Stables Ranch Grille



Watercolors by Roberta Rogers

Brunch

House-Made Granola Parfait V
Blueberry flax granola, vanilla yogurt, berries, agave drizzle 15

Fresh Fruit & Berries GF & V
With vanilla yogurt 16

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 17
Add berries 4

Corn Flake Crusted French Toast
Brioche bread, orange mascarpone, fresh berries 18

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
Avocado & tomato 18
Smoked salmon & tomato 20

Avocado Toast*
One egg any style, multi-grain bread, sea salt, heirloom tomatoes, balsamic drizzle 17

English Muffin Sandwich*
One egg, Vermont white cheddar, achiote rubbed pork belly, hollandaise sauce 17

The Skillet*
Two eggs any style on Hatch green chili corned beef hash 20

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

Southwest Prime NY Chicken Fried Steak*
Two eggs, chorizo country gravy, white cornbread muffin, hot honey drizzle 24

The Otero* GF
Two eggs any style with Choice of: sausage links, smoked ham, or applewood smoked bacon, *side of toast* 18

Tubac Omelet GF
Smoked ham, sautéed peppers & onions, cheddar cheese, *side of toast* 19

Southwestern Omelet GF
Chorizo, potatoes, green onions, manchego cheese, *side of toast* 19

Caesar
Romaine, parmigiano reggiano, croutons 12/17
Add white anchovies 3

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

Wedge GF & V
Honey gem lettuce, achiote rubbed pork belly, gorgonzola, heirloom cherry tomatoes, green onions, buttermilk dressing 21

Smoked Flame Beet Salad GF & V
Heritage greens, pomegranate seeds, glazed walnut, goat cheese, poppy seed vinaigrette 12/17

Add protein
Grilled chicken 10
**6oz. top sirloin 17*
Skillet-seared shrimp 11
**Grilled salmon 17*

Items below are served with french fries, AZ field greens, or fruit

Otero Angus Burger*
1/2 lb. Angus beef, caramelized onions, Vermont white cheddar, dill pickles, delicatessen lettuce, tomato, Hatch chile aioli, brioche bun 25
Add bacon 3, Add Jalapeño 2

Ranch Club
Slow-roasted turkey breast, smoked ham, applewood bacon, Jarlsberg swiss, guacamole, delicatessen lettuce, tomato, mustard seed aioli, seed lover toast 19

Entrées

6oz. Top Sirloin* GF
Red bliss potato hash, broccolini, peppercorn demi-glace 37

Pork Schnitzel
Warm German potato salad, haricot verts, lemon caper butter sauce 23
Add fried egg 2

Pan-Seared Salmon*
Red bliss potato hash, grilled asparagus, lemon butter sauce 38

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.