Las Cruces, NM 8/27

RED

- St Clair Cabernet Deming, NM 8/27
Demigod Cabernet Alto, NM 7/24
Blue Teal Merlot Deming, NM 7/27
Luna Rossa Nini Deming, NM 10/35

ROSÉ

- St. Clair Pink Deming, NM 7/26
Amaro Cruces Sunrise Las Cruces, NM 8/28

SPARKLING

- St Domaine Brüt Albuquerque, NM 7/26
House Mimosa St. Domaine Brüt with orange juice & an Oranjito liqueur float 7
Build Your Own Mimosa Bottle of St. Domaine Brüt and your choice of three juices 30

Specialty Spirits & Liqueurs

- Five Ducks Silver Agave 7 / 45
distilled from 100% organic Blue Agave
Sapo Grande 12
oak-aged straight american whiskey
**when available*

- Five Ducks Reposado 9 / 70
aged agave spirit

- Toad Venom Spiced Rum 10 / 75
pepper, cinnamon, allspice, vanilla, clove, oak

Well Spirits

- Vodka, Gin, & Rum 6.5

From Across New Mexico

Santa Fe Spirits

- Wheeler's Gin, 8 / 40
Colkegan Single Malt Aged Whiskey, 8 / 60
Atapino, 9 / 40

Dry Point Distillers

- Six-Shooter Rye, 9 / 58
Dry Spell Bourbon 7.5 / 45 Monsoon Gin, 8 / 45

Aztec Spirits

- Aztec Spirits Bourbon 7 / 35

Teller Vodkas

- Blueberry Lavender,
Green Chile 7 / 35

Rolling Still Vodkas

- Lavender 7 / 35

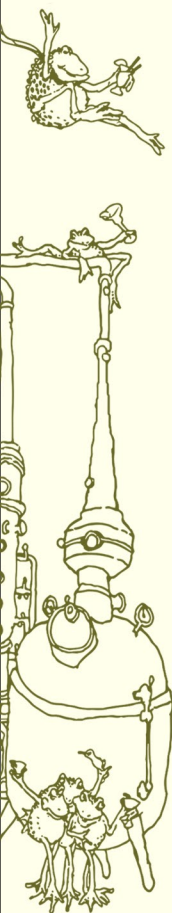
FLIGHTS

Taster Flights

- Six Toad Spirits 15
Six New Mexican Spirits 15

NM Favorites Flight

- Five Ducks Silver Agave, Rolling Still Lavender Vodka,
Wheeler's Gin, Six-Shooter Rye, 12



APPETIZERS & SALADS

For the Table

Snack Tray

Manchego cheese, capicola ham, pepperoni,
marinated olives, almond pesto & bread. 14

Nachos GF V

Tortilla chips with green chile nacho cheese,
tomato, onion, & jalapenos.

Just nachos 9 Chicken or pork 12

Green Chile & Lime Hummus V

Served with bread, carrots & cucumber slices. 8

Giant Warm Soft Pretzel V

Served with cheese sauce or dijon mustard. 12

Chips & Salsa V

Tortilla chips and salsa. 5.25

extra salsa 1.5

A Lighter Choice

Asian Salad V

Crisp shredded romaine, mixed greens, red bell pepper,
cucumbers, mandarins, peanuts, & crispy noodles served
with peanut ginger chipotle dressing. 11.75

add chicken 3

Mediterranean Tossed Salad GF V

Romaine, chickpeas, marinated olives,
roasted red bell pepper, cucumber, red onion,
& queso fresco tossed in lemon vinaigrette. 11.75

add chicken 3

Garden Salad GF V

Mixed greens, romaine, goat cheese, cucumber,
tomato, sunflower seeds and choice of dressing. 9.5

add chicken 3

Dressings: apple cider vinaigrette, ranch,
peanut ginger chipotle, or lemon vinaigrette

HAPPY HOUR TACOS

SERVED MON-FRI | 3PM - 6PM

5 Chicken Street Tacos GF

Green chile, chicken, avocado crema, queso fresco,
pico de gallo & slaw. 10.25

5 Carnitas Street Tacos GF

Red chile sauce, roast pork, avocado crema, queso
fresco, mango salsa & slaw. 10.25

We believe in real food & quality ingredients! All our
sauces and dressings are house-made with 100% olive oil,
including the house-made mayo & ranch! Our house-made
romesco and pesto contain almonds.

