

# STABLES

## Ranch Grille



### BRUNCH

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#### House-Made Granola Parfait

Fresh berries and organic agave syrup 11

#### Fresh Fruit & Berries **V & GF**

With yogurt 15

#### Avocado Toast **V**

Artisan bread, one egg, avocado, sea salt, heirloom tomatoes, balsamic drizzle 15

#### Lox & Bagel

House smoked salmon, cream cheese, cherry heirloom tomatoes, red onions, capers 18

#### House-Made Buttermilk Pancakes

Three griddle cakes, fresh butter, maple syrup 15  
Add fresh berries 4

#### French Toast

Brioche bread, caramelized banana, candied pecans 17

#### The Skillet\* **GF**

Two eggs any style on green chili corned beef hash 18

#### Eggs Benedict\*

Poached eggs, English muffin, hollandaise sauce, choice of; Canadian Bacon 19  
Tomato Florentine 19, Smoked salmon & tomato 20

#### Ranchero\* **GF**

Two eggs atop a corn tortilla, chorizo, pinto beans, manchego and cheddar 17

*Items below come w/hash browns or skillet potatoes and a choice of seedlover, sourdough, or caraway rye toast  
Substitute English muffin 1*

#### The Otero\* **GF**

Two eggs w/ choice of sausage, smoked haém or applewood smoked bacon 17

#### Southwestern Omelet **GF**

Applewood smoked bacon, pico de gallo, avocado, manchego 17

#### Tubac Omelet **GF**

Sautéed peppers, smoked ham, onion, manchego and cheddar 17

Split Plate Charge \$5

A 20% gratuity is automatically added to groups of 6 or greater

Please inform your server before placing your order if you have any food allergies or intolerances.

**V** = Vegetarian **GF** = Gluten Free

\*Some items may contain undercooked proteins, which may increase the chance of food-borne illness.

*Salads below come half or full size*

#### Caesar

Romaine, Parmesan Reggiano, croutons 12/17

#### Baby Arugula **GF**

Apples, manchego, candied pecans, tart cherries, white balsamic vinaigrette 12/17

#### Beet & Berry Salad **GF**

Blueberries, raspberries, strawberries, roasted red beets, glazed walnuts, goat cheese, poppy seed vinaigrette 12/17

*Add protein to any salad*

Grilled Chicken	8
6 oz. Top Sirloin	12
Skillet-Seared Shrimp	10
Grilled Salmon	15

*Items below come w/french fries or side spring salad*

#### Otero Burger\*

1/2lb choice Angus beef, caramelized onions, Vermont white cheddar, dill pickles, delicatense leaf, tomato, Hatch chile mayo, brioche bun 23  
Add jalapenos 2 | bacon 3

#### Ranch Club

Slow-roasted turkey breast, smoked ham, applewood smoked bacon, *Jarlsberg* Swiss, guac, lettuce, tomato, yellow relish aioli, toasted wheat bread 19

#### Top Sirloin 6 oz.

Roasted Yukon & parsnips, broccolini, port wine demi-glace 33

#### Pork Schnitzel

Warm German potato salad, haricots verts, lemon-caper butter sauce 31

#### Chicken Fried Steak\*

Two eggs, country sausage gravy 19

#### Salmon

*Anson Mills* caroline gold rice, roasted patty pans, roasted Anaheim chile butter sauce 40



Watercolors by Roberta Rogers