



BREAKFAST

Begin your morning with thoughtfully prepared classics and locally inspired favorites, served with the care and attention of a bygone era.

CLYDE’S STANDARD Two Eggs Your Style, Choice of Green Chile Turkey Sausage or Extra Thick Applewood-Smoked Bacon, Confit Fingerling Potatoes	12	PUEBLO OMELETTE Three Egg Omelette, Charred Corn, Calabacitas, Pinto Beans, Choice of Red, Green, or Christmas Chile, Confit Fingerling Potatoes, Toast	14
18HR SHORT RIB HASH Two Eggs Your Style, Caramelized Onions, Poblanos, Braising Jus, Confit Fingerling Potatoes	16	NEW MEXICAN SHAKSHUKA Eggs Your Style, Chimayó Chile and Tomato Stew, Spinach, Onions, Peppers, Cotija, Toast	15
LOS BENNE’S Pork Carnitas, 63-Degree Eggs, Hollandaise Mousse, Confit Fingerling Potatoes, Hatch Green Chile, Pico De Gallo,	15	NEW MEXICAN BLUE CORN STRAWBERRY PANCAKES Mascarpone Creme, Vanilla, Strawberries, Roasted Piñon Nuts, Maple Syrup	14
BAGEL AND LOX DUO Mezcal-and Beet-Cured Salmon, Traditional Applewood-Smoked Gravlox	18	CLASSIC BUTTERMILK PANCAKES Whipped Butter, Maple Syrup	12
FRUIT & YOGURT Sliced Melon, Berries, Lavender Greek Yogurt	12	STEEL CUT OATS Original or Apple Brûlée, New Mexico Pecans, Vanilla, Cinnamon	12

À LA CARTE

Select from a curated offering of sides and specialties to complement your breakfast experience.

Eggs Your Way (per egg)	3.00	Croissant, English Muffin, or Your Choice of Toast	4.00
Hash Browns	4.00	Chocolate Croissant	4.75
Pinto Beans	3.00	Cinnamon Roll	5.95
Bacon (3 slices)	8.00	Strawberries, Blackberries, or Blueberries	5.00
Pork Sausage or Ham	3.50	Mixed Berries	9.00
Pancakes or French Toast	6.00	Mixed Fruits	12.00

BEVERAGES

From fresh-brewed coffee to refreshing juices and fine teas, enjoy a drink crafted to complete your meal.

Coffee or Decaffeinated Coffee	5.50	Orange Juice	4.75
Assorted Teas	5.00	Grapefruit Juice	4.85
Hot Cocoa	6.00	Apple Juice	4.25

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.

