

Double Eagle

Hours: Monday - Saturday
Lunch~ 11 am - 3 pm
Dinner~ 3 pm - 10 pm
Sunday Brunch
11 am - 1:30 pm

The Double Eagle and Restaurants have played witness to many colorful and historical events, including the Treaty of Guadalupe Hildago -- which ended the Mexican-American War in 1848, the negotiation and confirmation of the Gadsden Purchase in 1854, Confederate Army occupation in 1861 and the incarceration and trial of Billy the Kid in 1881.

Until acquired by Robert O. Anderson in 1972, the property was a private residence. Anderson is to be congratulated for his far-sighted wisdom in preserving this National Registered Historical site. Major restoration was completed in 1984 by the present owner, C. W. "Buddy" Ritter, a fifth generation New Mexican.

Double Eagle Restaurant's name was derived from a United States gold piece minted in the 1850's. The Ten Dollar coin was known as the "Eagle" and the Twenty Dollar coin as the "Double Eagle."

The antiques found throughout the building have been painstakingly collected over several years. The post-Civil War cast-iron entry gates each weigh 1,000 pounds. The back lights in the Imperial Bar are French "Corones" with Lalique shades dating from the 1890's. Highlighting the decor of the Maximilian Room are the classic French baccarat chandeliers measuring seven feet by three feet, each containing more than 1,000 hand-cut glass crystals. The solid gold ceiling was hand-gilded with 18- and 24-karat gold leaf. The 20 gold leafed French mirrors are ornately carved in Greek Revival style.

in the finest museums, express the charm and ambiance of a bygone era.

In addition, a romantic legend is part of the history of this 150-year-old home. This legend tells of the tragic deaths of two young lovers with their eternal ties to each other and *The Double Eagle*. We believe that the of Armando and Inez walk with us to this day...

History

On the Mesilla Plaza, three miles southwest of Las Cruces, is the National Registered Historical Building that is now the site of the Double Eagle and Peppers Restaurants. First constructed in the late 1840's, the building has witnessed many colorful and historical events, including the Mexican-American War of 1846, the confirmation of the Gadsden Purchase on the Plaza in 1853 and the Secessionist Convention declaration of Mesilla as capital of the Arizona Territory in 1861. (It was destined to be the only territory of the Confederacy). Also, notorious Billy the Kid was jailed by Sheriff Pat Garrett and tried here in 1881.

In 1972, the private residence was acquired by Robert O. Anderson. The year 1984 saw major restoration completed by the present owner, C. W. "Buddy" Ritter, a fifth generation Mesilla decedent. Antiques, many of which have their equal only in the finest museums, were painstakingly

Ghost Story

Ghost Story

This century-old story was pieced together from old-timers' tales, newspaper accounts from Mesilla's early days and even some private diary entries. The digging took a lot of effort, as much of Mesilla's turbulent and often violent history became enmeshed in the tale. Here is the "ghost tale" as best we can piece together:

The first owner of the house that is now the Double Eagle Restaurant, was the Maes family. The family was in the import-export business. When its base in Santa Fe was taken by the Americans after the Mexican-American War of 1846-1848, they moved south to the area now known as Mesilla. From the grand size of the house the Maes family built, one can see the family had big plans for the future--especially the mother. She was very proud of her family, its prestige, power and connections. Her grand plans centered around her eldest son, a teenager named Armando. She constantly reminded him of his duty to the family. They say Senora Maes had stars in her eyes.

Such a big house required many servants. One of the servants was a teenage girl named Inez, who is said to have been very beautiful, with long black hair reaching her waist. Armando fell in love. He knew his mother would not approve and Armando and Inez tried to keep their love a secret. But, the shy touches, "chance meetings" in the house and other signs of love alerted the other servants to the feelings of the couple. Soon, the servants were in on the secret and united in hiding the romance from the Senora. It was not long before most of the village knew of the young people's devotion for each other, and they too kept the secret. The Senora's snobbish ways had not made her popular amongst the other villagers. The shy young man and the beautiful maiden walking together on an errand across the Plaza caused many an older heart to remember past days and smile.

