



BRUNCH

SATURDAY-SUNDAY

10 - 2:30

BRUNCH

Skillet Cornbread

Made from scratch and baked in a cast iron skillet with jalapenos, creamed corn, tres queso served with chipotle honey butter 6.5

Baked French Toast Strata

(Makes a great sharable starter or side dish)

French bread oven-baked in an orange marmalade, lemon, egg custard, served with maple syrup 9.5
(add 3 strips of pecanwood bacon +3)

Signature Item! Smoked Salmon Hash n' Eggs

House-smoked Scottish salmon filet sauteed with potatoes, onions, poblanos, bacon, two oven-baked eggs, chipotle hollandaise, choice of potato wedges or mixed greens 15*

Chimayo Benedict

Our version of this brunch classic has two eggs baked with smoked ham, topped with chipotle hollandaise, served with a side of focaccia, choice of potato wedges or house salad 14**

Favorite! San Danielle Benedict

Taleggio cheese melted over housemade focaccia, topped with San Danielle prosciutto, two oven-baked eggs, chipotle hollandaise, fresh arugula and balsamic syrup. Served with potato wedges. 15

Chimayo Huevos

Spice-rubbed pork shoulder, corn tortilla, black beans, poblanos, onions, tres queso, two oven-baked eggs, green chile sauce, Chimayo pepper sauce, pico de gallo, choice of potato wedges or house salad 14.5*

The Skillet

Bacon, sausage, ham, potatoes, poblanos, onions baked in a cast iron skillet, topped with two baked eggs. Side of focaccia 14*
Spice It Up! Add Green Chile Sauce and Cheese +2

Breakfast Flatbread Sandwich

Scrambled eggs, fresh baked flatbread, tres queso, bacon, poblano, onions, guacamole, Chimayo red pepper sauce, choice of potatoes or house salad 13.5

Chilaquiles

Chorizo, scrambled eggs, tortilla chips, green chile sauce, roasted tomato chipotle sauce, tres queso, choice of potato wedges or house salad 14.5*

Machaca Scramble

Braised pork scrambled with eggs, poblanos, onions, potatoes, pico de gallo, topped with guacamole & crema, served with flour tortilla, choice of potato wedges or house salad 13.5*

Steak n' Eggs Rancheros

5 oz bistro beef tender smothered in green chile, with two oven-baked eggs topped with Chimayo pepper sauce & pico de gallo, choose potato wedges or house salad 15*^o
(8 oz bistro beef tender +4)

Bacon, Leek, Kale & Fontina Frittata

Bacon, leeks & kale baked with scrambled eggs and fontina cheese. Choice of potato wedges or mixed greens 14*

Stone-Fired Pizzettes

Margherita 10, Salami, BLTA or Mushroom 12.5, served with house salad
Add sausage, prosciutto, bacon, salami, ham mushrooms, +1.75; poblanos, artichokes, arugula/parmesan +1; caramelized onions, tri-peppers, pickled jalapenos +.75)
Chef Recommends! Add 2 oven-baked eggs +2

*gluten free **gluten free option

LUNCH

Fire-Roasted Jalapeno Guacamole (a little spicy!)
Charred jalapenos, pico de gallo, local tortilla chips 9.5*

Queso Fundido

Four cheeses, roasted poblanos, Chimayo pepper sauce, focaccia, local tortilla chips 12.5**

Chimayo House Salad

Romaine, jicama, chile croutons, toasted pepitas, parmesan, creamy cilantro dressing 7**
(Add chicken breast +5.5; salmon bistro beef tender +7)°

Bacon, Poblano, Cheddar Burger

House-ground, guajillo aioli, mixed greens, brioche bun, choice of potato wedges or house salad 15.5°

Guacamole Cheddar Burger

House-ground, pickled onions & jalapenos, brioche bun, choice of potato wedges or house salad 15.5°

Fresh Fish Tacos

Ask your server for today's selection
Tres queso, guajillo aioli, flour tortillas, spicy house coleslaw, queso fresco, pickled onions & jalapenos 15**

Favorite! Steak Tacos

Bistro beef tender, guacamole, corn/poblano/black bean salsa, tres queso, Chimayo sauce, queso fresco, corn tortillas 15.5*

Street-Style Pork Tacos

Spice-rubbed braised pork shoulder, pico de gallo, tres queso, queso fresco, avocado, corn tortillas, side of house coleslaw 13.5*

New! Prime Rib French Dip

Slow-roasted shaved prime rib, housemade flatbread, cheddar-swiss cheeses, caramelized onions, horseradish crema, beef au jus. Choice of house salad or potato wedges 15.5

Roasted Chicken Flatbread Sandwich

Bacon, quacamole, tres queso, Chimayo pepper sauce, corn/black bean salsa, mixed greens, fresh baked flatbread, choice of potato wedges or house salad 14

Steak Flatbread Sandwich

Bistro beef tender, tres queso, caramelized onions, tri peppers, mushrooms, guajillo aioli, chimichurri, housemade flatbread, choice of house salad or roasted potato wedges 15.5°

Mac n' Cheese

A blend of gourmet cheeses, Emmantal swiss, aged white cheddar, tres queso, parmesan, toasted panko bread crumbs, mixed greens, balsamic vinaigrette 11
(Add bacon, sausage, chicken, poblanos, ham, mushrooms +1)

Roasted Chicken & Date Salad

Romaine, dates, roasted corn, goat cheese, pickled red onion, walnuts, balsamic vinaigrette 15.5*

Warm Roasted Vegetables

Roasted vegetables, balsamic vinaigrette, goat cheese, mixed greens 9/15*
(Add chicken breast +5.5; salmon, bistro beef tender +7)°

Signature Item! Chopped Southwest Salad

kale, red quinoa, mixed greens, red cabbage, bacon, jicama, corn, red peppers, queso fresco, tortilla strips, ancho vinaigrette
Choice of bistro beef tender, chicken breast or salmon 17*^o

SIDES

- Two Oven-Baked Eggs 3
- Roasted Potato Wedges 4
- Pecanwood Smoked Bacon 4
- Housemade Focaccia w/Jam & Butter 4

°May be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients may be listed. Please advise server of any allergies. NO SEPARATE CHECKS.
BRING YOUR OWN CAKE FEE: \$2.00 per person.

Regretfully, We Do Not Accept Personal Checks