APPETIZERS
Spinach & Artichoke Dip\$12
Tortilla chips, cream cheese and parmesan sauce.
Chips and Salsa\$7
• Add queso or guac for +\$2
Add queso and guac for +\$4
Cheese Board\$20
Tucumcari jalapeno cheddar, Manchego, sage,
derby, port wine cheese, walnuts, antipasto olives,
garlic toast and fruits.
Maryland Style Crab Cakes\$22
Lump crab meat, honey tropical salsa & spicy tartar
sauce.
SOUPS & SALADS
Chishan Tantilla
Chicken Tortilla cup \$7 bowl \$9
Caesar Salad\$10
Caesar Salad\$10 Crispy romaine, parmesan, croutons.
Caesar Salad\$10
Caesar Salad\$10 Crispy romaine, parmesan, croutons.
Caesar Salad
Caesar Salad\$10 Crispy romaine, parmesan, croutons. Poached Pear Salad\$13 Spring mix, pears, walnuts, feta cheese, craisins,
Caesar Salad







Brunch Specials

Avocado Toast\$17
2 poached eggs on top of sourdough buttered
Texas toast with seasoned avocado smash, crispy
bacon slices and sherry tomatoes.
Eggs Benedict\$19
2 Poached eggs with puff pastry, hollandaise sauce
and smoked salmon.
Croque Madame\$18
A crêpe with ham, gruyere cheese, béchamel sauce
and 2 eggs fried or poached, served with roasted
potatoes and cornichon.
Pina Colada Crêpe\$12
· The state of the
Pina Colada Crêpe\$12
Pina Colada Crêpe\$12 A crêpe with pineapple, roasted coconut flakes,
Pina Colada Crêpe\$12 A crêpe with pineapple, roasted coconut flakes, cherry whipped cream and blue agave nectar.
Pina Colada Crêpe\$12 A crêpe with pineapple, roasted coconut flakes, cherry whipped cream and blue agave nectar. Berries and cream\$12
Pina Colada Crêpe\$12 A crêpe with pineapple, roasted coconut flakes, cherry whipped cream and blue agave nectar. Berries and cream\$12 A crêpe with seasonal berries, whipped cream,
 Pina Colada Crêpe\$12 A crêpe with pineapple, roasted coconut flakes, cherry whipped cream and blue agave nectar. Berries and cream\$12 A crêpe with seasonal berries, whipped cream, dulce de leche and honey roasted almons.



Steaks & Eggs

All served with 2 eggs as you wish, roasted potatoes and Veggies

14 Oz New York Steak\$34

Classic cut with medium marbling from certified angus beef.

Le Brunch Bar

Mimosas

Make it a Strawberry, Mango, Cranberry, Pasion fruit, Raspberry, Peach or Pineapple mimosa for +**\$1**

Margaritas

Make it a Strawberry, Orange, Mango, Cranberry, Pasion fruit, Raspberry, Peach or Spicy pineapple

jalapeno margarita for +**\$1**

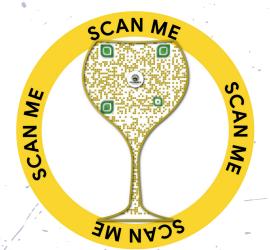
Make it frozen for +**\$1**

Bloody Marys

Piña Colada

Micheladas

Espresso Martinis



Scan for a wine & Beer menu, and for more cocktail options

Coffees

Americano	\$4
Espresso (Double Shot)	\$3
Latte	\$5



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT.

*TABLES WITH A BILL OF \$250 OR MORE & GROUPS OF 6 OR MORE WILL BE CHARGED AN AUTO-GRATUITY OF 18%



Pastas

Classic Fettuccini\$12
Alfredo sauce, parmesan cheese, and garlic bread.
Green Chili Fettuccini\$13
Alfredo sauce, parmesan cheese, and garlic bread.
Tuscan Spicy Chicken\$18
Vegetables, crispy chicken, spicy chipotle, alfredo
sauce, and parmesan cheese.
Garlic Shrimp Pasta\$20
Spinach, shell-on shrimp, parmesan cheese, pesto
alfredo, and garlic bread.

Pastas Add-Ons:

Chicken +**\$6**, Salmon +**\$8**, Shrimp +**\$8**, Steak tips +**\$9**, Seared Tuna +**\$9**





Desserts

New York Cheesecake	\$10
Chocolate Lava Cake a la mod	e\$10
Crème Brûlée	\$10
Tiramisu	\$10
Pecan Pie	\$10