Finally, however, the Senora discerned that lovesick Armando was paying too much attention to Inez. Armando confessed his love for Inez, but the Senora refused to listen. She flew into a rage and ordered Inez from the house. She reminded Armando of his station in life and of his duty to his family, including the Senora's plans that Armando marry aristocracy in Mexico City.

Then, one day, the Senora returned early from a trip. The servants' reactions triggered her suspicions that something was wrong. She asked for Armando, but got conflicting answers to where he might be. She walked to his bedroom and, hearing voices within, opened the door. There she found beautiful Inez -- in Armando's arms.

Sunday Brunch

Enraged by the sight, the Senora stepped back in shock onto the Patio area and, stumbling over her sewing basket, pulled her sewing shears from the basket. Seemingly in a trance, the Senora returned to the bedroom where Armando and Inez were hastily dressing. Without a sound, the shears were raised and then plunged into Inez's breast. Again, the shears were raised. Armando screamed, "No, Mama! No!" and rushed to shield his beloved Inez. The Senora, unseeing, drove the shears into her own son's back. At Armando's cry of pain, the Senora came to her senses and, realizing what she had done, uttered a scream they say was a stricken and pain-filled as was ever given voice.

The Senora stepped back to see Inez crumpled on the floor, with blood gushing from her gaping wound, while Armando, himself bleeding from the ragged hole torn in his back, cradled her and gently stroked her hair. Servants rushed to the door and witnessed the look of tender love exchanged between Armando and Inez. As Armando bent to kiss her lips, he felt her last breath brush his cheeks, now wet with tears. As Armando clung to her body, he raised his head toward a corner of the room, as if watching someone, and suddenly a smile burst onto his face. He stared raptly as if seeing something unbelievable. Then, as the Senora called his name and approached to care for his wound, Armando collapsed, never looking at her.

Armando never regained consciousness and died three days later.

It is not known what happened after that, but Mesilleros say the Senora did not speak from that day forward. Her last spoken word had been her dying son's name. It is said that the young lovers' ghosts inhabit the Carlotta Salon -- formerly Armando's bedroom -- to this day. The lively commerce of the Double Eagle Restaurant must have rejuvenated the two spirits, because they seem quite active today. The ghosts make their presence known in many ways -- never with malice or anger, but more like teens' high spirited pranks. Tables left in one spot have been found in a different place the next morning. Wine glasses have been broken, without sounding the motion detector's alarm. Whispered names and strange perfumes have also been reported. And, most famously, two over-stuffed master and mistress chairs sit in the corner of the Salon -- the first clues leading to discovery of the tale.

The chairs, though rarely used and newly re-upholstered to match the decor, show signs of wear. The cut velvet fabric is worn in the shape of two human bodies, one larger than the other, but both small by today's standards.

We feature the finest
Sunday Champagne Brunch
Buffet
to be found in the entire
Southwest.
Sunday is a very special day
at the Double Eagle.



The buffet has many tasty appetizers, exotic fruits, salads galore, omelettes made with your choice of fillings, breakfast items, luncheon entrees, wholesome muffins and breads, scrumptious deserts made in our own bakery and a special flambé desert prepared to order while you watch!

L unch M enu

We have seating available at 11:00 a.m. and 1:30 p.m.
Adults -- \$17.95 Children under 12 -- \$10.95
May we make reservations for you now?

Tapas

Chicken, Cheese and Chile Egg Rolls \$4.25
Roasted chicken, three cheeses and poblano chile wrapped in crispy egg roll skins with pineapple-jalapeno salsa.

Green Chile and Cheese Wantons
A Specialty of the House \$4.25
Three cheeses and valley green chile tucked into crisp wontons and served with pineapple-jalapeno salsa.

Smoked Salmon Guadalupe \$5.95
Seasoned sourdough bread toasted with parmesan cheese and topped with sliced smoked salmon, capers, purple onion and sour cream garnish.

Jalapeno Poppers \$4.50
Flame-roasted jalapenos filled with cheeses, fried and served with Chile Verde dip.

