

BRUNCH

EL MONTE CRISTO	32
crispy chicken, black forest ham, swiss, french toast, battered brioche, house-made jam, piñon-caramel sauce	
SOUTHWEST BENEDICT	32
green chile-cheddar biscuit, poached egg, maple-glazed habanero bacon, red chile-brown butter hollandaise, avocado, roasted corn pico de gallo, baby greens, sherry vinaigrette	
SHAKSHUKA	27
exotic spiced tomato sauce, herbs, two eggs, feta, asparagus, kale, olive oil, baked in a cast iron skillet, sea salt, grilled naan	
EL MONTE OMELETTE	19
fresh tomatoes, baby kale, piquillo peppers, truffle manchego, oaxaca cheese, green onion breakfast potatoes	
CRÈME BRÛLÉE FRENCH TOAST	22
whipped caramelized lemon-mascarpone cream, berry compote, bourbon-candied pecans, maple syrup	
LOBSTER CRÊPE	48
butter poached lobster, poached egg, asparagus, oaxaca and manchego cheese, cheddar, fennel salad, basil-lemon vinaigrette	
HUEVOS RANCHEROS	19
two eggs, corn tortillas, black beans, green onion breakfast potatoes, cotija, cheddar and jack cheese, crema, choice of red or green chile	
AMERICAN BREAKFAST	19
two eggs your style, bacon, sausage or avocado, green onion breakfast potatoes, choice of toast	
BREAKFAST BURRITO	19
scrambled eggs, choice of bacon or sausage, green onion breakfast potatoes, cheddar and jack cheese, cotija, crema, lettuce, tomato, choice of red or green chile, smothered or handheld	
NM BREAKFAST BURRITO	19
flour tortilla, chopped green chile, cheddar, crispy potatoes, two eggs over medium, chimayó red chile powder, choice of bacon, sausage, avocado, or veggie sausage	
PLANT-BASED BREAKFAST BURRITO	19
flour tortilla, quinoa, plant-based breakfast sausage, black beans, green onion breakfast potatoes, roasted peppers, plant-based cheddar cheese, tomato, kale, choice of red or green chile, handheld or smothered	
GREEK YOGURT PARFAIT	15
house-made granola, fresh berries	
BLUE CORN PIÑON PANCAKES	25
piñons, piñon caramel sauce, cultured butter, berries	
SUNRISE POWER BOWL	18
blue corn atole, tri-colored quinoa, house-made granola, super seeds, fresh berries, almond milk, brown sugar can be made plant based	

COCKTAILS

ORANGE DREAMSICLE MOCKTAIL	8
orange juice, almond milk, citrus syrup	
MIMOSA	14
miquel pons cava brut inquire with your bartender or server for syrup options	
ANACONDA’S SANGRIA	14
red or white wine, rotating sangria flavors, orange slice, fresh berries	
COMFORT 43	13
el tesoro heritage barrel tequila or bulleit bourbon, licor 43, lemon juice, hearthroot syrup, hot water, garnished with dehydrated lemon or cinnamon sticks	
HIGHLAND BREW	13
johnnie walker black scotch, vanilla bean syrup, amaretto, hot drip coffee, garnished with whipped cream and cinnamon-espresso powder, served hot	
ESPRESSO MARTINI	14
borghetti espresso liqueur, fresh espresso, kahlúa, garnished with coffee beans	
EL MONTE SAGRADO BLOODY MARY	14
rolling still green chile or red chile vodka, anaconda’s traditional bloody mary mix, salted with tajín, garnished with a cocktail onion and olives	

SIDES & BEVERAGES

FRESH PASTRY OR MUFFIN	6
SIDE OF FRUIT	9
LATTE	8
LARGE COFFEE	6
AROMA FRENCH PRESS	12
LARGE ORANGE JUICE	8
SAN PELLEGRINO	12
ACQUA PANNA	6