



## SANDIA SUNRISE COLLECTION



### STARTERS

#### Green Chile Corn Chowder \$6 | \$9

(V, ⊗) Southwest Spices, Corn, Potato, Green Chile

#### Tortilla Soup \$6 | \$9

Tortilla Strips, Pico de Gallo

#### Chicken Quesadilla \$11

(V, ⊗) Monterey Jack, Pico de Gallo, Salsa

#### Green Chile Strips \$12

(V) NM Hatch Chiles, Chipotle Ranch



### CLASSIC BREAKFASTS

#### \*Two Cage Free Eggs Any Style \$15

(V, ⊗) Papas, Choice of Meat, Toast

#### Steal Cut Oatmeal \$10

(V, ⊗) Brown Sugar, Raisins, Milk

#### Tamaya Blue Corn Pancakes \$14

(V) Whipped Cream, Butter, Maple Syrup, Berry Chokecherry Wojapi Super Seeds

#### Orange + Corn Flake French Toast \$14

Orange Cinnamon Syrup, Orange, Whipped Cream

#### Sliced Fruit + Berries \$10

(V, ⊗)

#### Greek Yogurt \$11

(V, ⊗) Fresh Berries, Honey, House Made Granola

#### Azteca Chia Bowl \$11

(V, ⊗) Almond Milk, Super Seeds, Bananas, Blueberries, Strawberries, Berry Compote, House Made Granola

#### House Smoked Salmon

##### Plate \$14

Bagel, Salmon, Cream Cheese, Tomato, Onion, Cucumbers and Lemon Wedge

### TURQUOISE TRAIL TOUR

#### Santa Fe Omelet \$15

(⊗) Hatch Green Chile, Bacon, Ham, Onion, Jack Cheese, Avocado Puree, Papas, Toast

#### Spinach Omelet \$14

Spinach, Roasted Mushrooms, Cherry Tomatoes, Swiss Cheese, Papas, Toast

#### \*Huevos Cerrillos \$16

(⊗) 2 Cage Free Eggs, Corn Tortillas, Carne Adovada, Black Beans, Papas, Pico de Gallo, Cheddar, Red or Green Chile

#### Madrid Vegan Rancheros \$16

(V, ⊗) Tofu Soyrito, Corn Tortillas, Spinach, Black Beans, Vegan Cheese, Red or Green Chile, Fruit Cup

#### Pulled Pork Hash Breakfast Burrito \$16

Pepper, Onions, Papas, Pico de Gallo, Sour Cream, Guacamole, Red or Green Chile



### DRINKS

#### Smoothies \$9

Almond Strawberry Banana (DF)

Mango Orange Yogurt

**Add:** Protein Powder \$2 | Spirulina \$

Vitamin C Powder \$1

#### Homemade Juices \$8

Pineapple Spinach

Carrot Orange Ginger

#### Italian Sodas \$7.50

Prickly Pear Limeade

Tamarind

Blood Orange

Please let your server know if you have any dietary restrictions or would like special preparation of an item and a member of our culinary team will be happy to prepare an item to your specific preferences. All items are subject to a 6.375% sales tax and all parties of 8 or more are subject to an additional 22% service charge.

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

The above symbols represent items that if modified, can be Gluten Free ⊗ or Vegetarian V



## SANDWICHES + SALADS

### \*Build a Santa Ana Burger \$17

(V, ⊗) Brioche Bun, Green Chile, Bacon, Lettuce, Tomato, Onion, French Fries

**Choose:** 6oz Beef Patty or Beyond Burger or Grilled Chicken Breast

**Choose:** Cheddar, Pepper Jack, Swiss or American Cheese

**Sub:** Sweet Potato Fries or Side Salad \$4

### Blue Cheese Burger \$17

Brioche Bun, Caramelized Onions, Blue Cheese, Arugula, Blue Cheese Aioli, and French Fries

### Farmer Burger \$17

Bacon, Red Chile Cheddar, Tomato, Lettuce, Fried egg, Garlic Aioli, and French Fries

### Chimayo Club \$15

House Smoked Turkey, Ham, Bacon, Lettuce, Tomato, Swiss, Chipotle Mayo, Red Chile Sourdough, French Fries

### Santa Ana Salad \$12

(V, ⊗) Arugula, Romaine, Raspberries, Blackberries Strawberries, Goat Cheese, Candied Pecans, Apple Cider Vinaigrette

### Caesar \$12

Romaine, Roasted Tomatoes, Blue Corn Croutons, Pinon, Cotija, Balsamic or Caesar Dressing

**Add to Salads:** Chicken \$6 | Shrimp \$8 | NM Flat Iron \$9



## ENTRÉES

### Pueblo Fish + Chips \$19

Blue Corn Fried Rainbow Trout, French Fries, Green Chile Tartar Sauce

### Grilled Chicken Pasta \$15

Bacon, Mushrooms, Cherry Tomatoes, Parmesan Cheese, with a Warm White Balsamic Vinaigrette

### A New Mexican Tradition

### Pulled Chicken Enchiladas \$17

(V, ⊗) Corn Tortillas, Monterey Jack Cheese, Sour Cream, Pico de Gallo, Arroz Verde, Frijoles Negro

**Choose:** Red Chile, Green Chile, Christmas Style

**Make it Vegan:** Vegan Cheese Available