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AT HOTEL SANTA FE  
THE HACIENDA & SPA



# BREAKFAST

Available Mon-Fri. till 10:30 Sat. & Sun. till 11:00

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## LIGHT AND HEALTHY

14

Cage free egg whites, spinach, mushroom and tomato omelette

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## EGGS YOUR WAY

11

Two cage free eggs any style served with roasted tomatoes, seasonal fruit, fried potatoes and choice of toast

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## THREE EGG OMELETTE

13

Three cage free eggs with your choice of:

ham | applewood smoked bacon | pork sausage | turkey sausage | chorizo  
fresh green peppers | fresh mushrooms | fresh tomatoes | fresh spinach  
cheddar jack cheese

Served with seasonal fruit, fried potatoes and choice of toast

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## QUESADILLA VERDE

11

Grilled flour tortilla filled with scrambled cage free eggs, green chile, cheddar jack cheese and salsa cruda topped with pico de gallo

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## BURRITO

13

Flour tortilla with scrambled cage free eggs, chorizo, pork sausage, applewood smoked bacon, pinto beans, fried potatoes and cheddar jack cheese smothered in red or green chile

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## HUEVOS RANCHEROS

12

Two cage free egg any style on corn tortillas served with pinto beans, salsa cruda, fried potatoes, cheddar jack cheese smothered in red or green chile

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## BRIOWICH

11

Two cage free eggs omelette with layers of thin sliced ham and gruyere cheese on butter brioche with sun-dried tomato pesto served with fried potatoes

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## THE GRIDDLE

11

Choose from:

Waffles | Blue Corn Pancakes | Buttermilk Pancakes | Brioche  
French Toast

Served with maple syrup and butter

*Add blueberry compote*

+3

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## APPLE SMOKED BACON, BREAKFAST SAUSAGE, HAM OR TURKEY SAUSAGE ADDED TO ANY ITEM

5

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## HOUSE MADE GRANOLA OR CEREAL

4

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## STEEL CUT OATMEAL

5

# SOUPS & SALADS

## CHEF'S SOUP OF THE SEASON

OR

6/8

## RED CHILE TORTILLA SOUP 🌿 ⬠

Topped with avocado crema, asadero and crispy tortilla strips

## PICURIS SALAD 🌿

12

Romaine hearts, roasted corn, cherry tomato, cucumber, kidney beans, red chile dusted tortillas & maple soy vinaigrette

## COBB SALAD ⬠

12

Iceberg lettuce, cherry tomato, applewood smoked bacon, kalamata olives, hardboiled egg, fresh cucumber, blue cheese crumbles, fresh avocado and lemon-thyme vinaigrette

## PEAR AND APPLE SALAD 🌿 ⬠

13

Seasonal greens with dried cranberries, candied walnuts, feta crumbles and fig pomegranate vinaigrette

## SPINACH AVOCADO SALAD

13

Fresh organic baby spinach with tempura artichokes, avocado and almond crusted goat cheese with poppy seed vinaigrette

*Add grilled achiote chicken or grilled shrimp or grilled scottish salmon to any salad*

+5

# SHARES

## HOT WINGS

12

Served with celery, carrots and blue cheese dressing

## ARTISAN CHEESE DISPLAY 🌿

12

Assorted cheeses, house made jams and crusty breads

## CHIPS & SALSA 🌿 ⬠ ☾

7

House made white corn tortilla chips with salsa fresca

*Add guacamole*

+4

## CHICKEN NACHOS ⬠

13

Served with shredded chicken, pinto beans, green chile, guacamole, pico de gallo, sour cream, charred jalapenos and lettuce

## GREEN CHILE DUCK CONFIT QUESADILLA

14

Fresh guacamole, pico de gallo and sour cream

# SANDWICHES

Served with your choice of: fruit, house made fries, tempura fried onions, sweet potato fries or coleslaw

## HAM & TURKEY CLUB

14

Multi grain bread, apple wood smoked bacon, tomatoes, radish sprouts, fresh avocado, red onion and mayonnaise

*Choice of soup and ½ ham and turkey club*

12

## THE BURGER



ALL NATURAL BISON 15



BLACK ANGUS BEEF 13

Served with NM roasted green chile and white tillamook on a butter brioche bun with lettuce, tomato, onion and a barrio brinery pickle

*Add bacon or avocado*

+1 ea

## PANINI

13

Capacolla, dry cured salami, mortadella, arugula, mozzarella and sundried tomato pesto on focaccia

# MEDIUM PLATES

## NEW ZEALAND BABY LAMB CHOPS ◇

16

Mint gremolata and baby green salad with lemon thyme vinaigrette

## TUNA POKE BOWL ◇

15

Fresh saku tuna marinated in soy sauce, toasted sesame seed oil and citrus, served over sticky rice with a salad of avocado, green onions, sesame seed, cilantro, wakame and pickled ginger

