Brunch Menu

Southwest Eggs Benedict
Two poached eggs served over sopapillas topped with diced jalapeño bacon and the Hatch Green Chile asadero cheese sauce. Served with house potatoes  15

Classic Eggs Benedict
Two poached eggs, English muffin, Canadian bacon topped with hollandaise sauce served with house potatoes  15

Griddled Breakfast Burrito
Scrambled eggs, green chile, tomato, onion, asadero cheese, and potatoes with choice of Canadian bacon, jalapeño bacon or regular bacon wrapped in a flour tortilla served with homemade salsa  12

Or Bison Sausage  3

Huevos Rancheros
Two eggs cooked any way, corn tortillas topped with your choice of red or green chile sauce served with pinto beans  15

Classic French Toast
Two slices of Texas toast dipped and cooked in signature batter with whipped cream and fresh berries. Served with maple syrup  10

Hatch Dream Omelet
Three egg omelet, tomatoes, green chile, onions topped with Hatch Green Chile asadero cheese sauce. Served with house potatoes  13

Yogurt, Granola and Berry Parfait
Homemade granola, fresh berries and Greek yogurt  4

Homemade Posole
Served with sides of radish slices, green onions, cilantro, shredded cabbage, lime wedges and a flour tortilla  6

Roasted Butternut Squash Hummus
Served with baby carrots and pita chips  11

Burger
Cheddar, Swiss, or Pepper jack served over hand formed patties with choice of French Fries or Sweet Potato Fries

Beef  13  Bison  16

Add Jalapeño or Regular Bacon  3
Add Avocado or Hatch Green Chile  2

The Sierra Salad
Celery, feta cheese, walnuts, parsley, white balsamic vinaigrette, medjool dates with a prickly pear coulis  7

Traditional Chile Rellenos
Batter dipped Hatch green chile stuffed with asadero cheese served with tomato sauce  10

Mesquite Chicken Sandwich
Grilled chicken, avocado, pepper jack cheese, sliced red onion served on sourdough then grilled to crispy perfection. Served with choice of French Fries or Sweet Potato Fries  13

Desserts

Frozen Yogurt
Mixture of strawberry, blueberry and banana  6

Homemade Apple Pie
Add Vanilla Ice Cream (à la mode)  2

Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All ingredients are not listed.
Continental Breakfast

Complimentary for our in-house guests (gratuity not included)
Choose any two items per person from the below, along with your choice of coffee or tea

Homemade Granola, Yogurt & Fresh Berries  6

Silver Dollar Blue Corn Pancakes  8
3 pancakes, cinnamon honey butter and maple syrup

Cinnamon Roll  3

Fresh Seasonal Fruit & Berries Bowl  6

— SIDES —

Regular Bacon  3
Jalapeños Bacon  3.50
Bison Sausage Link  5
Grilled 4 oz. Bison Filet  10
Side of House Potatoes  3
Small Side of Yogurt  2
Cinnamon Roll  3

Bagel and Cream Cheese  4
Side Diced Green Chile  2
Small Side of Greens  2
Small Side of Fruit  3
Side of 1 Egg  2
Side of 2 Eggs  3
Croissant or Muffin  3

— DRINKS —

Coffee
Regular Coffee  1.50
Decaf Coffee  1.50
Espresso  3
Latte  6
Cappuccino  6

Juices
1.50 each
Orange
Apple
Cranberry
Tomato
Ruby Red Grapefruit

Sodas
2.50 each (free refills)
Pepsi
Diet Pepsi
Mug Root Beer
Sierra Mist
Wild Cherry Pepsi
Lemonade

Specialty Items
3.00 each ($1 refills)
Hot Chocolate
Arnold Palmer
Peach Iced Tea

Sparkling Water
Pellegrino  4
Lemon Flavored Pellegrino  5
Topo Chico Mineral Water  6

Teas
1.50 each (free refills)
Unsweetened Iced Tea
Hot Tea

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