Nacho Supreme
Roasted Chicken - \$6.95
Seasoned Taco Beef - \$7.50
Black beans, three cheeses, tomatoes, jalapenos, guacamole and Mexican creme and choice of meat.

Seafood or Chicken or Beef Quesadillas
All with jalapeno-garlic relish.
\$6.75
Chopped scallops, bay shrimp and fish with avocado and chipotle cream.
\$5.95
Roasted chicken, three cheeses and salsa cruda.
\$5.95
Ground taco beef, Mennonite cheese and pico de gallo.

Pepper's Chile con Queso \$4.50
Mennonite cheese, valley green chile and tomato with tri-colored tostadas. Spicy!

Ceviche Mesilla - A Specialty of the House \$5.95
Shrimp and white fish, lime juice, cucumbers, cilantro, jalapenos and tomatoes.

Salads

Pecan Chicken Salad Plate \$7.25
Chicken salad crusted with pecans fills a tomato star on a bed of mixed greens garnished with fresh fruit and fancy crackers.

Chicken Caesar Salad \$6.95
Grilled chicken breast strips crown a traditional Caesar of romaine leaves, shaved parmesan cheese and crunchy garlic croutons.

Sicilian Salad \$7.95
Crisp greens topped with diced tomatoes, rough chopped pecans, kalamata black olives, sun-dried grapes, feta cheese crumbles and a splash of lemon all dressed with virgin olive oil and red wine vinegar.

Chicken Avocado Salad \$8.25
Diced chicken breast, avocado slices, cubes of monterey jack cheese, diced fresh tomato and crisp bacon top mixed greens. Served with tangy chipotle-orange vinaigrette.

Spicy Fried Chicken Salad \$7.50
Mild red chile tempura battered chicken on mixed greens with avocado, bacon and tomato and a tangy honey-mustard dressing.

Pepper's Salad \$5.25
Mixed greens, sunflower seeds, parmesan cheese with chile verde cream dressing.

Soups

Plaza Soup of the Day
Cup \$2.95
Bowl \$3.95
Our chef prepares a delightfully different selection daily.

New Mexican Tortilla Soup \$6.95
Chicken breast in tomato bisque with avocado, Mexican cream and tortilla strips.

Cream of Green Chile \$4.95
This season's finest flame roasted chile in a creamy soup.

Southwestern Entrees

Chile Rellenos - A Specialty of the House \$7.75
Two Big Jim chilies filled with three cheeses, lightly crisped then crowned with tomatillo - green chile salsa. Served with black beans Mesilla.

Grilled Chicken Mesilla - A Specialty of the House \$7.95
Hatch green chile, sauteed sweet onions and Mennonite cheese with guacamole and black beans Mesilla.

Dinner Menu

Cactus Roasted BBQ Brisket \$7.25
Slow roasted on raw cactus spears with New Mexico chile-BBQ sauce, with potato salad.

Seafood Stuffed Chile Rellenos \$8.75
Shrimp, scallops and fish join three cheeses in two Big Jim green chilies, lightly crisped then draped with tomatillo - green chile salsa. Served with black beans Mesilla.

Chicken, Cheese and Chile Chimichanga \$7.75
Tender chicken, three cheeses and mild green chile fill this chimi. Served with black beans Mesilla and salsa pico.

Rolled Tacos \$7.50
Beef of Chicken, Blue Corn or Yellow Corn Guacamole, sour cream and black beans Mesilla.

Red or Green Enchiladas \$7.50
Cheese or Chicken or Beef hatch green chile and Mennonite cheese. Served with black beans Mesilla.

Tostadas Compuesta \$7.25
Three crisp tostada cups of refried beans, seasoned ground sirloin, lettuce, tomato and cheese. Served with a special pico de gallo made fresh daily.

Plaza Enchiladas \$7.25
Vegetarian specialty layered enchiladas of calabacitas (seasonal squash), black beans Mesilla, three cheeses and pico de gallo.

Fajita Platter \$7.95
Chicken, Beef, or Shark Black beans Mesilla, guacamole and sour cream.

