



MAIN 16

House Made Granola **\$7.95**

served with greek yogurt and fresh fruit

Cloud Cakes **\$10.50**

ricotta pancakes with fresh berries and real maple syrup

Basic Breakfast **\$6.95**

two organic eggs, hash browns and toast

Eldorado Omelet **\$10.95**

organic eggs, ham, sautéed mushrooms, nm asadero cheese, scallions, sour cream and guacamole with red or green chile, hash browns and an english muffin

Tomato, Mozzarella and Pesto Organic Egg Omelet **\$9.50**

with hash browns and toast

Migas **\$9.95**

scrambled organic eggs with corn tortillas sautéed with mild salsa and nm asadero cheese, served with black beans, sour cream, guacamole and a whole wheat tortilla

Breakfast Burrito **\$9.95**

scrambled organic eggs, hash browns, bacon, nm asadero and gouda cheese, with red or green chile

Huevos Motulenos **\$9.95**

Over easy organic eggs on a corn tortilla with black beans, nm feta cheese, peas, sautéed bananas and red or green chile

Southwest Salad **AVAILABLE OPTIONS**

organic mixed greens, avocado, tomato, goat cheese and garlic croutons with cilantro lime dressing

\$9.95

Add Grilled Chicken Breast:

\$2.50

Chopped Salad **AVAILABLE OPTIONS**

organic mixed greens and chopped vegetables with nm feta, pine nuts and lemon & garlic vinaigrette

\$9.95

Add Grilled Chicken Breast:

\$2.50

Grilled Chicken Breast Sandwich **\$11.75**

bacon, caramelized onions, asadero cheese and poblano mayo on rustic white bread served with salad or fries (half salad/half fries \$0.50)

One for David	\$10.75
panko crusted fried fish sandwich with house made tartar sauce, tomato and romaine lettuce on ciabatta, served with salad or fries (half salad/half fries \$0.50)	
Green Chile Cheeseburger	AVAILABLE OPTIONS
nm beef with cheese and roasted poblano chile strips served with salad or fries (half salad/half fries \$0.50)	
	\$10.50
	Add Bacon: \$1.00
Reuben Sandwich	\$11.75
swiss cheese, sauerkraut, russian dressing & corned beef or tofu on fano rye served with salad or fries (half salad/half fries \$0.50)	
Organic Chicken or Squash Enchiladas	\$10.50
With black beans, green rice, sour cream, guacamole and red or green chile	
Corncakes with Chipotle Marinated Shrimp	\$11.50
pico and garden summer squash with spinach and onions	
SIDES 4	
Bacon or House Made Sausage	\$4.50
Hash Browns	AVAILABLE OPTIONS
	\$3.50
	W/ Chile and Cheese: \$5.95
French Fries	\$4.50
Side Salad	\$3.95
DRINKS 11	
Organic Apple Juice	AVAILABLE OPTIONS
	\$3.00
	\$5.00
Orange Juice	AVAILABLE OPTIONS
	\$3.00
	\$5.00
Coca Cola	\$2.50
With real sugar	
Blue Sky Sodas	\$2.50
Lemonade	\$2.50
Coconut Water	\$3.50
Root Beer	\$2.50
Smoothie	\$6.00

