

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** V
Three griddle cakes, whipped butter & maple syrup 16
Add fresh berries 4
- Corn Flake Crusted French Toast** V
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 Roma 19
Smoked salmon & tomato 20

- Avocado Toast*** V
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

- 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

- Cowgirl Cobb** V & GF
Romaine, cherry heirloom tomatoes, bacon, hard-boiled eggs, avocado, black beans, roasted corn, cheddar & cotija cheese, cilantro lime vinaigrette 13/18

- Cherry-Citrus Salad** V & GF
Heritage greens, Oregon cherries, local AZ citrus, shaved red onion, glazed walnut, goat cheese, poppy seed vinaigrette 12/17

<i>Add protein</i>	
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 Angus 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

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.