

**BRUNCH**

**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 11.5  
(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 house salad 16\*\*

**Smoked Salmon Benedict**

House-smoked salmon served over sliced focaccia, topped with pecanwood bacon, two oven-baked eggs, chipotle hollandaise, and sliced avocado. Choice of house salad or potato wedges. 16\*\*

**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. Choice of potato wedges or house salad. 16

**Chimayo Benedict**

Our version of this brunch classic has two eggs baked with smoked ham, topped with chipotle hollandaise, served over sliced focaccia. Choice of potato wedges or house salad 15\*\*

**Chimayo Huevos**

Spice-rubbed pork shoulder, corn tortilla, black beans, tres queso, two oven-baked eggs, green chile sauce, red pepper sauce, pico de gallo. Choice of potato wedges or house salad 15\*

**The Skillet**

Bacon, sausage, ham, potatoes, poblanos, onions baked in a cast iron skillet, topped with two baked eggs. Side of focaccia 15\*  
**Spice It Up! Add Green Chile Sauce and Cheese +2**

**Breakfast Flatbread Sandwich**

Scrambled eggs, fresh baked flatbread, tres queso, bacon, poblano, onions, guacamole, red pepper sauce. Choice of potato wedges or house salad 14

**Chilaquiles**

Eggs scrambled with chorizo served over tortilla chips, topped with green chile sauce, roasted tomato chipotle sauce, tres queso, pico de gallo 15\*

**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 14\*

**Steak n' Eggs Rancheros**

5 oz bistro beef tender smothered in green chile, with two oven-baked eggs topped with red pepper sauce & pico de gallo. Choice of potato wedges or house salad 16\*  
(8 oz bistro beef tender +4)

**Stone-Fired Pizzettes**

Margherita 12.5, Salami, BLTA or Mushroom 14, served with house salad  
Add sausage, prosciutto, bacon, salami, ham mushrooms, +1.75; green chiles, artichokes, arugula/parmesan +1; caramelized onions, tri-peppers, pickled jalapenos +.75)  
**Chef Recommends! Add 2 oven-baked eggs +2**

**SIDES**

- Two Oven-Baked Eggs 3 • Roasted Potato Wedges 4
- Pecanwood Smoked Bacon 4.5 • Fresh Baked Focaccia w/Jam & Butter 4.5 \*gluten free \*\*gluten free optional

**LUNCH**

**Housemade Skillet Cornbread**

Made from scratch and baked in a cast iron skillet with jalapenos, creamed corn, tres queso served with chipotle honey butter 8

**Fire-Roasted Jalapeno Guacamole (a little spicy!)**

Roasted fresh jalapenos, pico de gallo, local tortilla chips 10\*

**Queso Fundido**

Four cheeses, roasted green chiles, red pepper sauce, housemade focaccia, local tortilla chips 13\*\*

**Staff Favorite! 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 16.5

**Chicken Flatbread Sandwich**

Bacon, guacamole, tres queso, red pepper sauce, corn/black bean salsa, mixed greens, fresh baked flatbread, choice of potato wedges or house salad 15

**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 16.5°

**Signature Burger! Bacon, Green Chile, Cheddar Burger**

House-ground, guajillo aioli, mixed greens, potato bun, choice of potato wedges or house salad 16.5°

**Fresh Fish Tacos**

Ask your server for today's selection  
Tres queso, guajillo aioli, flour tortillas, house kale coleslaw, queso fresco, pickled onions & jalapenos 16.5\*\*  
(add rice & beans \$2.5)

**Favorite! Steak Tacos**

Bistro beef tender, guacamole, corn/green chile/black bean salsa, tres queso, red pepper sauce, queso fresco, corn tortillas 16.5\*  
(add rice & beans \$2.5)

**Street-Style Pork Tacos**

Spice-rubbed braised pork shoulder, pico de gallo, tres queso, queso fresco, avocado, corn tortillas, side of house coleslaw 14\*  
(add rice & beans \$2.5)

**Gourmet Mac n' Cheese**

A blend of gourmet cheeses, Emmental swiss, aged white cheddar, tres queso, parmesan, toasted panko bread crumbs, mixed greens, balsamic vinaigrette 12.5  
(Add bacon, sausage, chicken, green chiles, ham, mushrooms +1)

**Chimayo House Salad**

Romaine, jicama, chile croutons, toasted pepitas, parmesan, creamy cilantro dressing 8\*\*

**Warm Roasted Vegetables**

Seasonal roasted vegetables, goat cheese, mixed greens, balsamic vinaigrette 12/16 \*

**Signature Item! Southwest Chopped Salad**

Kale, mixed greens, red cabbage, red quinoa, carrots, bacon, jicama, corn, queso fresco, tortilla strips, ancho vinaigrette 16\*  
**(Add to any salad chicken breast +6; salmon, bistro beef tender +7) °**

°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