

de la tierra

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 BENEDICT 49
butter poached lobster, red chile-brown butter hollandaise, poached egg, maple glazed habanero bacon, avocado, brioche, baby green salad, breakfast potatoes

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, chimayo red chile powder, choice of bacon, sausage, avocado, or veggie sausage

PLANT-BASED BREAKFAST BURRITO 20
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, choice of bacon, sausage, or plant-based sausage

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

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

PISTACHIO VELVET 14
house-made pistachio liqueur, lemon juice, egg white, garnished with ground pistachio

RED SNAPPER 15
desert bloom prickly pear gin, anaconda's traditional bloody mary mix, lavender syrup floater, salted with tajín, garnished with cocktail onion and olives

ESPRESSO MARTINI 14
borghetti espresso liqueur, fresh espresso, kahlúa, garnished with coffee beans

MIDNIGHT PETAL 12
riondo prosecco, butterfly pea flower tea syrup, garnished with blueberry

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

MOCKTAILS

DESERT DEW 11
choice of house-made syrup: vanilla bean, strawberry, blackberry, lemon, lime, honeydew, raspberry, or ginger soda water, creamer, topped with whipped cream

LIME IN THE COCONUT 11
coconut purée, lime juice, lime syrup, soda water

SIDES & BEVERAGES

FRESH PASTRY OR MUFFIN 6

SIDE OF FRUIT 9

LATTE OR CAPPUCCINO 8
add vanilla, caramel, hazelnut, or chocolate +1

LARGE COFFEE 6

AROMA FRENCH PRESS 12

LARGE ORANGE JUICE 8

SAN PELLEGRINO 12

ACQUA PANNA 6

SODA 4
coca-cola, diet coke, dr. pepper, sprite, or ginger ale