May we suggest a Chile Relleno on the side? \$.25

Hamburgers

With potato salad, French fries, pasta de jour, onion rings, Spanish rice or cottage cheese.

Mesilla Green Chile Cheese Burger \$7.50
Mennonite cheese and roasted Mesilla Valley green chile.

Double Eagle Burger \$7.75
Hickory bacon, sauteed mushrooms and Swiss cheese.

Pepper's Burger \$7.75
Pepper's chile con queso, guacamole and sour cream.

Old Fashioned Burger \$6.95
Lettuce, tomato, dill pickles and onions.

Mexican Wrappers

Chicken or Beef Onate Wrapper \$7.25
A giant cheddar-jalapeno wrapper holds grilled fajita meat, seasoned rice, sauteed onions, garlic and red and green bell peppers. Garnished with Spanish salad.

Vegetarian Wrapper \$6.25
A giant spinach wrapper holds seasoned rice, sauteed squash, zucchini, onions, mushrooms, garglic, red and green bell peppers. Garnished with Spanish salad.

Sandwiches

With potato salad, French fries, pasta de jour, onion rings, Spanish rice or cottage cheese.
Add Mesilla Valley green chile to any sandwich. \$0.95

The San Franciscan \$7.95

Turkey, green chile, avocado, bacon, tomato and monterey jack cheese on grilled sourdough.

Raspberry Turkey Sandwich - A Specialty of the House \$7.25
Savor raspberry sauce and lettuce on toasted sourdough.

Double Eagle Clubhouse \$7.95
Grilled chicken breast, bacon, avocado, lettuce and tomato on toasted wheat bread.

Chicken Mesilla Sandwich \$7.95
Sauteed sweet onions, green chile and Mennonite cheese on a toasted French roll.

Philly Steak Mesilla Style \$7.75
Thin sliced roast, Swiss cheese, sauteed onions and green chile on grilled sourdough.

Pecan Chicken Salad Sandwich \$7.50
Chardonnay poached chicken and valley pecans with seasonings, lettuce, tomato and homemade mayonnaise on tasted wheat or rye.

Hot Roast Beef Sandwich \$7.75
Roasted beef sliced and served open-faced on toasted sourdough then laced with rich bordelaise gravy.

Corned Beef Ruben \$7.75
Thin sliced New York style, sauerkraut, Swiss cheese and mustard on grilled rye.

Cactus Roasted BBQ Brisket - A Specialty of the House \$7.50
Slow roasted on raw cactus spears with New Mexico chile-BBQ sauce on a kaiser roll.

May we suggest a chile relleno on the side? \$2.25

Featured Entrees

BBQ Baby Back Ribs \$9.95

Char-boiled and kissed with Chef's special BBQ sauce. Served with potato salad.

Salmon Crepes Supreme \$6.95

Champagne poached salmon crepes with a mild red bell pepper-parmesan sauce. Served with pasta of the day.

Columbia River Salmon - A Specialty of the House \$8.95

Grilled fillet, sun-kissed orange-chipotle chile sauce with pasta of the day.

Fish and Chips - Peppers Style \$7.95

Crispy fish fillets with 'just right' French fries, Chef's tartar sauce and a special malt vinegar.

Pepper's Chicken Pasta Alfredo \$8.75

Grilled chicken strips over cheesy alfredo sauce with sourdough garlic bread.

Garlic Shrimp Pasta \$9.75

Jumbo shrimp sauteed in butter and garlic then tossed with pasta of the day.

New York Steak Sandwich \$10.95

Char-boiled strip served open-faced on grilled sourdough bread with French fries. Add green chile or sauteed mushrooms. \$0.95

Desserts

Praline Santo Tomas \$4.50

Vanilla bean ice cream, pecan pralines and kahlua sauce with cinnamon sugar bunuelos.

Capirotado - A Specialty of the House \$3.95

Mexican bread pudding with apples, cocnut and raisins with brandy cream sauce.

Banana Enchiladas - A Specialty of the House \$4.25

Tender crepes filled with banana slices and vanilla bean ice cream, topped with our Mesilla Valley pecan sauce.

