



BRUNCH

... Chef • Rodrigo Quijano ...

DRINKS

MIMOSA 4⁹⁵

make it bottomless (14)

BLOODY MARY OR MARIA 4⁹⁵

add: house cured bacon (1)

PAMPLEMOUSSE MIMOSA house champagne, creme de pamplemousse rosé, fresh grapefruit juice 5⁹⁵

MICHELADA top rope mexican-style lager, fresh lime juice, house-made spiced tomato juice 6⁹⁵

JUICE orange, grapefruit, pineapple, apple, tomato 3⁹⁵

OZO ZOLO LOVE BLEND COFFEE 2⁹⁵

TWO LEAVES & A BUD TEA 3⁹⁵

STARTERS

CANELA DUSTED CHURROS cinnamon-sugar fritters, cascabel chocolate glaze, pistachio 5⁹⁵

FIRE ROASTED HATCH CHILE SALSA served with warm chips 3⁹⁵

GUACAMOLE served with warm chips 8⁵⁰

QUESO FUNDIDO red pepper jam, house pickles, warm flour tortillas 9⁵⁰

add: chicken or chorizo (5), blackened redfish or grilled shrimp (7)

SOUPS & SALADS

add chicken (5) or grilled shrimp (7) to any salad

TORTILLA SOUP avocado, mushrooms, roasted pumpkin, queso panela, smoky dry-chile chicken broth, poblano, crema 8⁵⁰

NEW MEXICAN PORK & GREEN CHILE potatoes, spicy hatch chiles, slow-roasted pork, served with lime, flour tortillas & chicharron 4⁹⁵ / 7²⁵

CASA SALAD greens, carrots, jicama, golden beets, toasted pine nuts, crispy tortilla, golden raisins, cilantro-lime vinaigrette 7⁵⁰

SMOKED CHICKEN SALAD butter lettuce, dried cranberries, toasted pepitas, cumin vinaigrette, warm polenta croutons, cowboy onions, goat cheese 13⁷⁵

CHOPPED SALAD grilled skirt steak, avocado, hard cooked egg, smoked queso, pepper bacon, cherry tomatoes, smoked tomato ranch 14⁵⁰

BRUNCH

HUEVOS RANCHEROS* two eggs, rice, beans, corn tortillas, jack cheese, choice of red or green chile 12⁷⁵

CRAB CAKE BENEDICT* house-made english muffin, chipotle hollandaise, crispy potatoes 15⁹⁵

STUFFED FRENCH TOAST caramelized bananas, pecan-maple syrup, ancho chile sugar 11⁹⁵

COUNTRY WAFFLE diced ham, poblano chiles, jack cheese, maple-pecan butter, seasonal preserves 12²⁵

add: blue corn chicken breast (5)

SOUTHWEST BENEDICT* chorizo, poached eggs, chile hollandaise, english muffin 14⁵⁰

BREAKFAST SKILLET* goat cheese, seasonal vegetables, mushrooms, crispy potato, eggs over easy 12⁷⁵

RED CHILE BRAISED SHORT RIB SKILLET* eggs over easy, corn grits, mushrooms, crispy potatoes, goat cheese 15⁹⁵

BLUE CORN FRIED CHICKEN BREAST* chorizo gravy, crispy potatoes, eggs over easy 14⁷⁵

DUCK CONFIT HASH* roasted vegetables, eggs over easy, flour grilled tortillas, ranchero sauce 13⁹⁵

LUNCH FAVORITES

SWEET POTATO TACOS asadero cheese, almond salsa macha, leeks, apple-jicama slaw, almonds, golden beets, arugula chimichurri, fried shishitos 10⁵⁰

GREEN CHILE CHEESEBURGER* monterey jack cheese, shredded lettuce, smoked serrano aioli, served with red chile ranch fries 13⁹⁵

add egg (1) bacon* (2)*

REDFISH TACOS charred tomatillo salsa, smoked serrano aioli, crema, house slaw, cotija, served with flour tortillas & black bean refritos 12⁹⁵

AUTUMN SQUASH TAMALES spaghetti & butternut squash, almond-habanero cream, apricot compote 13⁹⁵

