



SUNDAY BRUNCH

Chips, Salsa, & Guacamole \$15
Warm, Salted Tortilla Chips served with our Signature Salsa Picante and House Made Guacamole

Fresh Biscuit & Jam Plate \$9
Ask Your Server About the Jam of the Month!

All-American Plate \$17
(Choose One) Bacon, Ham, Sausage or Rattlesnake-Rabbit Sausage (+ \$4).
Choice of Sourdough, Wheat, or Rye Toast,
Served with Two Farm Fresh Eggs & Papas

Smothered Breakfast Burrito \$17
(Choose one) Bacon, Ham Steak, Chorizo, Pork Sausage, or Rattlesnake-Rabbit Sausage (+ \$4).
Choice of Red, Green, or Xmas NM Chile
Served with Farm Fresh Eggs, White Cheddar Cheese, Papas, Lettuce & Tomato

Smoked Norwegian \$15
Salmon & Bagel
Cream Cheese, Tomato, Capers, Spring Mix,
& Pickled Red Onion on a Toasted Bagel

Chicken Fried Chicken & Eggs \$18
Choice of Sourdough, Wheat, or Rye Toast
Served with Two Farm Fresh Eggs, Papas, & Country Gravy

Skirt Steak Tampico & Eggs \$28
Grilled Skirt Steak Smothered in Your
Choice of Red or Green NM Chile
Served with Two Farm Fresh Eggs, Papas, & White Cheddar Cheese

Eggs Benedict \$27
Choice of Crab Cake or Ham Steak with
Hollandaise Sauce & Served with Papas

Biscuits & Gravy \$18
Two House Made Biscuits Topped With Sausage & Gravy. Served with Two Farm Fresh Eggs & Papas

Shrimp & Grits \$23
Country Cheese Grits with Sauteed Jumbo Shrimp, Poached Egg, House Made Bacon, and Peppers & Onions

Corned Beef & Hash \$17
Choice of Sourdough, Wheat, or Rye Toast
Served with a Poached Egg

Chicken & Waffles \$18
Fried Chicken Breast, Waffle, Maple Syrup,
& Country Gravy

Waffle & Berries \$16
Fresh Berries, Whipped Buttercream,
Powdered Sugar, & Maple Syrup

Southwest NY Steak Frites \$34
Cooked to Your Perfection. Served with
Chimichurri Compound Butter & House Cut Fries

Poached Salmon Strawberry Salad \$26
White Wine Poached Salmon, Field Greens, Fresh Strawberries, Tomato, Cucumber, & Candied Pecans with Strawberry Vinaigrette

Caprese Salad \$19
Fresh Basil, Tomatoes, Buffalo Mozzarella,
Oil & Balsamic Vinaigrette

Niçoise Salad \$27
Choice of Crab Cake, Jumbo Shrimp, or Pan Seared Norwegian Salmon. Served with House Made Vinaigrette

Tax not included 20% Gratuity will automatically be added to parties of eight or more.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Oysters On The Half Shell	<u>1/2</u>	Full
Bluepoint Oysters with Mignonette & Cocktail Sauce	<u>Doz</u>	<u>Doz</u>
	\$15	\$25

Paako Baked Oysters \$20

Fresh Shucked Oyster Top and Baked with a Pork Belly-Napale Corn Relish and Pecorino Corn Breadcrumbs. Topped with a Cholula Crema

Specialty Oysters (Market Price)

Fresh Maine Lobster Roll \$21

Chunks of Lobster Meat Tossed in our Signature Creamy Dressing and Served on a Griddled New England Style Roll. Served with House Chips

(Please Choose a Side Option for the Following Menu Items)

- House Cut French Fries
- Coleslaw
- Onion Rings (+ \$2.25)
- Fresh Veggies (+ \$2.25)
- Garden Fresh Side Salad (+ \$2.25)

Pork Belly Sandwich \$18

Pork Belly, Scrambled Eggs, & Melted Cheddar Cheese on a Flaky, House Baked Croissant

Korean BBQ Chicken Sandwich \$18

Korean BBQ Chicken, Grilled Pineapple, & Bacon

Turkey Croissant Sandwich \$21

House Smoked Turkey, Bacon, Avocado & Tomato on a Flaky, House Made Croissant

Green Chile Cheeseburger \$18

House Special Grind, NM Green Chile, Melted White Cheddar Cheese

Elk Brat \$18

Served with Sauerkraut and Pub Mustard

Nathan's All-Beef Hot Dog \$15

SUNDAY



FUNDAY

Bubbly Bucket

1 Bottle of Paako Ridge Estate Brut
1/2 Liter Carafe of Orange Juice
Served on Ice with Fresh Fruit
\$40

Sunrise Spritz

Paako Ridge Estate Brut
A Drizzle of Wild West Watermelon Syrup
Finished with a Splash of Orange Juice
\$14

Loco In The Coco

Paako Ridge Estate Brut
Citrus Azul Liqueur
A Drizzle of Gourmet Coconut Syrup
Finished with a Splash of Orange Juice
\$16

Not Your Mama's Mimosa

Paako Ridge Estate Brut
Pink Lemonade Vodka
Finished with a Splash of Cold Pressed Paloma Juice
\$16

Sandia Sangria

A Blend of Paako Ridge Estate Brut & Estate Grenache-Syrah; Finished with a Splash of Lemon-Lime Soda & Garnished with an Orange Slice
\$16

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