



## BREAKFAST

Fruit Smoothie 8

Please ask your server for today's selection

Breakfast Burrito 15

eggs, Ojo greens and veggies, tomato, vintage cheddar, green chile

Breakfast Tacos 13 V/GF

Ojo greens and veggies, potato, tomato, green chile

Blueberry Muffin French Toast 10

fresh fruit, orange butter, berry coulis

Blue Corn Pancakes 12

local honey, almond butter

Avocado Toast 13

sourdough baguette, guacamole, poached eggs, (GF Toast available)

Sunrise Porridge 10 V/GF

oats, quinoa, coconut milk, fruits, nuts

Huevos Rancheros 15 GF

corn tortillas, pinto beans, eggs, cheese, red or green chile

La Cienega Breakfast Bowl 15 GF

Ojo veggies, greens, poached eggs, goat cheese, salsa verde

Breakfast Additions MP

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### SIDES

Applewood Smoked Bacon 5

House Made Sausage Terrine 5

Local, Cage-Free Egg 3

New Mexican Green or Red Chile 3

Seasonal produce provided by Ojo Farms, Ojo Caliente, New Mexico.

Sunrise Springs endeavors to use local, organic and sustainable ingredients whenever possible.

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

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TO DRINK

Cappuccino, Latte 6

Espresso 3

ICONIK Coffee 3

Hot Chocolate 5

Tea Forte Herbal Teas 3.5

Juice 5

House Made Ginger Soda 5

EXECUTIVE CHEF ROCKY DURHAM

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