



Kúcu Tequila Bistro was founded on an enduring symbol of the Americas, which is embodied in the great bison. The bison was once the symbol of the richness of the American plains and its spirit resonates throughout the great lands where we travel and live today, in the American West.

The word Kúcu comes from the indigenous tribal language for bison. Roaming from Mexico to Canada, the bison was a symbol of prosperity. The great tribes of North America looked to the bison for everything from food to clothing, tools, and weapons. To these ancient civilizations, the bison was life. At Kúcu Tequila Bistro, we gained our inspiration from these magnificent animals with the flavors and recipes of the great Southwestern region of North America.

We feature ingredients and recipes originating from the civilizations who followed the great herds, that have been passed down for thousands of years. Tequila spirits derived from the agave is paired with food that features flavors unique to each region's spices, flowers and herbs. Maize, beans, squash, tomatillos, hatch peppers and cactus provide flavors that complement the regional meats of bison and elk. This combination brings together a unique menu that celebrates our western heritage.





breakfast

*served daily from 7am to 11:30am
salsas: red (mild or hot) or green (mild or hot)*

southwestern omelet \$16 chorizo, black beans, onions, peppers, Oaxaca cheese, avocado, cilantro, choice of salsa	santa fe burrito \$14 bison sausage, egg, sweet potato, topped xmas red and green salsa
avocado toast \$12 two pieces with radishes, lemon, tomato, corn	huevos ranchero* \$18 black beans, pork green chili
bison flank steak and egg* \$28 sweet potato hash, white corn tortilla	el gringo Tim* \$15 two eggs, bison sausage, toast, sweet potato hash
two egg tacos* \$12 with sweet potato hash, peppers, corn tortilla, choice of salsa <i>sub navajo bread \$1.50</i>	sourdough french toast \$15 egg dipped sourdough bread, cinnamon, sugar, butter, maple syrup
divorced egg xmas* \$15 two eggs (topped with green & red salsa), sweet potato hash, white corn tortilla	mixed Kúcu hash \$8 sweet potatoes, black beans, eggs <i>add bison sausage \$6, chicken \$5, cauliflower \$4</i>
chilaquiles con huevos* \$13 tribal colorado yellow corn tortillas, eggs, queso fresco	açaí granola \$8 served with yogurt or milk <i>add strawberries, blueberries, or bananas \$1.75</i>

sides

bison sausage links	\$7
pork sausage links	\$5
bacon	\$5
egg	\$5
black beans	\$5
toast	\$4

drinks

coffee	\$5
mango juice	\$4
orange juice	\$4
milk	\$3

**Consuming raw or undercooked meat or eggs may increase your risk of food borne illness.*



TEQUILA BISTRO

salads

house \$10
mixed greens, corn, tomato, cucumber,
fresh lemon vinaigrette dressing

1/4 wedge \$12
bacon, blue cheese, tomato, ranch
dressing

santa fe \$15
mixed greens, tortilla chips, black bean,
corn, chile ranch dressing
add chicken, steak, or bison \$5

cobb with bacon \$15
mixed greens, tomatoes, queso fresco,
sliced avocado, hard boiled eggs, green
onions, ranch dressing

tres hermanas (3 sisters) \$15
fresh corn, black beans, squash, fresh
lemon vinaigrette dressing
*add fresh guacamole \$4, queso fresco \$3
add chicken, steak, or bison \$5*

soups

vegetarian red bean chili \$7
onion, pepper, tomato, corn, chili

pork hatch green chili \$8
with onion and tomato

creamy poblano chicken soup. . . \$7

appetizers

chips and salsa \$6
quinoa & black bean corn tortilla chips, red and green
salsa (choice of hot or mild)
add fresh guacamole \$4, queso fresco \$3

shrimp ceviche* \$13
red onion, pepper, lime, quinoa & black bean corn chips

hatch pepper & cactus \$13
pumpkin seeds, cactus, lime, quinoa & black bean corn
chips

smothered fried sweet potatoes \$12
green or red chili, queso fresco

two sausage sampler \$18
bison sausage & chef's pick, pepper jam, corn chip,
mustard, pickled jalapeños