KB Kind Bread Co. **V** Vegetarian
GF Gluten Free

SANDWICHES

KB = Served on rolls from Kind Bread Co.

Also served with house-made pickles & your choice of spicy peanut slaw or chips. No substitutions please!

The New Mexico Reuben

Pastrami, onions, sauerkraut, green chile, swiss, & red chile thousand island on rye. 14

El Cubano KB

Roast pulled pork, capicola, swiss cheese, dijon, & house-made pickles on a cubano roll. 14.25

The Las Cruces KB

Red chile marinated pulled pork, red onions, & colby on a cubano roll. 14

Turkey Melt

Smoked turkey, bacon, smoked mozzarella, & green chile on toasted sourdough. 15.25

Turkey Club KB

Smoked turkey, bacon, lettuce, tomato, mozzarella, colby, & lemon basil mayo on a cubano roll. 15.75

Garden Hero KB V

Goat cheese, house-made romesco & olives, lettuce, cucumber, tomato, & red onions on a cubano roll. 11.5

Grilled Gourmet Three Cheese V

Smoked mozzarella, swiss, and manchego cheese on sourdough. 9.5

add green chile or tomato, +1 add bacon +2

PIZZA

Made with gluten-free cauliflower crust.

No substitutions please!

The Zia

Pepperoni, green chile, smoked mozzarella, parmesan. 14

The Gila Monster

Marinara, capicola, bacon, pulled pork, pepperoni, olives, onions, smoked mozzarella, & parmesan. 17.75

The Pesto Primo V

House-made almond pesto, olive oil, tomato slices, & mozzarella cheese. 18

The Farmer V

Romesco, olives, roasted red pepper, red onions, & goat cheese. 16.75

add capicola 2

Xmas Pizza

Pepperoni, jalapeno, marinara, smoked mozzarella, parmesan, & red chile sauce. 14

Top Your Own

Start with marinara, mozzarella, & parmesan and add up to 3 of your own toppings. 16.75
just cheese, 12

PROTEIN

pulled pork
chicken
bacon
capicola

VEGGIES

green chile
onions
olives
tomato
jalapenos
roasted peppers

SAUCE

pesto, +3
romesco
red chile

DESSERTS

Root Beer Float 6

Pendejo Porter Float

Must be 21+ to purchase. 8

Chocolate Sundae

Vanilla ice cream drizzled with chocolate syrup & topped with whipped cream, peanuts, and mandarin. 7

Chocolate Pretzel

Our warm soft pretzel drizzled with chocolate sauce & topped with whipped cream. 12

Add a scoop of ice cream, 1

Affogato

Two scoops of vanilla ice cream drizzled with caramel syrup and a sidecar of espresso. 8

SOFT DRINKS & COFFEE

Locally Roasted Coffee

For here, 3 + one free refill

To go, 16oz 3.5



Madre Nostra Kombucha 7.5

Ask server for available flavors!

Italian Soda 3

*add an extra flavor shot 50¢

Latte 4 **Cappuccino** 4 **Mocha** 4.5
Espresso or Americano 3

Iced/Hot Tea 2

one free refill

*add a splash of flavor, +50¢

Coke, Diet Coke, Sprite 2.5

Lemonade 3

one free refill

*add a splash of flavor, +50¢

Zia Soda 3.5

Root beer, watermelon soda, piñon soda

Ginger Beer 3.5

Hot Cocoa 3

Topo Chico Mineral Water 3

*Ask your server about our flavor shots!