## ALL DAY OMELETTE

14

Three cage free eggs with your choice of:

applewood smoked bacon | mushrooms  
cheddar cheese | tomatoes | green chile

## GREEN CHILE CHICKEN ENCHILADAS ◇

14

White corn tortillas, cheddar jack cheese, topped with fresh pico de gallo, guacamole, sour cream and pinto beans

*Add a fried egg*

+3

## STUFFED POBLANO CHILE 🌿

16

Poblano stuffed with corn, tomato, black beans, served over cilantro rice with almond chile negro mole

## SHRIMP FAJITA TACOS ◇

13

Sauteed bell peppers, red onion, seasoned shrimp, cilantro rice, fresh pico de gallo and avocado-jalapeno crema

## FISH & CHIPS

16

Batter fried alaskan cod with red chile remoulade, house made coleslaw and french fries

## MAIN PLATES

Available after 5pm

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### LEMON GARLIC SEARED SEA BASS ◇ 31

With celery root, salsify puree, glazed carrots and roasted orange red pepper reduction

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### SMOKED CERVENA VENISON MEDALLIONS ◇ 32

With roasted sun chokes, candied butternut squash, charred cauliflower, red chile jam and veal reduction

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### FREE RANGE CHICKEN BREAST SALTIMBOCA ◇ 26

With wilted seasonal greens, pancetta and parsnip puree, roasted red pepper white balsamic coulis and crispy sage

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### VERLASSO SALMON 28

Sustainably farmed verlasso salmon, glazed in beer and honey served with fennel slaw, blackberries, toasted pecans and roasted garlic hummus

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### FLAT IRON STEAK ◇ 30

With cilantro chimichurri, roasted peruvian potatoes and vegetable sofrito.

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### SLOW SEARED DUCK BREAST ◇ 29

With roasted yukon gold potatoes, sautéed peppers, arugula and date veal reduction

# SPECIALTY COCKTAILS

## HORNITOS MARGARITA

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Sauza Hornitos Reposado Tequila, Grand Marnier, fresh lime juice and grapefruit juice

## JALAPENO MARGARITA

13

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Tanto Tequila, fresh lime juice and jalapeño slices

## PRICKLY PEAR MARGARITA

13

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Santa Fe Silver Coin Tequila, Cointreau, lime juice and prickly pear cactus juice

## DESPERADO MARGARITA

14

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Santa Fe Silver Coin Tequila, Cointreau, lemon lime juice and a splash of cognac

## LA PALOMA

12

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Santa Fe Silver Coin Tequila, Cointreau, grapefruit juice and a splash of Sprite

## GOLD RUSH

12

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Bourbon, ginger liquor and fresh lemon juice

## SANTA FE SANGRIA

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Red wine, brandy, fresh fruit and fruit juice

## MOSCOW MULE

13

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Stoli Vodka, ginger beer and fresh lime juice

## AMAYA SIDECAR

12

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Amaya Single Barrel Select Apple Brandy and lemon lime juice

## HACIENDA EUPHORIA

13

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Local Hacienda Gin, elderflower liquor, fresh lemon juice and fresh sage

## TAOS LIGHTNING MANHATAN

13

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Local Taos Lightning Rye Whiskey, whiskey barrel aged bitters and sweet vermouth

# BEER

## DRAFT

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### RIO GRANDE PILSNER

Moriarty, NM 6

### MONKS ALE

Abiquiu, NM 6

### LA CUMBRE IPA

Albuquerque, NM 6

### LOCAL BEER FLIGHT

Pilsner, Ale, IPA, Stout 8

### MARBLE AMBER ALE

Albuquerque, NM 5

### TRACTOR MILK STOUT

Albuquerque, NM 5

## LOCAL BOTTLES

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### SUN CHASER PALE ALE

Moriarty, NM

### LA CUMBRE IPA

Albuquerque, NM

### MARBLE AMBER ALE

Albuquerque, NM

## IMPORTED

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5

Dos Equis Amber | Corona | Corona Light  
Negra Modelo | Heineken | Guinness | Amstel Light  
Stella Artois

## DOMESTIC

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4

Budweiser | Bud Light | Miller Light | Coors  
Coors Light | Michelob Ultra



# DESSERT

## PEACH MELBA

8

Peach napoleon with layers of preserved peaches, short bread, peach cremaux and pistachio chantilly cream

## VANILLA CRÈME BRÛLÉE ◊

8

With fresh berries

## HOMEMADE CHOCOLATE BAR

8

Flourless chocolate cake, chocolate mousse, ganache, and caramel sauce

## YOGURT PANACOTTA ◊

8

With poached apricots, blood orange supremes and lemon oil

## CAFÉ D'AMOUR

13

Chambord raspberry liqueur, coffee, whipped cream

## APPLE-ALMOND TARTE TATIN

8

Layer of caramelized apples on heidi's raspberry jam with almond crust, served warm with vanilla ice cream

