

## BRUNCH OFFERINGS

### HOUSE-MADE GRANOLA | 9

Fresh Berries | Vanilla Bean Yogurt | Chia-Flax Super Seed Blend

### FALL FRUIT PLATTER | 14

Seasonally Inspired | Lavender-Agave Syrup | Crushed Oats

### CARNE ADOVADA OMELET | 16

6 Hour Slow Roasted Pork | Three Eggs | Tucumcari Cheddar  
Tomato Salad | Mini Tortillas

### LEMON-RICOTTA PANCAKES | 16

Cinnamon Whipped Cream | Maple | Macerated Strawberries

### “PORK & BEANS” | 15

Pork Jowl Chicharrónes | Stewed Anasazi Beans  
Chimayó, New Mexico Red Chile Spiced-Garlic Condiment  
Warm Blue Corn-Buttered Naan Bread

### THE CLASSIC GREEN CHILE CHEESEBURGER | 18

Local Ground Chuck from Dr. Field Goods | Piñon Ketchup  
Mojo Mustard | Iceberg Lettuce | Tomato | Tucumcari Cheddar  
Potato Bun | Fries

### CHACO CHICKEN SALAD | 22

All-Natural Hand-Pulled Chicken “a la plancha” | Field Greens  
Fall Citrus | Cashews | Cabbage | Young Guns Green Chile Soy  
Garlic-Oregano Wonton

### BEEF TENDERLOIN STEAK SANDWICH | 24

Boursin Spread | Caramelized Onion | Arugula | Tomato  
Toasted Sourdough | Patatas Bravas

### LOCAL ORGANIC SPINACH

### & ARUGULA SALAD | 16

Crispy Goat Cheese | Piñon | Grape Tomatoes  
Meyer Lemon-Cherry Vinaigrette

### BUFFALO SHORT RIB &

### ROASTED GREEN CHILE HASH | 24

Two Eggs Your Way | Red Chile Demi-Glace  
Multigrain Toast | Root Vegetables

## ADDITIONS

Raspberry-Poblano Jam | 3

Blue Corn-Buttered Naan Bread | 5

Frijoles Charros | 4

Side of Red or Green | 2

Multigrain or Sourdough Toast | 3

Anson Mills Grits | 4

House-Made Brown Sugar-Coriander  
Cured Bacon | 6

## BEVERAGES

Ask about our selection of  
Craft Coffee, Tea, and Juice

## COCKTAILS

### SINGLE MIMOSA | 14

### MIMOSA FLIGHT | 24

One of each sparkling option with  
your choice of juice or straight

Jeio Prosecco | Gruet Brut

Côté Mas Crémant de Limoux Rosé

Reginato Sparkling Rosé of Malbec

### REFRESHERS | 16

### NEW ORLEANS-STYLE FRENCH 75

Gin | Lemon | Simple Syrup | Sparkling

### NEW MEXICO AGAVE ROSÉ SPRITZ

Sparkling Rosé | Agave Spirit

Oleo-Saccharum of Lemon

Agave Syrup | Lime | Lemon Bitters

Raspberry | Topo Chico

### ARADIA SPRITZ

Gruet Blanc de Blancs

Aradia Aperitivo

Oleo-Saccharum of Orange

Orange Bitters | Orange Zest

Demerara | Topo Chico | Thyme Sprig

Marc Quiñones | Executive Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs may increase your risk of foodborne illness.