



GRILLE | INN | CANTINA

BRUNCH MENU

LIGHTER CLASSIC FARE

SOUP OF THE MOMENT
CUP | \$5 BOWL | \$9

Ask your server about today's selection.

CREAM OF JALAPEÑO SOUP
CUP | \$5 BOWL | \$8

A delicious, velvety blend of jalapeño & cream.

 AVOCADO TOAST | \$12

Fresh Avocado mash, maple bacon jam, cherry tomatoes, spring mix & feta cheese on toasted sourdough bread. Add an egg for \$1.50

PROTEIN POWER BREAKFAST BOWL | \$11

Seasoned farro, hard-boiled egg, avocado, black beans, grilled asparagus & spinach. Topped with cotija cheese. Top with grilled, shrimp, chicken or steak for \$6.

 SPICY TUNA AVOCADO TOWER | \$15

Hass Avocado mixed with pico de gallo & corn relish under a layer of spicy tuna. Topped with sliced blue corn tortilla strips.

SEAFOOD COBB SALAD | \$24

Grilled shrimp and Caribbean lobster over mixed greens surrounded by bacon, bleu cheese crumbles, tomatoes, avocado, egg slices, and red onions.

 BRUNCH BRUSCHETTA BOARD | \$15

A sampler board you don't want to miss out on. Seasonal board with toast done four ways. Ask your server about today's assortment.

FRUIT & YOGURT PARFAIT | \$8

Organic Greek yogurt, house granola, seasonal berries and local honey.

BRULEE HALF GRAPEFRUIT | \$5

HACIENDA BRUNCH SPECIALTIES

MESILLA BREAKFAST | \$12

Two eggs any style with a choice of bacon, chorizo or sausage. Served with Hacienda hash, flour tortillas and a side of green chile sauce.

HACIENDA GREEN CHILE HASH
& EGG SKILLET | \$12

Signature hash blend of seasoned potatoes, green chile, sweet potatoes, black beans, corn and Brussels sprouts topped with two eggs any style. Hearty hash!

BLUE CORN PANCAKES | \$13

Made from scratch. Served with honey whipped butter.

 HACIENDA BLT | \$13

Thick cut candied bacon with blistered balsamic cherry tomatoes & arugula. Served on ciabatta bread. Add an egg for \$1.50. Served with fries.

CHURRO FRENCH TOAST | \$11

Drizzled with a sweet cream cheese glaze & garnished with seasonal fresh berries. Served with maple syrup.

PECAN CRUSTED
CHICKEN & WAFFLES | \$16

Jalapeño pecan crusted chicken tenders tossed in hot honey butter paired with blue corn waffles. Served with syrup & honey butter.

HACIENDA BURGER | \$12

Half-pound, hand-formed beef patty with lettuce, tomato, pickle & red onion. Served with fries. Add green chile, cheddar, bleu cheese, monterey jack, guacamole, or bacon for \$1.50 each.

HACIENDA STEAK & EGGS | \$17

Flat Iron with grilled onions and green chile. Served with two eggs any style and breakfast potatoes.

 SOUTHWESTERN SALMON ORZO BOWL | \$24

Diced blackened Atlantic salmon, over a bed of cold orzo pasta with bell peppers, corn relish & sliced avocado. Drizzled with chipotle ranch.

 ULTIMATE CHICKEN BENEDICT | \$14

Crispy fried chicken nestled on toasted brioche, crowned with a gently poached egg and drizzled with smoky chipotle hollandaise sauce.

 SOUTHWEST AVOCADO BENEDICT | \$14

A delicious twist on a classic, featuring 2 poached egg, spicy chorizo, creamy mashed avocado, and a zesty chipotle hollandaise sauce, all atop a toasted ciabatta slice. Served with breakfast potatoes.

 SAUSAGE BISCUITS & GRAVY
ORDER OF 1 \$9 | ORDER OF 2 \$14

Homemade southern style buttermilk biscuit with sausage gravy & two scrambled eggs. Served with your choice of sausage or bacon.

NEW MEXICAN FLAVORS

*Served with our signature slaw, black beans, & Mexican corn casserole.

BLUE CRAB BLUE CORN GREEN
CHILE ENCHILADA* | \$22

Three rolled blue corn tortillas stuffed with lump crab meat & shrimp, smothered with green chile sauce. Top with one egg any style for \$1.50.

RED CHILE ENCHILADA* | \$14

Three blue corn tortillas dipped in local red chile sauce, sprinkled with chopped onions, grated cheddar cheese & served pancake style. Top with one egg any style for only \$1.50 more.

GREEN CHILE ENCHILADA* | \$14

Three blue corn tortillas stuffed with Asadero Mexican cheese & smothered with our spicy Hatch green chile sauce. Top with one egg any style for only \$1.50. Add grilled chicken for \$3.75.

 RED CHILE CARNE BOWL | \$15

Tender and delicious red chile pork topped with two eggs any style, fresh onions, cotija cheese & avocado slices over breakfast potatoes. Served with flour tortillas.

BREAKFAST TACOS | \$11

Three mini flour tortillas filled with scrambled eggs and your choice of bacon, chorizo, or sausage. Topped with pico de gallo, cotija cheese & and fresh avocado. Served with charro black beans & hot sauce. Add diced green chile for \$1.

A LA CARTE

- APPLEWOOD SMOKED BACON(2) | \$3.50 • CHORIZO | \$3.50 • EGG | \$3
- SMOKED SAUSAGE | \$3.50 • HACIENDA HASH \$6 • SIDE POTATOES | \$4 • BLUE CORN PANCAKE | \$8
- SEASONAL FRESH FRUIT CUP | \$4 • A LA CARTE PANCAKE | \$6

A 3% convenience fee will be included on your bill for all credit card transactions.

BRUNCH COCKTAILS

CLASSIC BLOODY MARY
& MIMOSAS | \$7 EACH

BACON & SHRIMP
BLOODY MARY | \$14

Titos Vodka, Haciendas Bloody Mary Blend, rimmed with Old Bay seasoning, and garnished with crispy bacon and large cocktail shrimp.

MIMOSA SPLASH TRIO | \$38

A bottle of 1928 Cavicholi Prosecco and a trio of juices, fruits, and garnishes to build your own mimosas! Meant to be shared! Choose New Mexico Sparkling Gruet Brut for \$39.

HACIENDA MIMOSA | \$9.95

New Mexico Sparkling Gruet Brut & your choice of juices: orange, cranberry, or grapefruit.

 ORGAN MOUNTAIN
SUNRISE | \$10

Jose Cuervo Traditional Blanco tequila + prosecco + blackberry simple syrup + orange juice.

 CLASSIC PEACH
BELLINI | \$9

Peach syrup + 1928 Prosecco + peaches.

 BOOZY
ICED COFFEE | \$10

Local Dry Point vodka + espresso + Left Hand milk stout + simple syrup.

 STRAWBERRY BASIL
SPRITZER | \$10

Fresh strawberries + basil + Joel Gott sauvignon blanc + lime juice + simple syrup.

HACIENDA SPICY
RED BEER | \$10

Tajin rim + jerky + Hacienda bloody mary mix + lime.

BEVERAGES

- HACIENDA HOUSE BLEND COFFEE | \$3
- CRANBERRY, CLAMATO, APPLE & GRAPEFRUIT JUICE | \$3.50
- ORANGE JUICE | \$3.50 • HOT TEA | \$3.50