

breakfast

Organic Steel Cut Oatmeal

9 with berries 12

Homemade Granola with Yogurt & Berries

12

Egg White Frittata

Dos Salsas with a Choice of Spinach, Asparagus, Tomatoes or Green Chile and Feta, Mozzarella or Asadero Cheese

14

Two Eggs Any Style

Served with Green Chile Hash Browns, Choice of Breakfast Meat

13

Smoked Salmon Bagel

Cream Cheese and Traditional Garnishes

15

Triple Sandwich "Madame"

Forest Ham, Wilted Spinach, Gruyere Cheese
Two Eggs Any Style and Grilled Tomato

14

Brioche Pain Perdu

French Toast Stuffed with Banana Mascarpone, Exotique Fruit Compote, Vanilla Sauce

14

Blue Corn and Blueberry Flapjacks

Berry Butter and Maple Syrup

14

Huevos Rancheros with Smokey Black Beans

Chorizo, Dos Salsas and Asadero Cheese

14

Green Chile Breakfast Burrito

Asadero Cheese and Hash Browns

14

Soft Scrambled Egg and Bacon Quesadilla

Pico de Gallo and Guacamole

14

Spanish Benedict

Poached Eggs over Sautéed Spinach, Shaved Rioja Chorizo
Chipotle Hollandaise on English Muffin

15

Bagel with Cream Cheese	6	Smoothies	6/10
Breakfast Meat	6	Agapo Coffee Reg/Decaf	4
Mixed Berries	8	Mighty Leaf Teas	4
Side of Salsa	3	Specialty Coffee or Hot Chocolate	6
Breakfast Pastry	5	Juices: Apple, Cranberry, Carrot, Tomato	4/6
Fruit Plate with Honey Lime Yogurt	12	Orange and Grapefruit	
Assorted Cereals and choice of milk	5	Anasazi Housemade Granola-1 pound bag	18

We are happy to prepare any breakfast favorite

Executive Chef Juan Bochenski
Sous Chef Julio Cabrera