Kúcu street corn \$7
cotija cheese, lemon pepper, crema fresca

Deb's tequila lime shrimp \$13
navajo bread, cilantro, coriander, red chilis, tequila,
fresh lime juice, cumin, red chili peppers, jalapeños,
fresh fennel

angry onions \$11
Angry James Pilsner battered shoestring onions, chile
ranch

fried buffalo cauliflower \$12
buffalo sauce, ranch dressing, celery

queso fundido \$15
served with warm flour tortillas, asadero cheese,
Oaxaca cheese
add ground bison, chorizo, or shrimp \$6

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← tacos →

served lunch & dinner

choice of salsa: red (mild or hot) or green (mild or hot)

angus steak \$6	elk steak \$8
southwestern slaw, cilantro, pickled red onion, white corn tortilla	southwestern slaw, cilantro, white corn tortilla
organic chicken \$5	Abe's shrimp tacos \$6.5
mixed greens, white corn tortilla	mixed greens, cotija cheese, cilantro, yellow corn tortilla
bison carne asada \$6.5	sweet potato & black beans \$4
southwestern slaw, cilantro, yellow corn tortilla	southwestern slaw, hibiscus tortilla
pork carnitas \$5	cactus with pumpkin seeds \$5.5
mixed greens, cilantro, white corn tortilla	corn, pickled red onion, hibiscus tortilla

burger *served lunch & dinner*

bison burger* \$15
on fried navajo bread, crema fresca, cotija cheese,
diced sweet potato fries

entrees *served after 5pm*

select two sides: cilantro white rice, black beans, squash of the day, sweet potatoes

rocky mountain trout \$31	airline bone-in chicken breast \$29
pan seared, poblano cream sauce	queso fresco and southwest spices topped with mango chutney
bone-in pork chop \$37	skewered elk medallions \$42
agave pomegranate demi glace	cactus, red onion, hatch pepper, tequila sauce
bison flank steak* \$38	
fresh herb chimichurri	
crispy poblano rellenos \$19	the tomahawk* \$150
fried roasted pepper, ascedero cheese, avocado drizzle, red salsa	bone-in beef steak, butter, pink himalaya sea salt <i>perfect to share or as an appetizer</i>

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cocktails & wine

margaritas

casa	\$9
El Jimador Silver Tequila, agave, house citrus blend, lime, salt	
desert rose	\$12
Corazon Silver Tequila, hibiscus agave, lime, Cava Rosé, orchid	
strawberry rhubarb	\$15
Dolce Vida 100 Proof Reposado Tequila, strawberry, rhubarb, agave, lime	
spicy cucumber	\$18
Maestro Dobel Barrel Select, cucumber, firewater, agave, lime, chile lime salt	
kúcu's signature silver margarita	\$18
Don Fulano Silver Tequila, Leopolds Orange Liqueur, clarified lime, maldon salt	
ranch water	\$14
El Jimador Reposado Tequila, Topo Chico, lime, black salt	

signature cocktails

anejo old fashioned	\$18
Maestro Dobel Single Barrel Anejo Tequila, cherry, orange, orange bitters	
girlfriend material	\$13
Wheatley Vodka, elderflower, Lo Fi Vermouth, clarified lime	
skinny paloma	\$14
Herradura Silver Tequila, clarified lime, High Noon Grapefruit Seltzer, rosemary, grapefruit oil	
winter's bone	\$16
Buffalo Trace Bourbon, Amaro Montenegro, lemon, egg white, aromatic bitters, star anise	
xocolate mole negroni	\$17
Los Vecinos Mezcal, Zucca Amaro, Aperitivo Select, chocolate bitters	
O.F.A.F.	\$18
Old Forester 100 Proof Bourbon, Leopold Bros Maraschino, aromatic bitters, orange oil, smoke essence	
café no se	\$15
Corazon Anejo Tequila, RumChata, cold brew, chipotle spice, orange oil	
signature bloody maria (mary)	\$13
choice of Corazon Silver Tequila or Wheatley Vodka, house made bloody mix, buffalo jerky, vegetable mix, salt	



