

# CHAR

## BRUNCH

<b>GUACAMOLE &amp; SALSA</b>	<b>\$12</b>
radish, chile-dusted pepitas, tortilla chips.	
<b>CRISPY CALAMARI</b>	<b>\$18</b>
grilled poblanos, cilantro, chipotle aioli, salsa roja.	
<b>QUESO FUNDIDO</b>	<b>\$15</b>
oaxaca, house made chorizo, cilantro pesto, grilled green onion, corn tortillas.	
<b>WILD MUSHROOM TOSTADAS</b>	<b>\$16</b>
fire roasted local full circle wild mushrooms, cotija, pink onion, avocado crema, fresh lime, pintos.	
<b>GREEN CHILE STEW</b>	<b>\$14</b>
american wagyu steak, local fingerlings, queso fresco, flour tortilla.	
<b>GRILLED CAESAR WEDGE</b>	<b>\$14</b>
pecorino, charred cherry heirloom tomatoes, grilled baguette, cilantro caesar vinaigrette, chile-dusted pepitas.	

## POSTRES

<b>CHURROS &amp; HELADO</b>	<b>\$12</b>
warm churros, peanut butter ice cream, mexican warm chocolate, brulee bananas, berries and crème anglaise.	
<b>PAN DE MUERTO</b>	<b>\$13</b>
sugar coated cake, tres leche, sweet cream cheese, nutella, chocolate.	
<b>BIZCOCHITO PARFAIT</b>	<b>\$14</b>
house made bizcochitos, natillas, pumpkin whipped cream, fresh berries, piñon brittle.	
<b>ARROZ CON LECHE</b>	<b>\$13</b>
traditional rice pudding, lemon zest, cinnamon ice cream.	

## BRUNCH SPECIALTIES

<b>GREEN CHILE CHORIZO OMELET</b>	<b>\$17</b>	<b>WILD BLUEBERRY PANCAKES</b>	<b>\$14</b>
roasted green chile, onions, sharp colby, house made chorizo, breakfast papas.		sweet cream & lemon ricotta, maple infused agave syrup.	
<b>AVOCADO TOAST</b>	<b>\$15</b>	<b>TRES LECHE FRENCH TOAST</b>	<b>\$16</b>
grilled multi grain toast, avocado, radish, chile-dusted pepitas, poached eggs.		brioche, cinnamon toast crunch, macerated strawberries, cinnamon whipped cream, cajeta.	
<b>NM RANCHERS BENEDICT</b>	<b>\$26</b>	<b>BREAKFAST TACOS</b>	<b>\$17</b>
tenderloin medallions, oaxaca, red chile, avocado crema, poached eggs, arepas, arugula prickly pear house salad.		scrambled eggs, chorizo, pickled onions, papas, red and green salsa, cotija, corn tortillas.	
<b>THE HILLBILLY</b>	<b>\$17</b>	<b>ENCHILADAS</b>	<b>\$24</b>
fried bologna, green chile, sharp colby, fried egg, artisan bacon, brioche, house-cut fries.		red or green, pintos & papas, american wagyu steak, pollo asado or fire roasted wild mushrooms. fried egg \$3.	
<b>GREEN CHILE CHEESE BISCUITS &amp; GRAVY</b>	<b>\$18</b>	<b>GREEN CHILE SMASH BURGER</b>	<b>\$17</b>
house made sausage, pepper gravy, fried eggs, red or green.		sharp colby, roasted green chile, avocado, artisan bacon, brioche.	
<b>BREAKFAST TOSTADAS</b>	<b>\$18</b>		
eggs, beans, potatoes, crisp tostadas, red or green, cotija.			

## SIDES

<b>PAPAS</b>	<b>\$5</b>	<b>BACON</b>	<b>\$6</b>
<b>TWO EGGS</b>	<b>\$6</b>	<b>HOUSE MADE SAUSAGE</b>	<b>\$6</b>
<b>TOAST</b>	<b>\$4</b>		

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## DRINKS

### COCKTAILS

<b>TENTH FLOOR FIZZ</b>	\$14
aperol, blood orange, lemon, vik la piu rose, sparkling wine.	
<b>FRENCH 39</b>	\$15
empress gin, grapefruit juice, hibiscus, sparkling wine.	
<b>SUNSET BELLINI</b>	\$14
lamarca prosecco, peach syrup, orange juice, grenadine.	

### BEER ON TAP

<b>BOSQUE- BLONDE ALE</b>	\$8
<b>MARBLE-CERVEZA</b>	\$8
<b>SANTA FE-7K IPA</b>	\$8
<b>SANDIA-WATERMELON CIDER</b>	\$8
<b>SIERRA BLANCA-ALIEN VANILLA STOUT</b>	\$8
<b>SANTA FE-SOCIAL HOUR</b>	\$8

## BRUNCH TRADITIONS

<b>BLOODY MARY</b>	\$15
<b>SANGRE MARIA</b>	\$15
herradura silver tequila, chimayo red chile, olive juice, lime, worcestershire tajin rim.	
<b>HAIL MARY</b>	\$15
titos vodka, olive juice, worcestershire salt and pepper rim.	
<b>GRAND MIMOSA</b>	\$50
bottle of sparkling wine and choice of 2 mixers.	

### BRUNCH MOJITOS

<b>ADOBE BLOOM</b>	\$15
diplomatico rum, watermelon, pinon, cinnamon, orgreat.	
<b>CACTUS &amp; CLOVE</b>	\$15
diplomatico rum, prickly pear, lemon, clove.	
<b>PEPINO NOIR</b>	\$15
diplomatico rum cucumber, black peppercorn.	
<b>LA MANGONADA</b>	\$15
diplomatico rum, nm chile, tajin.	

## WINE

	GLASS 6oz   9oz	BOTTLE
JUSTIN, CABERNET SAUVIGNON	\$11   \$16	\$60
AUSTIN, CABERNET SAUVIGNON	\$13   \$19	\$72
SHEEHAN, CABERNET SAUVIGNON (LOCAL)	\$8   \$12	\$45
STAGS' LEAP, CABERNET SAUVIGNON	\$25 6OZ.	\$125
JORDAN, CABERNET SAUVIGNON	\$35 6OZ.	\$130
SILVER OAK, CABERNET SAUVIGNON	\$50 6OZ.	\$180
CAKEBREAD, CABERNET SAUVIGNON	\$45 6OZ.	\$165
CAYMUS, CABERNET SAUVIGNON	\$35 6OZ.	\$165 ltr.
BOEN, PINOT NOIR	\$10   \$15	\$56
EL COTO, CRIANZA, TEMPRANILLO	\$10   \$15	\$56
BENVOLIO, PINOT GRIGIO	\$8   \$12	\$45
ALAMOS, MALBEC	\$10   \$15	\$56
ST. FRANCIS, MERLOT	\$12   \$18	\$60
VIK LA PIU BELLE, ROSE	\$12   \$18	\$60
MATUA, SAUVIGNON BLANC	\$9   \$14	\$55
J VINEYARD, CHARDONNAY	\$10   \$15	\$56
SHEEHAN, CHARDONNAY	\$8   \$12	\$45
LA MARCA, PROSECCO	\$8   \$12	\$45
CHANDON, BRUT CHAMPAGNE		\$60