

LITTLE TOAD CREEK

BREWERY & DISTILLERY

COCKTAILS

SIGNATURE COCKTAILS

Cucumber Mint Mojito Silver rum, fresh mint, fresh-squeezed lime juice, cucumber, simple syrup & soda. 8.50

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

Gin Flower Martini Little Toad Creek gin, lemon juice & house-made lavender syrup. 9 or sub vodka!

Bloody Mary Vodka & our house-made bloody mary mix 8.5 w/ green chile vodka. 9.5

New Mexico Bullfrog Vodka, Cafe Nocturno, cream, dash of root beer & a cherry on top! 9.5

Gila Rita Five Ducks Silver Agave, fresh-squeezed lime juice, Tres Marias & agave nectar with a salted rim. 8.5

or make it a jalapeno-rita for the same price

Green Chile Cucumber Gimlet Green chile vodka, muddled cucumber, fresh lime juice & simple syrup. 9.5

Tropical Toad Rum, mango, pineapple, orange juice & grenadine 8.5 with spiced rum 13.5

Honey Toad Blossom Bourbon, honey, fresh lemon, ginger beer & bitters 8.5

Dreamsicle Martini Vodka, Tres Marias, vanilla, cream & muddled oranges 9.5

Biscochito Martini Vodka, Cafe Nocturno Spiced Coffee Liqueur, cream & anise with cinnamon sugar rim 9

Paloma Five Ducks Silver, grapefruit juice, lime juice & soda with a salted rim 8

Non-alcoholic beer & mocktails also available!

MIXED-UP COCKTAILS

Our delicious, ready-to-drink cocktails made with booze, juice, and agave nectar!

8/can 13.99/4 pack

Mules, Margaritas & Mojitos

Classic Mule

Gin & Grapefruit Mule

Watermelon Jalapeno Mule

Mojito Mule

Lemon Raspberry Mojito

Mango Margarita

Classic Margarita

BEER

Brewed fresh in our downtown Silver City brewery.

DRAFTS

16oz draft 5

10oz draft 3.75

FLIGHTS

four 5oz tasters 7

six 5oz tasters 9.5

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.

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.

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!

6-packs 10.99

ASK ABOUT OUR GUEST TAPS!

Growlers

empty growler 6

new growler with a fill 17

just a fill 12

Cider

pint 7.5

HAPPY HOUR

MONDAY - FRIDAY 3-6pm

\$4.50 Toad pints!

\$1 off wine & cocktails!

BECOME A MEMBER OF THE MUG CLUB!

BUY YOUR MEMBERSHIP FOR \$50

GET HAPPY HOUR PRICES ON TOAD BEER (pints and refills)

ALL DAY, EVERY DAY!

Limited spots available. Renews every year.

WINE & SPIRITS

WHITE

Noisy Water Moscato Ruidoso, NM 7/26

Gruet Chardonnay Pondserosa, NM 8/28

Luna Rossa Pino Grigio Deming, NM 8/28

Luna Rossa Dry Reisling Deming, NM 8/28

RED

St. Clair Cabernet Sauvignon Deming, NM 8/28

St. Clair Merlot Deming, NM 8/27

Luna Rossa Nini Deming, NM 10/36

SPARKLING

St Domaine Brüt Albuquerque, NM 7/26

House Mimosa St. Domaine Brüt & your choice of juice 7

Specialty Spirits & Liqueurs

Five Ducks Silver Agave 6.5 / 45
distilled from 100% organic blue agave

Tres Marias Triple Sec Orange Liqueur 6.5 / 35
orange peel, cinnamon, clove

Cafe Nocturno Spiced Coffee Liqueur 9 / 40
espresso, cinnamon, cacao,
vanilla bean, allspice

Aged Spirits & Liqueurs

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 5.5

From Across New Mexico

Santa Fe Spirits Wheeler's Gin 7 / 40
Colkegan Single Malt Aged Whiskey 8 / 60

Dry Point Distillery Six-Shooter Rye 9 / 58

Aztec Spirits Aztec Spirits Bourbon 6 / 35

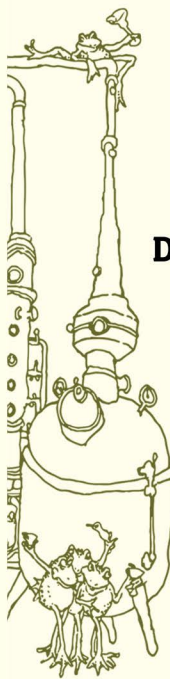
Teller Vodka Blueberry Lavender,
Green Chile 7.5

Spirit Tasters

Single ½ oz aged, 3.5
unaged, 2.5

Taster Flights six tasters, 12
each taster for aged spirits in flights, +1

NM Favorites Flight Five Ducks Silver
Agave, Wheeler's Gin, Taos Rye, Cafe Nocturno 12



APPETIZERS & PUB SPECIALS

For the Table

Toad Wings

Six premium meaty wings & drummies tossed in your choice of sauce, served with celery sticks & choice of ranch dressing, blue cheese, or aioli. 13.95
sauces: choice of Spicy Toad Sauce, teriyaki, chipotle BBQ

Green Chile Cheese Fries

French fries topped with green chile & cheese. 9.25
Add chicken or ground beef 3 smoked salmon 7

Cowboy Irish Nachos

Warm potato chips with nacho cheese, green chile, ground beef, diced tomato & onion. 12.45
Substitute tortilla chips for no extra charge!

