Lunch

To Share

Guacamole and Salsa Tasting, Tostadas  17

Achiote Chicken Nachos  18
Refried Black Beans, Mexican Cheese, Sliced Jalapeno, Chipotle Crema
Served with Pico de Gallo, Guacamole and Ranchero Salsa

Tequila Cured Salmon on Blue Corn Flat Bread with Onion Cream  23
Preserved Lemon and Crispy Capers

Soup & Salad

Tortilla Soup  13

Today’s Soup  MP

Little Gem Lettuce, Spicy Caesar Dressing and Crunchy Breadcrumbs  14

Beet Salad, Chile Roasted Pecans, Truffle Chevre and Clementine Vinaigrette  15

Anasazi Cobb Salad  22
Shrimp or Chicken, Crispy Bacon, Tomato, Avocado, Blue Cheese, Black Beans
Roasted Corn, Egg, Chive, Jalapeno-Buttermilk Dressing

Main Course

Almond Crusted Ruby Red Trout ‘Open Face’ Sandwich  20
Lime Aioli, Heirloom Tomato, Arugula, Avocado, Shishito Peppers

Scottish Salmon  26
Green Chile Polenta, Wild Mushrooms, Spinach and Salsa Verde

Julio’s Chicken Enchilada  21
Green Chile, Asadero, Spanish Rice, Black Bean, Guajillo Sauce, Crema

Southwestern Fajitas  23
Shrimp, Chicken, or Beef, Guacamole, Crema, Bell Pepper, Onion

New Mexico Club Sandwich  22
Roasted Turkey, Smoked Ham, Bacon, Guacamole, Green Chile Aioli
Lettuce, Tomato, Onion, and Potato Chips

Green Chile Bison Burger  20
Bacon, White Cheddar, Chipotle Mayonnaise, Spicy Fries

Local Partners

The Anasazi Restaurant partners with local farms and purveyors to provide our guests with fresh, seasonal produce throughout the year. Our local partnerships currently include: Above Sea Level, Beck & Bulow Ranch, Freshies of New Mexico, and Urban Rebel Farms, Mescalero Apache Tribe Growing Opportunities Organic Farm, La Montañita Co-Op, Bountiful Cow Dairy, Sage Bakery and Talus Wind Ranch.