



## DRINKS

- SANTA MARIA** monte alban silver tequila, housemade bloody mix, fresh lime 5  
*make it smokey! sub: sombra mezcal (2) add: applewood smoked bacon & smoked cheddar (2)*
- SOUTHWESTERN SUNRISE** milagro reposado, pineapple-orange juice, hibiscus liqueur, black cherry 9
- MIMOSA** 4<sup>95</sup> *make it bottomless* 14
- MIMOSA PALOMA** house champagne, grapefruit liquor, fresh grapefruit juice 5<sup>95</sup>
- MICHELADA** can of howdy western pilsner, house-made sangrita, fresh lime 6<sup>95</sup>
- HORCHATA** almond & rice milk, honey & spice 4<sup>25</sup>  
*'both sides of the border style' add: avion espresso tequila liqueur & tito's vodka (7)*
- JUICE** orange, grapefruit, pineapple, apple, tomato 3<sup>95</sup>
- ZOLO LOVE BLEND COFFEE** 3
- TEATULIA ICED TEA** 3
- TWO LEAVES & A BUD HOT TEA** herbal, green, black 3<sup>95</sup>

BRUNCH

... Chef • David Engel ...

## STARTERS

- CHURROS** cinnamon-sugar, whipped chocolate, rhubarb preserves 5<sup>95</sup>
- CHIPS & SALSA** fire roasted southern colorado green chile salsa 3<sup>25</sup>
- GUACAMOLE** served with warm chips 8<sup>50</sup>
- QUESO FUNDIDO** red pepper jam, house pickles, warm flour tortillas 9<sup>50</sup>  
*add: chicken or chorizo (5) blackened redfish or grilled shrimp (7)*

## SOUPS & SALADS

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

- TORTILLA SOUP** cabbage, avocado, tortilla strips, rich chicken-tomato broth 8<sup>50</sup>
- PORK GREEN CHILE STEW** potatoes, blistered onions, roasted garlic, lime & chicharron 4<sup>95</sup> / 7<sup>95</sup>
- CASA SALAD** winter greens, red grapefruit, roasted beets, toasted pine nuts, balsamic-lime vinaigrette 7<sup>95</sup>
- OG SMOKED CHICKEN SALAD** mixed greens, dried cranberry, pepitas, crispy polenta croutons, cowboy onions, goat cheese vinaigrette 13<sup>75</sup>
- CHOPPED SALAD** romaine, hard egg, bacon, pickled vegetables, sunflower seeds, green beans, avocado, green goddess dressing 12<sup>50</sup>

