

Lunch

11:30am to 5:30pm

First Course

Today's Gazpacho 13

Tortilla Soup, Roasted Corn, Asadero Cheese 13

Romaine Lettuce, Spicy Caesar Dressing, Anchovy, Crunchy Breadcrumbs 14

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

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, 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, Fries

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

Anasazi 30th Anniversary Special

Santa Fe Reuben Sandwich 22
Sweet Potato 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.