

Breakfast & Lunch

Includes Juice and Coffee Until 10:00 a.m.

EYE OPENERS

Specialty Bloody Mary -Vodka, Tomato Juice
Bloody Caesar - Vodka, Clamato Juice
Greyhound - Vodka, Grapefruit Juice
Mimosa - Champagne, Orange Juice
Screwdriver - Vodka, Orange Juice
Sea Breeze - Vodka, Cranberry Juice, Grapefruit Juice

Green Monster ~GF

Green Apple, Spinach, Kale, Parsley, Celery,
Cucumber, Lime, Poblano Chili

You Are What You Beet

Beet, Carrot, Apple, Ginger, Spinach, Lemon

Avocado Toast

Prairie Toast, EVOO,
House Everything Seasoning, Brûléed Grapefruit
~Add Egg *

Rolled Oats

Milk, Golden Raisins, Brown Sugar
~Add Blueberries or Banana

Fruit Smoothie ~GF

Strawberry Banana -or- Blueberry -or-
Dragon Fruit + Pineapple
~Add Whey Protein Powder (25g)

Acai Berry Bowl

Blended Acai Berry + Blueberries + Greek Yogurt,
Banana, Chia, Flax Seed, Goji Berry,
Toasted Coconut, Almond Granola

Ancient Grains

Wheat Berry, Quinoa, Oats, Freekah,
Almond Milk, Macerated Berries,
Cinnamon Crème

FROM THE GRIDDLE

Malted Belgium Waffle

Whipped Butter, Maple Syrup or Local Honey

Sunrise Open-Faced Sandwich *

Grilled Noble Bread, Bacon Jam, Heirloom Tomatoes, Two Over-Medium Eggs,
Frisée, Maple + Mustard Vinaigrette, Pickled Mustard Seeds

Protein Pancake ~GF

Egg Whites, Oats, Greek Yogurt, Cottage Cheese, Vanilla
21 Grams of Protein ~ Add Blueberries ~

Buttermilk Pancake Stack

Two Cakes with Choice of Meat, Whipped Butter, Homemade Jam or Maple Syrup
~ Add Blueberries

*Note:

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EGGS

"Egg" chiladas *

Chicken Chorizo, Oaxaca-Cheddar, Spicy Green Chili Sauce

Two Eggs *

Choice of Meat, Choice of Two Sides

Breakfast Burrito *

Bacon or Sausage, Hash Browns, Green Chilies, Oaxaca-Cheddar, Scrambled Eggs, Ranchero or Spicy Green Chili Sauce

Two Egg Omelet *

Spinach, Asparagus, Cremini Mushrooms, Tomatoes, Onion,
Red Bell Pepper, Green Chilies, Cheese

Toast and Choice of One Side:

Choice of Diced Meat: Ham, Bacon, Chorizo, Turkey Sausage, Pork Sausage
Choice of Cheese: White Cheddar, American, Pepper Jack, Swiss, Bleu Cheese, Havarti

Smoked Salmon Benedict *

Griddled English Muffin, Sautéed Spinach + Red Onion, Capers, Poached Eggs,
Roasted Tomato Hollandaise, Choice of Side

Egg White Frittata *

Roasted Wild Mushroom, Charred Red Peppers, Kale, Italian Link Sausage, Cambozola Cheese
Choice of Toast

SIDES

Seasonal Fruit
Mixed Berries
Hash Browns
Cottage Cheese
Yogurt
Sliced Heirloom Tomatoes
Brûléed Grapefruit
Toast

PROTEIN OPTIONS

Sugar-Cured Crispy Bacon
Applewood-Smoked Thick Cut Bacon
Turkey Sausage Patty
Pork Sausage Link
Black Forest Ham
Chicken Chorizo Patty

BREAD and CHEESE CHOICES

Wheat Berry, White, Sourdough, Rye, Prairie, Gluten Free, English Muffin, Bagel

White Cheddar, American, Pepper Jack, Swiss, Bleu Cheese, Havarti

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STARTERS

Cup or Bowl

Daily Soup Special

Ahi Tuna Tartar Nachos * ~GF

Roasted Corn, Avocado, Ginger, Serrano,
Tamari, Cilantro, Wontons

Charred Shishito Pepper s * ~GF

Pink Salt, Key Lime, Olive Oil

Cup or Tortilla Bowl

Chicken & White Bean Chili

Ginormous Shrimp Cocktail ~GF

Three U-8 Mexican White Shrimp,
Atomic Cocktail Sauce

Toasted Spaghettini Egg Rolls

Pasta, Cilantro, Carrot, Sweet Chili,
Tamari, Peanut Sauce

The Ultimate Single Layer Nachos

Flour and Corn Tortilla Chips, Black Beans, Green Chiles, Fundito Cheese,
Jalapenos, Green Onion, Cilantro Creme on a Cast Iron Platter.