## BRUNCH

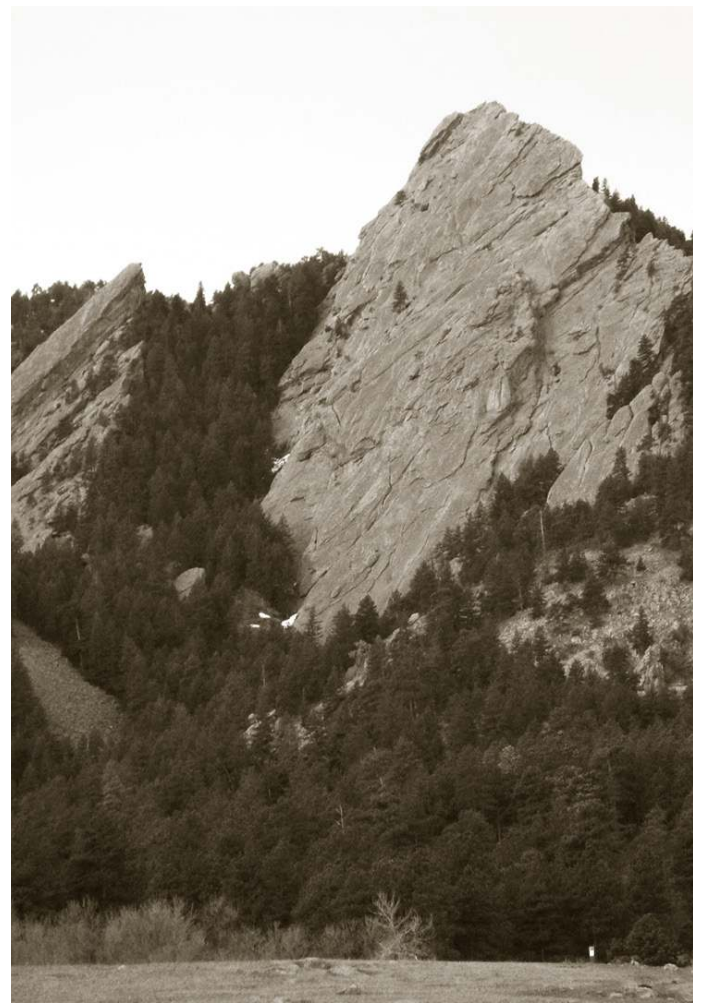
- HUEVOS RANCHEROS\*** two eggs, rice, beans, corn tortillas, jack cheese, choice of red or green chile 10<sup>95</sup>
- SHRIMP & CRAB CAKE BENEDICT\*** english muffin, chipotle hollandaise, green chile hash browns 15<sup>95</sup>
- CARNITAS BENEDICT\*** english muffin, chipotle hollandaise, green chile hash browns 14<sup>25</sup>
- THE ADMIRAL\*** two eggs, green chile hashbrowns, buttermilk sage biscuits, choice of red or green chile or both 10<sup>95</sup>  
*add: bacon, chorizo, or carnitas (3)*
- BLUE CORNMEAL FRIED CHICKEN\*** chorizo gravy, steak fries, two eggs 13<sup>50</sup>
- DUCK CONFIT HASH\*** roasted vegetables, two eggs, grilled flour tortillas, ranchero sauce 13<sup>95</sup>
- STUFFED FRENCH TOAST** caramelized bananas, vermont maple syrup, candied almond crunch 11<sup>95</sup>
- BLUE CORNMEAL PANCAKES** ela farms apple butter, chile laced powdered sugar, whipped honey butter 10<sup>95</sup>  
*add: cornmeal fried chicken (5)*
- SOUTHWESTERN BISCUITS & GRAVY\*** chorizo gravy, buttermilk sage biscuits, two eggs 12<sup>50</sup>

## LUNCH FAVORITES

- SWEET POTATO TACOS** dry jack cheese, almond salsa macha, leeks, apple-jicama slaw, almonds, arugula chimichurri, fried shishitos 10<sup>95</sup>
- GREEN CHILE CHEESEBURGER\*** shredded lettuce, cheddar, smoked serrano aioli, pasilla ketchup, ranch fries 13<sup>95</sup>  
*add: egg\* (1) avocado (2) bacon (3)*
- WILD MUSHROOM GRILL BREAD** jack cheese, egg, roasted chiles, small salad 11<sup>95</sup>
- BLACKENED REDFISH TACOS** black bean refritos, slaw, crema, smoked serrano aioli, flour tortillas 12<sup>95</sup>
- CHICKEN ENCHILADAS** smoked queso, achiote rice, pinto beans, crema, choice of red, green or xmas chile 13<sup>50</sup> *add: egg\*(1)*

**SIDES** APPLEWOOD SMOKED BACON 4<sup>95</sup> // GREEN CHILE HASH BROWNS 3<sup>95</sup> //  
 CHORIZO 3<sup>95</sup> // BUTTERED GREEN BEANS 4 // GARLICKY BROCCOLINI 4 // PINTO BEANS &  
 ACHIOTE RICE 3<sup>95</sup> // BLUE CORN PANCAKE 4 // BUTTERMILK SAGE BISCUITS (4) 3<sup>95</sup>





• BRUNCH •