Armando's Pecan Pie \$4.25

Valley pecans baked in a caramel creme and served on a praline sauce.

White Chocolate Cheese Cake \$4.25

The secret is Ghiradelli white chocolate, swirled in our famous New York-style cheesecake, baked in a sweet graham cracker crust and served on fresh raspberry sauce.

Coconut Flan \$4.25

Caramelized sugar topped with a fresh cocnut custard on brandy cream sauce.

Caramel Apple Meltaway Pie \$4.50

Layers of caramel, Mesilla Valley pecans, cinnamon apples, creamy cheesecake and whipped cream with more chopped pecans all in a graham cracker crust.

Death by Chocolate Cake \$4.95

Mmmmmm! Chocolate...deep, dark, rich, delicious.

Warning: You may succumb to chocolate addiction with the first bite!

Appetizers

Each Perfect for Sharing

Shrimp Cocktail Supreme \$7.95
Our luscious iced shrimp served with spicy roma tomato cocktail sauce.

Deluxe Sampler for 2 \$9.95
Sauteed mushrooms with red pepper flakes, two green chile cheese wontons with pineapple-jalapeno salsa, two artichoke fritters with green chile-ranch dip and our ceviche mesilla in tostada cup with crispy corn tortilla rajas and crackers.

Smoked Salmon on Sourdough Points \$5.95
Sourdough bread grilled with parmesan cheese, topped with smoked salmon and then sprinkled with minced purple onion and capers then garnished with sour cream.

Ceviche Mesilla \$5.95
Shrimp and white fish in a flavorful marinade of lime, cucumber, cilantro, jalapenos and tomatoes.
Highly recommended!

Seafood Stuffed Mushrooms Dante' \$6.95
Jumbo Mushrooms sauteed with garlic and shallots, stuffed with mixed seafood, topped with cheese and baked in white wine.

Artichoke Hearts Del Mar \$6.95
Large artichoke hearts stuffed with mixed seafood, baked with white wine and spices.

Soups

Southwestern Tortilla Soup
Cup - \$3.95
Bowl - \$6.95
A bisque of breast of chicken and tomato with garnish of avocado, sour cream and crisped corn tortilla strips.
Substitute for Soup Du Jour - \$1.95

Posole Taos Style
Cup - \$2.95
Bowl - \$5.95
A Northern New Mexico tradition!
A savory stew of roasted pork, Hatch green chile, and hominy corn.
Substitute for Soup Du Jour - \$1.35

Salads

Chicken Avocado Salad \$4.25
Mixed greens display champagne poached chicken breast, cubes of Monterey Jack cheese, diced fresh tomato and crisp hickory-smoked bacon crumbles plus avocado slices dressed with a tangy chipotle chile-orange vinaigrette.

Sicilian Salad \$4.25
Crisp greens, are topped with diced tomatoes, rough chopped pecans, Kalamata black olives, sun-dried grapes, feta cheese and a splash of lemon all dressed with virgin olive oil and red wine vinegar.

Caesar Salad for 2 \$5.25 per person
Crisp romaine leaves, fresh garlic croutons, imported parmesan and anchovies.
Prepared tableside in a dressing of fresh lemon, olive oil, special seasonings and coddled egg.
Prepared for two or more persons.

Pastas

Accompanied by a Garden Green Salad or Cup of Soup Du Jour and freshly made Parmesan Sourdough Toast

Cheese Tortellini and Penne Pasta \$13.95
A meatless mixture of pastas topped with your choice of a thick parmesan Alfredo sauce or a hearty flavorful Marinara.

Fettuccini with Bay Shrimp \$14.95
Fresh bay shrimp sauteed in butter and a special chardonnay wine with fresh garlic, shallots, onions, mushrooms and bell pepper. Served over hot fettuccini.

Angel Hair Pasta with Fresh Salmon \$14.95
Sliced pacific salmon sauteed in a touch of olive oil with garlic, shallots, limes, imported capers and white wine. Garnished with fresh grated parmesan cheese.

