



BRUNCH

Sourdough Flat Bread

morel mushrooms, goat cheese, arugula salad 20

Spring Bisque

carrots, peas, mint oil 10 V

Blueberry Muffin French Toast

strawberry coulis, chantilly cream 15

Crab Cakes Salad

spinach, asparagus, avocado, yogurt ranch 20

Duck Confit Posole

poached egg, corn muffin (Vegetarian option available) 20

Corn Maiden Tamale

white beans, braised greens, mild red chile sauce 15 V

Sunrise Benedict

blue corn crepe, avocado, house-made sausage, poached egg 20

The Green Chile Cheeseburger

NM beef , Alcalde green chile, vintage cheddar, brined fries 18

Grilled Petit Filet of Ribeye

whipped potatoes, morel mushroom demi glace, asparagus 25

add a poached egg to any item 3

EXECUTIVE CHEF ROCKY DURHAM

V Indicates vegan option.

Sunrise Springs endeavors to use local, organic and sustainable ingredients whenever possible.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.



DESSERTS

Coffee and Donuts

cappuccino flan, miniature churros 10

Vanilla Cheesecake

strawberry-mint salsa, strawberry coulis 10

The Elvis

chocolate torte, peanut butter gelato, banana brulee 15

Cookies

assorted, house-made 5

DINING HOURS

Breakfast Lite Fare	7:00 – 7:30 am	Sages Café
Breakfast	7:30 – 9:30 am	Sages Café
Sunday Brunch	11:00 – 2:00 pm	Blue Heron
Lunch	12:00 – 2:00 pm	Blue Heron
Dinner (Sun-Thurs)	6:00 – 8:00 pm	Blue Heron
Dinner (Fri & Sat)	6:00 – 9:00 pm	Blue Heron

EXECUTIVE CHEF ROCKY DURHAM

V Indicates vegan option.

Sunrise Springs endeavors to use local, organic and sustainable ingredients whenever possible.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.