

Breakfast

7:00am to 11am

Anasazi Granola, Yogurt, Berries 15

Organic Steel-Cut Oatmeal, Berries, Brown Sugar 15

Assorted Breakfast Cereal with Choice of Milk 5

Seasonal Fruit Plate, Berries, Honey Lime Yogurt, Honey Comb 14

Buttermilk Pancakes, Mixed Berries, Maple Syrup 14

Smoked Salmon, Bagel, Cream Cheese, Tomato, Red Onion, Caper 17

Breakfast Quesadilla 16
Soft Scrambled Egg & Bacon, Green Chile Roasted Potatoes,
Pico De Gallo, Guacamole

Santa Fe Omelet 18
Whole Egg or Egg White, Wild Mushroom, Tomato,
Mixed Peppers, Queso Asadero

Two Eggs Any Style 18
Green Chile Roasted Potatoes, Toast, Choice of Bacon,
Pork Sausage, or Chorizo

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

Green Chile Breakfast Burrito 15
Chorizo or Bacon, Scrambled Eggs, Asadero Cheese, Roasted Potatoes

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

Beverages

Organic Tea Selection 5
*Anasazi Blend Chai, English Breakfast, Lavender Earl Grey, Green
Relax, Energy, Peppermint, or Chamomile*

Aroma Coffee, Regular or Decaffeinated 5

Specialty Coffee, Latte, Cappuccino, or Espresso 6

Juices, Orange, Grapefruit, Apple, Cranberry, V-8, or Tomato 5

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.

Lunch

11am to 5:30pm

Tortilla Soup, Roasted Corn, Asadero Cheese 13

Little Gem Romaine, Spicy Caesar Dressing, Anchovy, Crunchy Breadcrumbs 14

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, Salsa Verde

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

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

Southwestern Fajitas 23
Chicken or Beef
Roasted Bell Pepper, Onion, Guacamole, Crema, Mixed Greens, Citrus Dressing

Chicken BLT Sandwich 18
Chipotle Mayo, Chile Spiced French Fries

Green Chile Cheeseburger 19
Bacon, White Cheddar, Chipotle Mayonnaise, Chile Spiced French Fries

Prime N.Y. Strip Steak 35
Corn Mashed Potatoes, Spinach, Wild Mushrooms, Red Wine Sauce

Dinner

5:30pm to 9:00pm

Tortilla Soup, Roasted Corn, Asadero Cheese 13

Little Gem Romaine, Spicy Caesar Dressing, Shaved Parmesan, Crunchy Breadcrumbs 14

Crispy Octopus, Morcilla, Olives, Tomatoes, Saffron-Potato Puree 20

Heirloom Tomatoes Salad, Red Onion, Burrata Cheese, Mint Cucumber Vinaigrette 17

Ahi Tuna Taco, Crispy Wonton, Black Beans, Avocado Puree, Mango Salsa, Chipotle Cream 19

Wild Mushroom Ravioli, Tomato, Spinach, Sage, Piñón, Brown Butter, Parmigiano-Reggiano 28

Charred Cauliflower, Wild Mushroom, Summer Green, Toasted Almond, Piquillo Vinaigrette 26

Scottish Salmon, Green Chile Polenta, Wild Mushroom, Spinach Sauté, Salsa Verde 36

Pan Seared Halibut, Grilled Asparagus, Cilantro Rice, Avocado & Pepper Salsa 40

Garlic Roasted Chicken, Brassicas, Baby Carrots, Guajillo Chile Sauce 36

Seared Diver Scallops, Lemon Mashed Potatoes, Chorizo Rioja, Piquillo Pepper Sauce 32

Prime N. Y. Strip Steak, Grilled Vegetables, Crispy Potatoes, Red Wine Reduction 48

Chipotle Rubbed Lamb Chops, Roasted Fingerling Potatoes, "Quick" Calabacitas 45