



# LUNCH

## Heirloom Gazpacho

tomatoes, cucumber, padron chile 8 **V**

## Beet Salad

chevre, arugula, green goddess 12

## Ojo Farm Mixed Green Salad

sprouts, radishes, prosecco vinaigrette 8 **V**

## Sunrise Caesar Salad

parmesan crisps, garlic chips, pepita powder 10

## Petit Filet of Ribeye

French beans, mashed potatoes, exotic mushroom fritter 19

## Mediterranean Wrap

quinoa tabbouleh, tapenade, hummus 15

## Sourdough Flat Bread

pesto, prosciutto, asparagus, chèvre, local egg 15

## Grilled Salmon

summer vegetable salad, cashews, yogurt dressing 16

## Three Sisters Tamale

English peas, white beans, mild red chile sauce 15 **V**

## The Green Chile Cheeseburger

vintage cheddar, apple slaw, brined fries 18

## Roast Chicken Breast

baby gem lettuce, blue cheese, heirloom tomato, avocado 17

## Vegetable Tacos

guacamole, roasted tomato salsa, blue corn tortillas 15 **V**

## 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

Mexican Chocolate Decadence  
crème anglaise, biz-cochino 10

Coffee and Donuts  
cappuccino crème caramel, cinnamon churros 10

Mélange of Fresh Fruit  
coconut cream, salted-caramel walnuts V 10

Vanilla Bean Cheesecake  
apricot coulis, cherry gastrique 10

Cookies  
assorted, house-made 5

## TO DRINK

House-made ginger soda 5

San Pellegrino naturally flavored sodas 3.5

San Pellegrino sparkling natural mineral water 500 ml 5

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