

# STABLES

## Ranch Grille



Watercolors by Roberta Rogers

### BRUNCH

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#### House-Made Granola Parfait **V**

Blueberry flax granola, vanilla yogurt, agave drizzle 11

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

with vanilla yogurt 15

#### Bagel & Lox

House smoked salmon, cream cheese, cherry heirloom tomatoes, red onions, capers 19

#### House-Made Buttermilk Pancakes

Three griddle cakes, whipped butter & maple syrup 15

*Add fresh berries 4*

#### Corn Flake Crusted French Toast

Brioche bread, orange mascarpone, fresh berries 17

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*Items below come with a choice of skillet potatoes or hash browns*

#### Eggs Benedict\*

Poached eggs, English muffin, hollandaise sauce, choice of;

Nueske's Canadian Bacon 19

Tomato Florentine 19

Smoked salmon & tomato 20

#### Avocado Toast\*

One egg, any style multi-grain bread, sea salt, heirloom tomatoes, balsamic drizzle 15

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

Two eggs any style on Hatch green chile corned beef hash 18

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

Two eggs any style atop a corn tortilla, chorizo, pinto beans, roasted tomato salsa, manchego & cheddar cheese 18

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

Two eggs any style with a choice of sausage links, smoked ham or applewood smoked bacon, choice of toast 17

#### Southwestern Omelet **GF**

Chorizo, potatoes, green onions, manchego cheese, side of toast 17

#### Tubac Omelet **GF**

Smoked ham, sautéed peppers & onions, cheddar cheese, side of toast 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.*

#### Southwest NY Chicken Fried Steak\*

Two eggs, chorizo country gravy, white cornbread muffin, hot honey drizzle 21

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#### Caesar **V & GF**

Romaine, parmesan reggiano, croutons 12/17  
*Add white anchovies 3*

#### Baby Arugula **V & GF**

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

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

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

*Add protein*

*Grilled Chicken 8*

*6 oz. Top Sirloin\* 14*

*Skillet-Seared Shrimp 10*

*Grilled Salmon\* 16*

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*Items below come with a choice of AZ field green salad, fruit, or fries*

#### Otero Wagyu Burger\*

1/2lb Wagyu beef, caramelized onions, Vermont white cheddar, dill pickles, delicatessen lettuce, tomato, Hatch chile aioli, brioche bun 25

*Add jalapenos 2 | bacon 3*

#### Ranch Club

Slow-roasted turkey breast, smoked ham, applewood smoked bacon, *Jarlsberg* Swiss, guacamole, delicatessen lettuce, tomato, toasted seed lover bread 19

### ENTRÉES

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#### Top Sirloin 6 oz.\* **GF**

Roasted potato hash, broccolini, peppercorn demi-glace 35

#### Pork Schnitzel

Warm German potato salad, haricots verts, lemon-caper butter sauce 24

*Add fried egg 2*

#### Salmon **GF**

*Anson Mills* Carolina gold rice, stir-fry snap peas, bell peppers, baby corn, broccolini, foraged mushrooms, pomegranate miso glaze 41