Sunday Brunch

First Course

Tortilla Soup 13

Today’s Soup MP

Fruit Plate with Anasazi Granola and Honey Lime Yogurt 15

Chips, Guacamole, Salsa Trio 17

Roasted Beet Salad Field Greens, Chile Roasted Pecans, Blue Cheese, Clementine Vinaigrette 15

Achiote Glazed Chicken Nachos, Salsa Fresca, Guacamole, Chipotle Crema, Asadero Cheese 18

Main Course

Huevos Rancheros, Anasazi Beans, Dos Salsas, Asadero and Chorizo 18

Benedict, Smoked Ham, English Muffin, Heirloom Tomato, Spinach and Chipotle Hollandaise 18

Santa Fe Omelet, Local Oyster Mushroom, Nopal, Heirloom Tomato, Huitlacoche and Queso Fresco 18

Brioche French Toast, Banana Custard, Berry Compote, Organic Maple Syrup 16

Ranchers Breakfast, Silver Coin Blue Corn Pancakes, Two Eggs, Green Chile Roasted Potatoes Toast, Choice of Bacon, Pork Sausage, Chorizo, Ham, or Turkey Sausage 20

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

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

Southwestern Cobb Salad. Achiote Shrimp or Chicken, Crispy Bacon, Tomato, Avocado, Virga Blue, Black Beans, Roasted Corn, Egg, Chive, Jalapeno-Buttermilk Dressing 22

Scottish Salmon, Green Chili Polenta, Local Oyster Mushrooms Spinach and Jalapeno-Citrus Glaze 26

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

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.