

Breakfast

7:00am to 10:30am

Anasazi Granola, Yogurt, Berries 15

Organic Steel-Cut Oatmeal, Berries, Brown Sugar 15

Assorted Breakfast Cereal with Choice of Milk 5

Assorted Pastry Basket, Butter, Seasonal Jellies 14

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

Huevos Rancheros 15

Anasazi Beans, Dos Salsas, Asadero and Chorizo

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

Green Chile Breakfast Burrito 15

Chorizo or Bacon, Scrambled Eggs, Asadero Cheese, Roasted Potatoes

Anasazi 30th Anniversary Special

Liviano Breakfast, Poached Eggs, Smoked Ham, Spinach, Olive Tapenade, Tomato \$18

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.