Add steamed, buttered asparagus to any pasta. \$2.95

Beef

Accompanied by a Garden Green Salad or Cup of Soup Du Jour and Double Baked Stuffed Potato or Baked Potato

Tournedos Maximillian \$24.95
Center cut filet mignon medallions sauteed tableside in butter with garlic buds, minced shallots, fresh mushrooms and a splash of marsala wine.

Steak Mesilla \$22.95
A choice center cut New York strip char-broiled to perfection then topped with sauteed fresh mushrooms and a whole slow-roasted Hatch green chile, served on sauce bordelaise.

Tennessee Bourbon-Glazed Strip Steak \$22.95
A choice New York strip char-grilled to your order then pan-glazed with a select Tennessee bourbon wiskey and freshly ground peppercorns.

Filet Mignon Bordelaise \$24.95
Aged prime grade tenderloin steak char-boiled and presented with bordelaise sauce.

Top Sirloin \$18.95
Choice center cut top sirloin char-broiled to your taste.

Add a red or green Mesilla chile enchilada to any steak. \$2.25

Beer List

Poultry

Accompanied by a Garden Green Salad or Cup of Soup Du Jour and Double Baked Stuffed Potato or Baked Potato

Chicken Jerusalem \$17.95

A juicy breast of chicken sauteed in butter with fresh garlic, shallots and a specially selected fume blanc wine, capped with artichoke hearts and whole mushrooms.

Chicken Mesilla \$16.95

Seasoned grilled breast of chicken served with sauteed onions, slow roasted Mesilla Valley green chile and creamy Mennonite cheese.

Specialties

Accompanied by a Garden Green Salad or Cup of Soup Du Jour and Double Baked Stuffed Potato or Baked Potato

Plato Rio Grande \$21.95

A three-cheese chile relleno, petite 3 ounces filet mignon with red chile sauce, green chile chicken enchilada and black beans Santa Fe. Coconut flan served over brandy creme for dessert.

A Specialty of the House

Chateaubriand Bouquetiere for Two \$26.95 per person

The finest center-cut beef tenderloin broiled to perfection. Presented and carved tableside by your server accompanied by a selection of fresh vegetables, sauce bearnaise and a special mushroom marsala sauce. Please allow forty-five minutes to prepare this specialty.

Pork Tenderloin Tuscarora \$19.95

A rosemary-rubbed pork tenderloin splashed with sherry then roasted and served on grilled vegetables with herbed mashed potatoes piped decoratively. Served with a special raspberry - jalapeno sauce.

Lamb Chops Traditionale' \$26.95

Choice lamb chops close trimmed, married to Chef's special seasonings then broiled and presented with a Tennessee bourbon-mint julep sauce.

Prime Rib Au Jus \$23.95

Served on Friday and Saturday Nights.
Center-cut prime grade rib roast, cooked to perfection and served with Yorkshire pudding.

Shrimp Scampi Saute \$22.95

Shrimp saute tableside in butter, garlic buds and Chef's selected seasonings then braced with a California chardonnay and flambe'd for your enjoyment.

New York Steak and Seafood Stuffed Mushrooms \$23.95

Choice New York steak broiled to your taste and served on sauce bordelaise, capped with mushrooms stuffed with bay shrimp and crab, then touched with tangy bearnaise sauce.

Fresh Seafood

Accompanied by a Garden Green Salad or Cup Du Jour.

Halibut with Spinach and Tomato, Wine and Caper Sauce \$18.95

A lean and meaty fillet flash grilled then baked and served atop wilted spinach floating on a sea of sauteed tomato, wine and caper sauce with mashed potatoes with garlic, fresh herbs and Mennonite cheese.

Rock Lobster Tail \$29.95

A choice 7 ounce Australian Rock Lobster tail split, seasoned and roasted on its own shell and served with drawn butter and mashed potatoes seasoned with garlic, fresh herbs and Mennonite cheese.

Scallops Saint Jacques \$17.95

Jumbo scallops sauteed simply in butter and fresh garlic then blanched with cream and wine and served with a border of mashed potatoes seasoned with garlic fresh herbs and Mennonite cheese.