white

chardonnay

Sonoma Cutrer <i>CA</i>	5 oz \$9 9 oz \$16 \$45
Los Vascos <i>Chile</i>	\$28
Jadot Macon <i>France</i>	\$32

sauvignon blanc

Locations NZ <i>New Zealand</i>	5 oz \$8 9 oz \$15 \$42
Terrunyo <i>Chile</i>	\$60

vinho verde

Aveleda <i>Portugal</i>	5 oz \$6 9 oz \$10 \$28
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albariño

Martin Codex <i>Spain</i>	5 oz \$7 9 oz \$13 \$35
Bodega Garzon Reserve <i>Uruguay</i>	\$37

rosé

Jean Luc Colombo <i>France</i>	5 oz \$7 9 oz \$13 \$35
Maison No. 9 <i>France</i>	\$52

txakoli

Hiruzta <i>Spain</i>	\$56
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torrontés

Bodega Colme <i>Argentina</i>	\$32
Piattelli Premium Cafayate <i>Argentina</i>	\$45

bubbles

Korbel <i>CA</i>	5 oz \$6 9 oz \$11 \$30
Korbel Rosé <i>CA</i>	\$30

blend

Locations ES <i>Spain</i>	5 oz \$9 9 oz \$16 \$45
Locations CA <i>California</i>	\$48
Orin Swift Abstract <i>California</i>	\$90
Orwin Swift 8 Years <i>Napa</i>	\$90
Lapostolle Grand Selection <i>Chile</i>	\$42
Root 1 <i>Chile</i>	\$36
Alta Vista Atemporal <i>Argentina</i>	\$51
Pago de Arinzano Tinto <i>Spain</i>	\$45
Vall Lach Embuix <i>Prévat, Spain</i>	\$59
Bodega Norton Lote Negro <i>Argentina</i>	\$98

red

pinot noir

Chacra Barda <i>Chile</i>	5 oz \$11 9 oz \$20 \$56
Williamette Valley Vineyards <i>California</i>	\$56
Enroute <i>Russian River</i>	\$105

cabernet sauvignon

Kendall Jackson <i>CA</i>	5 oz \$7 9 oz \$12 \$33
Montes Alpha <i>Chile</i>	\$50
Terrunyo Block Las Terrazas Pirque <i>Chile</i>	\$77
Primus - Mapio Valley <i>Chile</i>	\$46
Chateau Ste. Michelle Indian Wells <i>WA</i>	\$42
Groth <i>Napa Valley</i>	\$120

malbec

Alta Vista Vive <i>Argentina</i>	5 oz \$7 9 oz \$13 \$37
Diseno <i>Argentina</i>	\$28
Bodega Colme - Autentico <i>Argentina</i>	\$84
Kaiken Ultra <i>Argentina</i>	\$46

cabernet franc

Bodega Garzon Reserve <i>Uruguay</i>	\$52
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tannat

Bodega Garzon Reserve <i>Uruguay</i>	\$38
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carménère

Vina San Pedro 1865 <i>Chile</i>	5 oz \$9 9 oz \$15 \$43
Montes Purple Angel <i>Chile</i>	\$145
Terrunyo Block 27 <i>Chile</i>	\$93

garnacha

Las Rocas <i>Spain</i>	5 oz \$6 9 oz \$11 \$30
Castillo Monseran <i>Spain</i>	\$28

tempranillo

Pintoresco	5 oz \$7 9 oz \$13 \$35
Condado de Haza - Alenza Gran Reserva <i>Spain</i>	\$160
Marques de Riscal Reserva <i>Rijoa</i>	\$50

monastrell

Olivares - Altos de Hoya <i>Spain</i>	\$28
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