



ROSEWOOD  
INN OF THE ANASAZI®  
SANTA FE

## Sunday Brunch

### featured cocktails

Available after 12pm on Sunday

#### Raspberry Champagne

Champagne Freshly Infused With Fresh Raspberries  
11

#### Mimosa

Gruet Brut with Fresh Squeezed Orange Juice  
11

#### Bloody Mary or Maria

Our Signature House Mix with a Kick!  
8

### beverages

#### Agapo Coffee

Café Latte, Espresso or Cappuccino  
Single 6      Double 7  
Special House Blend Coffee 4

#### Hot Tea, Mighty Leaf Tea

Earl Grey, Himalayan Peak Darjeeling, English Breakfast  
Orange Jasmine, Passion and Green Tea  
(Decaffeinated)  
Earl Grey, Chamomile Citron, Verbena Mint  
4

#### Fresh Juices

Fresh Squeezed Juice Orange, Grapefruit or Carrot  
V-8, Tomato, or Cranberry  
Small 4      Large 6

#### Smoothies

Strawberry Banana or Mango Pineapple  
Small 6      Large 10

### starters

#### Signature Homemade Soup

Bowl 8      Cup 6

#### South of the Border Caesar Salad

Crunchy Romaine, Manchego Cheese, Crispy Green Chile - Corn Croutons  
Lemon Anchovy Dressing  
Starter 9      Entrée 14      Add Shrimp 6      or      Chicken 4

#### Market Fresh Fruit Plate

Honey Lime Yogurt  
12

#### Organic Steel Cut Oatmeal

9

#### Smoked Salmon Bagel

15

## entrées

### **Egg White Frittata**

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

14

### **Green Chile Breakfast Burrito**

Spicy Hash Browns, Asadero Cheese

14

### **Spanish Benedict**

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

15

### **Three Egg Omelet with Green Chile Hash Browns**

Choice of Ham, Chicken, Chorizo, Mushrooms, or Peppers  
White Cheddar or Asadero Cheese

14

### **Huevos Rancheros with Smokey Black Beans**

Chorizo, Dos Salsas and Asadero Cheese

14

### **Brioche Pain Perdu**

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

14

### **Ahi Tuna Tartine**

Crisp Tostada, Spicy Black Beans, Avocado  
Jicama Slaw, Papaya Relish

14

### **Anasazi Fajitas with Beef or Chicken**

Guacamole, Pico de Gallo, Sour Cream

14

### **Grilled Prime Buffalo Burger**

White Cheddar Cheese, Apple Smoked Bacon  
Chile Mayonnaise

16

### **Roasted Mahi Mahi**

Lime Pearl Barley Risotto, Orange Supremes and Steamed Bok Choy  
Seafood Escabeche

16

## **Executive Chef**

Juan Bochenski

## **Sous Chef**

Julio Cabrera

For Parties of Six or More, a Twenty Percent Service Charge will be Added  
Please Refrain from Cell Phone Usage in the Anasazi Dining Room