Red Snapper with Green Chile \$17.95

A selected fresh snapper fillet grilled, then sauteed with a marvelous Mesilla valley green chile-tomatillo sauce and served over a Spanish saffron rice.

Stuffed Red Snapper \$18.95

Baked filet of fresh red snapper stuffed with a blend of seafood and fresh herbs. Served with mashed potatoes seasoned with garlic, fresh herbs and Mennonite cheese topped with a chardonnay wine sauce.

Grilled Pecan Trout \$18.95

Mesilla valley butter-roasted pecans over a whole fresh boneless trout, seared to golden perfection and served with mashed potatoes seasoned with garlic, fresh herbs and Mennonite cheese.

Columbia River Salmon \$17.95

Our most popular seafood selection - Northwest salmon filet gently grilled and served with a delicious triple citrus-chipotle chile sauce with mashed potatoes seasoned with garlic, fresh herbs and Mennonite cheese.

Desserts

Bananas Foster Flambe' \$5.75

Fresh bananas flambe'd tableside for two or more persons in a buttery caramel sauce with Jamaican rum over vanilla ice cream.

Caramel Apple Meltaway Pie \$4.95

Layers of caramel, Mesilla Valley pecans, cinnamon apples, creamy cheesecake and whipped cream with more chopped pecans all in a graham cracker crust.

Praline Parfait \$4.95

A rich praline sauce layered with vanilla bean ice cream, topped with crumbles of crunchy Mesilla Valley pecan brittle, triangles of cinnamon sugar crisps and sweetened whipped cream.

Death by Chocolate Cake \$5.15

Mmmmmm! Chocolate...deep, dark, rich, delicious. Perhaps add a scoop of vanilla bean ice cream? Is it possible to perfect perfection?

Armando's Pecan Pie \$4.75

Valley of pecans baked in a caramel creme and served on a praline sauce.

Flan \$4.50

The traditional Mexican creamy custard with a flavorful, rich sauce caramel sauce.

White Chocolate Cheesecake \$4.95

The secret is Ghiradelli white chocolate, swirled in our famous New York-style cheesecake, baked in a sweet graham cracker crust and served on fresh raspberry sauce.

Cloudcroft Lemon Ice Box Pie \$4.50

A honey graham cracker crust filled with old fashioned lemon curd and whipped cream.

Domestic Bottled

Budweiser
Michelob Light
Shiner Bock
O'Doul's Non-Alcoholic
Budweiser Light
Sam Adams Lager
Coors Light