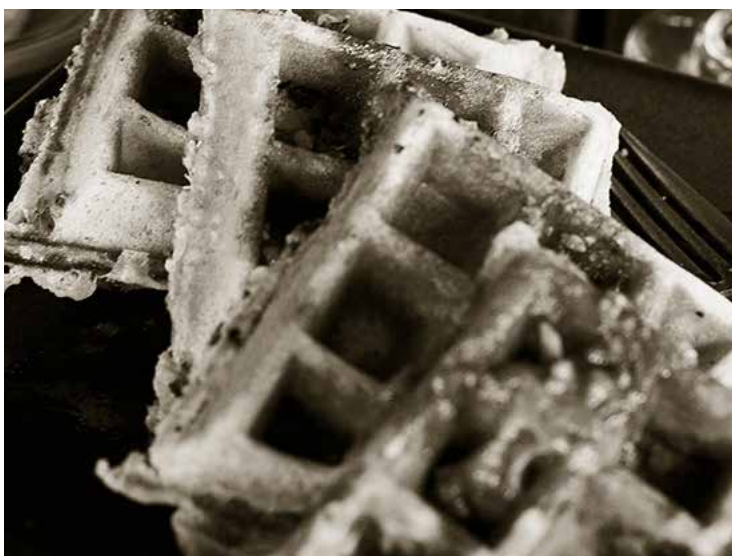
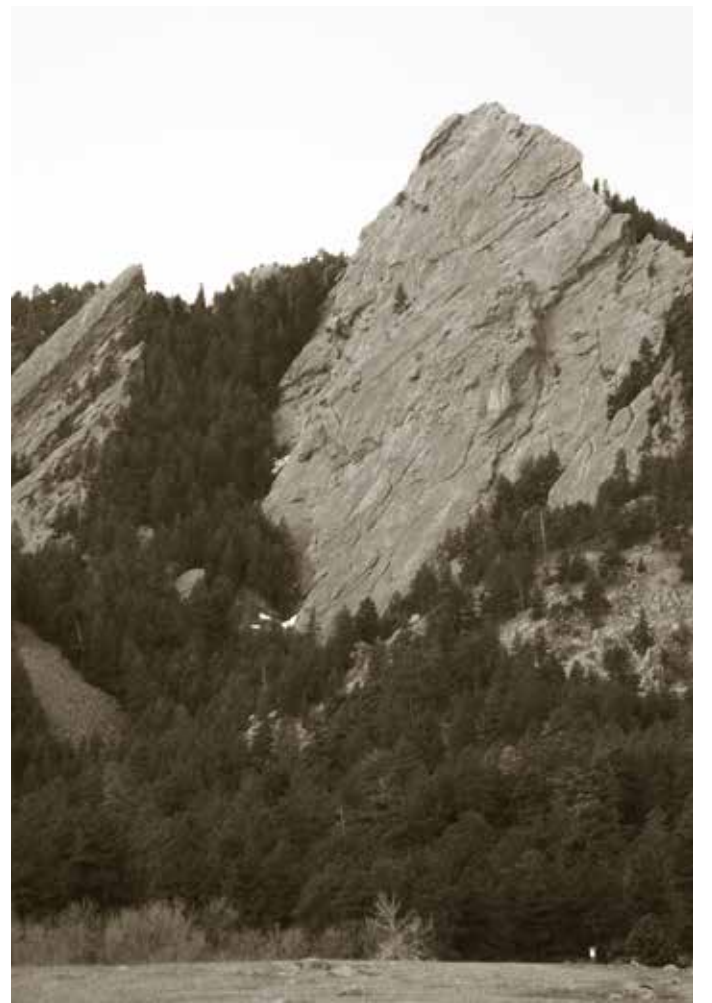
add chicken or chorizo (5), blackened redfish or grilled shrimp (7)

CHICKEN ENCHILADAS smoked queso, achiote rice, pinto beans, crema, choice of red, green or xmas chile 12⁹⁵

add egg (1)*

SIDES

APPLEWOOD SMOKED BACON 4⁹⁵ // CRISPY BREAKFAST POTATOES 3⁹⁵ // SEARED GREENS 4⁹⁵ // CHORIZO 3⁹⁵
PINTO BEANS AND ACHIOTE RICE 3⁹⁵



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