



BREAKFAST 7- 11AM

HUEVOS DE CUALQUIER ESTILO

Two Eggs Any Style | Apple Wood Smoked Bacon or Sausage Links or Ham Steak | Grilled Breakfast Potatoes
Toast 14

HUEVOS RANCHEROS

Two Eggs Over-Easy | Corn Tortillas | New Mexico Hatch Red or Green or Christmas Chile | Asadero Cheese
Crispy Tortilla Strips | Smoky Black Beans | Pork Posole
Warm Flour Tortilla 12

NEW MEXICO BURRITO

Flour Tortilla | Scrambled Eggs | Chorizo Sausage | Grilled Breakfast Potatoes | New Mexico Hatch Red or Green or Christmas Chile | Asadero Cheese | Smoky Black Beans 12

CROISSANT BREAKFAST SANDWICH

Three Scrambled Eggs | Croissant | Mayonnaise | Tomato
Crispy Bacon | Green Chile | Asadero Cheese 14

BLUE CORN PANCAKES

Blue Corn | Piñon | Whipped Butter | Maple Syrup 12

CRUNCHY GRANOLA PARFAIT

Fresh Seasonal Berries | Yogurt 12

SMOOTHIES (8 OZ)

Mango | Strawberry/Banana
Super Antioxidant Acai Blend 8

A LA CARTE

Single Egg Any Style 4
Smoky Black Beans | Pinto Beans 4
Breakfast Potatoes 4
Pork Posole Small 5 Pork Posole Large 7
Apple Wood Smoked Bacon (3 Strips) 5
Sausage Links (2 Links) 5 Ham Steak 5
Red Chile | Green Chile | Salsa 3
Fresh Fruit | Yogurt | Pecans 6
Fresh French Pastry 5
English Muffin | Bagel | Toast | Tortilla 3

BEVERAGES

Freshly Brewed Regular Coffee | Decaf 3
Hot Herbal Tea | Black Tea 3
Milk | 2% | Skim | Soy | Chocolate 3
Pure Squeezed Orange Juice 4
Pure Squeezed Grapefruit 4
Juice Tomato | V-8 | Apple | Cranberry Juice 3
Sodas 3

Please ask your server about gluten free options.

City of Santa Fe Ordinance – Water is served on request only.

Consuming raw or undercooked meats | poultry | seafood | shellfish | eggs may increase your risk of foodborne illness.

We add a 20% gratuity for parties of six or more.

Lane Warner, CEC, Executive Chef | Randy Tapia, Chef de Cuisine | Carol Anglin, Manager