



# BRUNCH

## Ojo Farms Salad

mixed greens, spring veggies, prosecco vinaigrette 10

## Heirloom Gazpacho

tomatoes, cucumber, padron chiles 10 **V**

## Baby Beet Salad

arugula, chevre, green goddess 15

## Sourdough Flat Bread

pesto, goat cheese, prosciutto 20

## Filet of Ribeye

whipped potatoes, exotic mushroom fritter, shallot demi-glace 25

## Blueberry Croissant French Toast

blueberry coulis, coconut cream 15

## Crab Croquette Salad

asparagus, avocado, yogurt ranch 20

## Crispy Duck Posole

poached egg, blue corn muffin (Vegetarian option available) 20

## Three Sisters Tamale

white beans, spring veggies, red chile 17 **V**

## Sunrise Benedict

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

## The Green Chile Cheeseburger

northern New Mexican green chile, vintage cheddar, brioche bun 18

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, cinnamon churros 10

### Cheesecake

Tesuque apricot coulis, vanilla honey 10

### Chocolate Decadence

flourless torte, crème anglaise, biz-cochino 10

### Cookies

assorted, house-made 5

Side of Cottonwood Fluff 0

(patio diners only)

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