

STABLES

Ranch Grille



Watercolors by Roberta Rogers

BRUNCH

House-Made Granola Parfait **V**

Blueberry flax granola, vanilla yogurt, agave drizzle 13

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 16

Add fresh berries 4

Corn Flake Crusted French Toast

Brioche bread, orange mascarpone, fresh berries 17

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 16

The Skillet* **GF**

Two eggs any style on Hatch green chile corned beef hash 19

Ranchero* **GF**

Two eggs any style atop a corn tortilla, chorizo, pinto beans, roasted tomato salsa, manchego & cheddar cheese 19

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 18

Tubac Omelet **GF**

Smoked ham, sautéed peppers & onions, cheddar cheese, side of toast 18

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 Prime NY Chicken Fried Steak*

Two eggs, chorizo country gravy, white cornbread muffin, hot honey drizzle 23

Caesar

Romaine, parmigiano 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 9

6 oz. Top Sirloin 15*

Skillet-Seared Shrimp 10

Grilled Salmon 16*

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

Top Sirloin 6 oz.* **GF**

Red bliss potato hash, broccolini, peppercorn demi-glace 35

Pork Schnitzel

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

Add fried egg 2

Pan-Seared Salmon*

Red bliss potato hash, grilled asparagus, lemon butter sauce 37