Imported Bottled

Heineken
Newcastle Brown Ale
Guinness Stout
Buckler's Non-Alcoholic



Microbrewery Bottled

Pyramid Apricot
Boulder Pale Ale
Sunshine Wheat
Blue Paddle Pilsner

Mexican Bottled

Tecate and Negra Modelo
Bohemia
Dos Equis Special Lager



Wine L ist

Champagne and Sparkling Wines

France ~ Champagne

Louis Roederer Cristall, Reims, 1994
Full Bottle \$199.95

Dom Perignon, Reims, 1994
Full Bottle \$199.95

California ~ Sparkling Wine

Jordan J, Sonoma, NV
Full Bottle \$39.95

New Mexico ~ Sparkling Wine

Domaine Chuerlin Brut, Engle, NV
Full Bottle \$19.95

Gruet Brut, Rio Grande Valley, NV
Full Bottle \$19.95

Gruet Blanc de Noir, Rio Grande Valley, NV
Full Bottle \$19.95

Red Wines

California ~ Cabernet Sauvignon

Benziger, Sonoma Valley, 1998
Full Bottle \$25.95

Caymus, Napa Valley, 1996
Full Bottle \$95.95

Heitz Cellars, Napa Valley, 1997
Full Bottle \$49.95

Silver Oak, Alexander Valley, 1996
Full Bottle \$79.95

Frog's Leap, Napa Valley, 1997
Full Bottle \$55.95

Hess Collection, Napa Valley, 1996
\$39.95

Napa Ridge, Central Coast, 1997
Full Bottle \$20.95

Freemark Abbey, Napa Valley, 1997
Full Bottle \$44.95

Duckhorn, Napa Valley, 1997
Full Bottle \$89.95

Caymus, Napa Valley Special Selection, 1994
Full Bottle \$175.95

California ~ Pinot Noir

Cambria, Santa Maria Valley, 1998
Full Bottle \$35.95

California ~ Zinfandel

Ridge, Geyersville, 1998
Full Bottle \$43.95

California ~ Syrah

Qupe, Bien Nacido Reserve, 1998
Full Bottle \$39.95

California ~ Merlot

Markham, Napa Valley, 1998
Full Bottle \$ 27.95

Hogue Cellars, Washington State, 1997
Full Bottle \$24.95

Chateau St. Jean, Sonoma Valley, 1998
Full Bottle \$29.95

Chile ~ Cabernet Sauvignon

Don Melchor Private Reserve, 1996
Full Bottle \$43.95

White Wines/Blush Wines

California ~ Chardonnay

Fetzer-Barrel Select, Mendocino, 1999
Full Bottle \$15.95

Ferrari Carano, Alexander Valley, Sonoma, 1998
Full Bottle \$33.95

Chateau St. Jean, Belle Terre, Sonoma, 1998
Full Bottle \$29.95

Beringer, Napa, 1998
Full Bottle \$22.95

Chalk Hill, Sonoma, 1998
Full Bottle \$49.95

Kendall-Jackson, Camelot, Santa Maria Valley, 1998
Full Bottle \$23.95

New Mexico ~ Chardonnay

Gruet, Albuquerque, New Mexico, 1999
Full Bottle \$19.95

Washington

Hogue Cellars, Washington State, 1998
Full Bottle \$17.95

New Mexico ~ Fume Blanc

Jory, Mimbres Valley, Fume Blanc, 1998
Full Bottle \$17.95

California ~ Sauvignon Blanc

Markham, Napa, 1998
Full Bottle \$ 16.95

California ~ Conundrum

Caymus, Napa Valley, 1998
Full Bottle \$29.95

California ~ Gewurztraminer

Fetzer, Echo Ridge, 1999
Full Bottle \$13.95

California ~ White Zinfandel

Berginger, 1999
Full Bottle \$ 12.95

Fetzer, Echo Ridge, 1999
Full Bottle \$ 10.95

Washington ~ Johannesburg Resiling

Hogue Cellars, Washington State, 1998
Full Bottle \$11.95

Imported White Wines

France ~ Chardonnay

Pouilly-Fuisse, Georges Duboeuf
Full Bottle \$28.95

Puligny-Montrachet, Oliver L. Freres, 1995
Full Bottle \$ 59.95

Germany

Piesporter Michelsberg, Spalese, Schmitt Sohne, 1999
Full Bottle \$ 17.95

Australia

Chardonnay, Lindemans Padthaway, 1999
Full Bottle \$19.95

Italy

Pinot Grigio, Santa Margherita, Alto Adige/Valdadige, 1999
Full Bottle \$29.95

Imported Red Wines

France ~ Burgundy

Beaujolais Villages, Georges Duboeuf, 1998
Full Bottle \$ 16.95

St. Emilion

Rothschild, Baron Philippe, 1998
Full Bottle \$ 27.95

Pauillac

Chateau Lafite~Rothschild, 1991
Full Bottle \$ 299.95

Rhone

Chateauneuf~Du~Pape Domaine Du Pegau, 1997
Full Bottle \$49.95

Australia ~ Shiraz

Rosemont Estate, South Eastern, 2000
Full Bottle \$17.95

Back cover

Double Eagle

2355 Calle de Guadalupe
Mesilla, NM 88046

www.doubleeagledining.com
505-523-6700

Finished look

Double Eagle

Ghost Story

Sunday
Brunch

Lunch Menu

Dinner Menu

Beer List

Wine List

Hours: Monday - Saturday
Lunch~ 11 am - 3 pm
Dinner~ 3 pm - 10 pm
Sunday Brunch
11 am - 1:30 pm