

BRUNCH

FLORENTINE BENEDICT	34
house-made green chile focaccia, prosciutto, sundried tomatoes, baby kale, brown butter hollandaise, two poached eggs, breakfast potatoes	
HARVEST BOWL	20
roasted butternut squash, plant-based sausage, piquillo peppers, dried cranberries, baby kale, avocado, pumpkin seeds, green onion, farm-fresh egg cooked to your preference	
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	20
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	17
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	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	

SIGNATURE COCKTAILS

TAOS SUNRISE	16
single barrel el tesoro reposado tequila, peach shrub, lemon, sage	
PISTACHIO VELVET	15
house made pistachio liqueur, lemon, whipped egg white	
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	
MIMOSA	14
freshly squeezed orange juice, brut cava	
SILVER COIN MARGARITA	16
milagro silver tequila, cointreau, cane sugar, lime, salt rim	
PALOMA	14
milagro silver tequila, ruby grapefruit, lime, soda, tajin rim	
ESPRESSO MARTINI	15
vodka, espresso, Kahlua, vanilla sugar	

SOFT MIXTURES

PRICKLY PEAR NOJITO	11
seedlip zero proof spirit, fresh mint, prickly pear, lime, seltzer	
PEACHY KEEN	10
peach shrub, lemon, cranberry, lavender	

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	