Add Chicken, Beef or Shrimp

SALADS

Dressings

Buttermilk Ranch, Champagne Vinaigrette, Blue Cheese Dressing, Maple-Mustard Vinaigrette,
Caesar, Basil-Lime Vinaigrette, Orange-Honey Dressing

Crispy Buffalo Chicken

Romaine, Roasted Corn, Red Bell Pepper,
White Cheddar, Heirloom Cherry Tomatoes,
Celery, Orange-Honey Dressing
~Grilled Chicken Available

Caesarugula Salmon * ~GF (no croutons)

Arugula + Romaine, Heirloom Cherry Tomatoes,
Olive Tapenade, Reggiano Ribbons,
Crushed Croutons, Caesar Dressing

Roasted Brussels Sprouts Salad

Point Reyes Bleu, Bacon, Gala Apple,
Pomegranate Arils, Maple-Mustard Vinaigrette,
Lemon Zest
~ Add Chicken, Salmon, Shrimp

Southwestern Chicken Cobb ~GF

Grilled Chicken Breast, Field Greens, Romaine,
Jicama, Roasted Corn, Tomato, Red Onion,
Black Beans, Nopalitos, Crumbled Egg,
Cotija Cheese, Tortilla Strips, Chipotle Ranch

Jumbo Lump Crab Tower ~GF

Jumbo Lump Crabmeat, Basil-Lime Vinaigrette,
Dried Corn, Kalamata Olives,
Heirloom Tomatoes, Field Greens,
Sumac Cucumber

Asian Chicken Salad ~GF

Napa Cabbage, Greens, Daikon Radish,
Carrots, Cilantro, Wonton Frizzles,
Spicy Cashew Dressing

Grilled Mo'Rockin Shrimp ~GF

Quinoa Tabbouleh, Peas, Tomato, Green Onion,
Hearts of Palm, Pita Crisps

Porcini Dusted Tenderloin of Beef ~GF

Iceberg Cups, Heirloom Tomato, Caramelized
Red Onion, Bleu Cheese Balsamic Vinaigrette

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SANDWICHES

Choice of Side Included ~ GF Bread Available

Any Way You Want It Deli Sandwiches

Choice of: Tuna Salad, Ham, Turkey, Club, Chicken Salad, Egg Salad, or BLT
Butter Lettuce, Heirloom Tomato, Pickle Spear

Breads: Wheat Berry, White, Sourdough, Marbled Rye, Prairie, Gluten Free, English Muffin, Bagel

Cheese: White Cheddar, American, Pepper Jack, Swiss, Bleu Cheese, Havarti

Albuquerque Turkey Melt

Jalapeno-Cheddar Bread, Avocado,
Salsa Verde Aioli, Green Chilies,
Pepper Jack Cheese

Estancia Burger *

80/20 Beef, Fresh Turkey or Black Bean-Quinoa,
Noble Buttermilk Bun, Butter Lettuce,
Heirloom Tomato, Red Onion, Pickle,
Choice of Cheese

(The Best) Chicken Sandwich

Crispy Skin Thigh, Red Chili Sugar-Cured Bacon,
Bolillo Roll, Iceberg, Onion-Melon Jam

Prime Rib French Dip

Bolillo Roll, Prime Rib, Jarlsburg Swiss,
Au Jus, Horseradish Cream

Lobster Club

Lobster Salad, Bacon, Tomato, Butter Lettuce,
Basil Aioli, Marbled Rye Bread

Grilled Chicken Sandwich

Lettuce, Tomato, Avocado, Jalapeno Jack Cheese,
Onion Frizzles, Red Pepper Aioli, Ciabatta Bread

Seared Fish Tacos

Two Corn Tortillas, Avocado Relish, Cucumber Radish Slaw,
Pico de Gallo, Roasted Tomato Coulis

SIDES

Roasted Brussels Sprouts

Mixed Berries

Onion Rings

Cole Slaw

Tater Tots

French Fries

Sweet Potato Fries

Seasonal Fruit

Small House Salad

Cottage Cheese

House Chips

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