Fresh Juice

\$6.00

Pristina Water

AVAILABLE OPTIONS

500ml: \$2.00

1000ml: \$3.50

Pristina Water, Mountain Valley

AVAILABLE OPTIONS

500ml: \$2.50

1000ml: \$4.50

COFFEE AND TEA 9

Organic Regular or Decaf

\$2.50

Mexican Hot Chocolate

\$4.00

Mexican Mocha

\$4.50

Organic Espresso or Americano

\$3.00

Cappuccino

\$4.25

Latte

\$4.25

Hot Chai

\$4.25

Hot or Iced Tea

\$2.50

Arnold Palmer

\$2.50

STARTERS AND SIDES 2

Sautéed Kale

\$5.00

lemon, garlic, rosemary

Roasted Yukon Gold Potatoes

\$6.50

parsley, aioli, scallions

SALADS 2

Apple & Blue Cheese Salad

\$8.95

butter lettuce, candied pecans, blue cheese dressing

Baby Iceberg Salad

\$8.50

toasted soy beans, pumpkin seeds, croutons, green goddess dressing

MAINS 7

Thai Chicken Noodle Bowl

\$16.95

cabbage, carrot, bok choy, coconut & curry broth

Chicken Milanese	\$16.95
arugula, fennel, tomato, crispy shallots, parmesan	
Green Chile Cheese Burger	\$10.50
roasted poblano strips, fries	
Veggie or Chicken Enchilada	\$10.50
black beans, green rice, guacamole, sour cream	
Lemongrass Salmon Bowl	\$18.95
Bok Choy, Cabbage, Mung Bean Noodles, Lemongrass-Ginger Broth.	
Lemongrass Shrimp Bowl	\$18.95
Bok Choy, Cabbage, Mung Bean Noodles, Broccoil, Lemongrass-Ginger Broth	
Chicken Parmesan	\$17.50
Polenta, Sauteed Greens, Tomato Sauce	

WHITE 5

Pinot Grigio 2014 Torre di Luna, Italy	AVAILABLE OPTIONS
Light, Apple, Easy-Drinking	\$9.00
	\$33.00
Sauvignon Blanc 2014 Sean Minor, California	AVAILABLE OPTIONS
Bright, Crisp, Citrus Notes	\$9.00
	\$33.00
Anselmi Sa, 2014 Anselmi San Vincenzo, Italy	AVAILABLE OPTIONS
Clean, Zesty, Lemon Curd	\$9.00
	\$33.00
Chardonnay 2014 Charles Krug, California	AVAILABLE OPTIONS
Full-Bodied, Apricots, Fresh Herbs	\$9.00
	\$33.00
Riesling 2014 Markus Molitor Estate, Germany	AVAILABLE OPTIONS
Delicate, Refreshing, Melon	\$9.00
	\$33.00

RED AND ROSE 7

Malbec 2013 Catena, Argentina	AVAILABLE OPTIONS
Deep, Bold, Rich	\$9.00
	\$33.00
Merlot 2013 Decoy, California	AVAILABLE OPTIONS
Earthy, Tart Cherry, Cloves	\$9.00
	\$33.00

Pinot Noir 2014 Sokol Blosser, Oregon	AVAILABLE OPTIONS
Vibrant, Cherry, Raspberry	\$9.00
	\$33.00
Barbera 2014 Fontanafredda, Italy	AVAILABLE OPTIONS
Soft Tannins, Black Berry, Plum	\$9.00
	\$33.00
Cabernet Sauvignon 2013 Chat St. Michelle, Washington	AVAILABLE OPTIONS
Smokey, Violet, Spice	\$9.00
	\$33.00
Nebbiolo 2013 Langhe, Italy	AVAILABLE OPTIONS
Earthy, Tart Cherry, Cloves	\$9.00
	\$33.00
Rosé La Flor 2016 Pulenta	AVAILABLE OPTIONS
Delicate, Berries, Fresh, Balanced	\$9.00
	\$33.00

BEER 7

Bavik, German Pislner de Brabandere, Belgium	\$5.00
Fresh, Clean, Light	
Labotomy Bock, German Dopplebock, Indian Wells CA	\$5.00
Malty, Creamy, Powerful	
Pranqster, Belgiun Ale, North Coast Brewing Co CA	\$6.50
Full, Floral, Strong	
Abita Amber, Munich-Style Lager, Abita LA	\$5.00
Smooth, Toffee, Caramel	
Old Rasputin, Imperial Stout, North Coast Brewing Co CA	\$7.00
Coffee, Chocolate	
Indica IPA Lost Coast Brewing Co CA	\$5.00
Citrus, Grapefruit	
N/A Beer	
Ask at the Counter	

CIDER AND SPARKLING WINE 3

Thistly Cross, Scotland	\$9.50
Ripe Apples, Low Acidity	
Enza Prosecco	\$20.00
Pear, Peach, Honeysuckle	

Le Grand Courtagé, France

\$12.00

Tart Green Apples, Lemon Peel