

CHAR

BRUNCH

GUACAMOLE & SALSA	\$13
radish, chile-dusted pepitas, tortilla chips.	
CRISPY CALAMARI	\$19
grilled poblanos, cilantro, chipotle aioli, salsa roja.	
QUESO FUNDIDO	\$16
oaxaca, house made chorizo, cilantro pesto, grilled green onion, corn tortillas.	
WILD MUSHROOM TOSTADAS	\$16
fire roasted local full circle wild mushrooms, cotija, pink onion, avocado crema, fresh lime, pintos. add carne asada or pollo asado 5.	
GREEN CHILE STEW	\$15
american wagyu steak, local fingerlings, queso fresco, flour tortilla.	
GRILLED CAESAR WEDGE	\$15
pecorino, charred cherry heirloom tomatoes, grilled baguette, cilantro caesar vinaigrette, chile-dusted pepitas.	

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

BRUNCH SPECIALTIES

GREEN CHILE CHORIZO OMELET	\$17	WILD BLUEBERRY PANCAKES	\$14
roasted green chile, onions, sharp colby, house made chorizo, breakfast papas.		sweet cream & lemon ricotta, maple infused agave syrup.	
AVOCADO TOAST	\$15	TRES LECHE FRENCH TOAST	\$16
grilled multi grain toast, avocado, radish, chile-dusted pepitas, poached eggs.		brioche, cinnamon toast crunch, macerated strawberries, cinnamon whipped cream, cajeta.	
NM RANCHERS BENEDICT	\$26	BREAKFAST TACOS	\$17
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.	
THE HILLBILLY	\$17	ENCHILADAS	\$25
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.	
GREEN CHILE CHEESE BISCUITS & GRAVY	\$18	GREEN CHILE SMASH BURGER	\$18
house made sausage, pepper gravy, fried eggs, red or green.		sharp colby, roasted green chile, avocado, artisan bacon, brioche.	
BREAKFAST TOSTADAS	\$18		
eggs, beans, potatoes, crisp tostadas, red or green, cotija.			

SIDES

PAPAS	\$5	BACON	\$6
TWO EGGS	\$6	HOUSE MADE SAUSAGE	\$6
TOAST	\$4		

CHAR

DRINKS

COCKTAILS

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

BEER ON TAP

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

BRUNCH TRADITIONS

BLOODY MARY	\$15	BRUNCH MOJITOS	
SANGRE MARIA	\$15	ADOBE BLOOM	\$15
herradura silver tequila, chimayo red chile, olive juice, lime, worcestershire tajin rim.		diplomatico rum, watermelon, pinon, cinnamon, orgreat.	
HAIL MARY	\$15	CACTUS & CLOVE	\$15
titos vodka, olive juice, worcestershire salt and pepper rim.		diplomatico rum, prickly pear, lemon, clove.	
GRAND MIMOSA	\$50	PEPINO NOIR	\$15
bottle of sparkling wine and choice of 2 mixers.		diplomatico rum cucumber, black peppercorn.	
.		LA MANGONADA	\$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