Giant Warm Soft Pretzel

Served with choice of nacho cheese sauce, ranch, aioli, or blue cheese. 12

Chips Con Queso Y Salsa

Basket of tortilla chips with nacho cheese & salsa. 7.95

Fries 4.55 Sweet Potato Fries 5.95

Potato Chips 4.55 Onion Rings 6.35

PUB SPECIALS

Fish 'N' Chips

Hand-beer-battered fish, french fries & slaw. 15.25

Smoked Salmon Plate

House-smoked salmon, capers, tomatoes, cucumbers, red onion, lemon-thyme cream cheese & rye toast. 15.95

Smoked Pulled Pork Tacos

Three house-smoked pork tacos with lettuce, tomato, cheese & onion on grilled corn tortillas with slaw, chips & salsa. 12.25
Add BBQ sauce for 50¢.

Baja Style Fish Tacos

Three tacos with LTC beer-battered fish, spicy Toad aoli sauce, shredded cheese, lettuce, tomato & onion on grilled corn tortillas with slaw, chips & salsa. 13.25
ASK ABOUT OUR GLUTEN FREE OPTION!
Fish in a light rice flour rub.



BURGERS & SANDWICHES

Served on a brioche bun with your choice of french fries, homestyle potato chips, or spicy asian peanut slaw.

Substitute onion rings, sweet potato fries, or a side salad for 1.50

Add bacon for \$1.50, cheese or green chile for \$1, or green chile sauce for \$2.50!

Gluten Free? Try it on a bed of greens!
Or try a gluten-free bun for 75¢.

Cheese Burger

Hand-packed all-beef grilled burger with cheddar or swiss cheese. 13.95

Little Toad Creek Burger

Hand-packed all-beef grilled burger with Hatch green chile, grilled bacon & cheese. 15.25

Silver City Burger

Hand-packed burger drowned in house-made BBQ sauce, cheddar cheese & an onion ring. 15.25

Eric's Burger

Hand packed all-beef patty & fresh-sliced pastrami with swiss, onions, green chile, sauerkraut & homemade thousand island dressing. 15.25

The Hungry Hippie

Marinated grilled portobella mushroom, bell pepper, onions, swiss & cheddar cheese, lemon-thyme cream cheese, mixed greens & balsamic glaze. 15.25

New Mexico Reuben

Fresh-sliced pastrami with swiss, grilled onions, green chile, sauerkraut & homemade thousand island dressing on grilled rye. 15.25

Chicken Pub Club

Grilled chicken breast, bacon, green chile, swiss cheese with lettuce, tomato & onion on a bun with spicy aoli. 15.5

Pulled Pork Sandwich

Pulled pork in house chipotle BBQ sauce served with slaw & pickles. 13.95

Big Kid Grilled Cheese

Toasted with cheese, bacon & green chile on choice of sourdough or rye & swiss or cheddar. 10.75

Cajun Chicken Sandwich

Blackened cajun grilled chicken breast, bell peppers, onions, seasonal greens, melted feta cheese, preserved lemon cream cheese & topped with balsamic glaze. 15.5

Fried Chicken Sandwich

Deep fried chicken breast topped with green chile sauce & cheddar cheese. 15.5



SALADS

Asian Chicken Salad

Lime-marinated chicken breast, cabbage, carrots, green onions, red bell, mandarin orange & mixed greens with spicy peanut-chipotle dressing, topped with peanuts. 14.75

Salmon & Strawberry Salad

Smoked salmon, strawberries, red onion, feta, pecans, mixed greens, honey balsamic vinaigrette. 15.95
Sub chicken for no extra charge.

House Salad

Mixed greens, cucumber, tomatoes, feta, sunflower seeds, apple-cider vinaigrette.
small 5.50 large 9.95
add chicken 3 add salmon 7

dressings: apple cider vinaigrette, honey balsamic, peanut chipotle, ranch, thousand island, bleu cheese

DESSERTS

Root Beer Float 6

(21+) **Pendejo Porter Float 8**

Homemade Brownie Sundae

Vanilla ice cream, chocolate sauce, whipped cream, strawberries & pecans. 7

(21+) **Cafe Nocturno Sundae**

Just like our Chocolate Sundae, but served with a shot of our Cafe Nocturno Spiced Coffee Liqueur for drizzling. 12

Ask about our seasonal desserts!

SOFT DRINKS

Soda 2.5

Coke, Sprite, etc.

Hot Tea & Coffee 2.5

Lemonade 3

add a splash of flavor!

lavender, orange, pineapple, grapefruit, or cranberry

Iced Tea 2.5

Perrier 4

Juice 4

Ginger Beer 4

Hot Cocoa 4