

# de la tierra

## BRUNCH

### EL MONTE CRISTO

crispy chicken, black forest ham, swiss, french toast, battered brioche, house-made jam, piñon-caramel sauce

### SOUTHWEST BENEDICT

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

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

fresh tomatoes, baby kale, piquillo peppers, truffle manchego, oaxaca cheese, green onion breakfast potatoes

### CRÈME BRÛLÉE FRENCH TOAST

whipped caramelized lemon-mascarpone cream, berry compote, bourbon-candied pecans, maple syrup

### LOBSTER CRÊPE

butter poached lobster, poached egg, asparagus, oaxaca and manchego cheese, cheddar, fennel salad, basil-lemon vinaigrette

### HUEVOS RANCHEROS

two eggs, corn tortillas, black beans, green onion breakfast potatoes, cotija, cheddar and jack cheese, crema, choice of red or green chile

### AMERICAN BREAKFAST

two eggs your style, bacon, sausage or avocado, green onion breakfast potatoes, choice of toast

### BREAKFAST BURRITO

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

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

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

house-made granola, fresh berries

### BLUE CORN PIÑON PANCAKES

piñons, piñon caramel sauce, cultured butter, berries

### SUNRISE POWER BOWL

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