

SUNDAY BRUNCH

TO SIP

Traditional Bloody Mary with Expedition Vodka 13

Bloody Maria with Reposado Tequila, Traditional Bloody Mary Mix and Tajin Lime Salt 13

Kir Royal with Adami Brut Prosecco and Crème de Cassis 13

Mimosa with Gruet Blanc de Noirs and Fresh Squeezed Orange Juice 13

FIRST COURSE

Tortilla Soup 13

Farmer's Market Inspired Seasonal Soup

Fruit Plate with Anasazi Granola and Honey Lime Yogurt 14

Organic Steel-Cut Oatmeal with Mixed Berries 13

Chips, Guacamole, Salsa Trio 17

Shellfish Tomato Salad 19

Crab & Crawfish, Local Heirloom Tomatoes, Avocado, Roasted Peppers, Watercress and Remoulade

Achiote Glazed Chicken Nachos 20

Salsa Fresca, Guacamole, Chipotle Crema, Asadero Cheese

Crunchy Yellowfin Tuna 19

Pickled Ginger and Radish Salad, Wasabi Cream

ENTRÉE

Huevos Rancheros 15

Anasazi Beans, Dos Salsas, Asadero and Chorizo

Benedict 18

Smoked Ham, English Muffin, Heirloom Tomato, Spinach and Chipotle Hollandaise

Santa Fe Omelet 18

Local Oyster Mushroom, Nopal, Heirloom Tomato, Huitlacoche and Queso Fresco

Brioche French Toast, Banana Custard, Berry Compote, Organic Maple Syrup 15

Ranchers Breakfast 18

Silver Coin Blue Corn Pancakes, Two Eggs, Green Chile Roasted Potatoes, Toast, Choice of Bacon, Pork Sausage, Chorizo, Ham, or Turkey Sausage

Green Chile Bison Burger 20

Bacon, White Cheddar, Chipotle Mayonnaise, Spiced Kennebec Fries

Almond Crusted Ruby Red Trout 'Open Face' Sandwich 20

Lime Aioli, Heirloom Tomato, Arugula, Avocado, Shishito Peppers

Southwestern Cobb Salad 22

Achiote Shrimp or Chicken, Crispy Bacon, Tomato, Avocado, Virga Blue, Black Beans, Roasted Corn, Egg, Chive, Jalapeno-Buttermilk Dressing

Scottish Salmon 36

Green Chili Polenta, Local Oyster Mushrooms, Spinach and Jalapeno-Citrus Glaze

Southwestern Fajitas 23

Shrimp, Chicken, or beef, Guacamole, Crema, Bell Pepper, Onion