

Breakfast Menn

Breakfast served from 6AM - 2PM daily

## Morning Cocktails

House Bloody Mary ~ \$7.50 Well vodka, blend of house spices, and tomato juice.

Marca Mimosa ~ \$8.50 La Marca prosecco and freshsqueezed orange juice.

Morning Mule ~ \$8.50 Well vodka, ginger beer, and a dash of orange bitters. **Tequila Sunrise** ~ \$8.50 House tequila, fresh-squeezed orange juice, and grenadine.

**TR Michelada** ~ \$9.50 Marble cerveza, fresh lime, blend of house spices, tomato juice, and Tajin.

### Omelets

**BYO Omelet** ~ \$8.99

Choose any four items below with three eggs: cheddar cheese, bell peppers, mozzarella, onions, bacon, sausage, chopped green chile, red chile, tomato, diced ham, spinach, or mushrooms.

California ~ \$9.99

Three egg omelet with diced chicken, tomato, mushrooms, bell peppers, green chile, onions, topped with fresh avocado, and cheddar cheese.

## Sweets & Treats

\* Served with choice of smokehouse bacon or sausage.

French Toast \*~ \$7.99

Two almond-battered slices of French toast topped with powdered sugar, butter, and maple syrup.

Belgian Waffles \* ~ \$7.99

Served with butter and maple syrup.

**Buttermilk Pancakes** 

Half Stack ~ \$5.99 | Full Stack ~ \$7.99

**Oatmeal** ~ \$4.50

Served with raisins and brown sugar.

Cinnamon Roll ~ \$4.00

Breakfast Fruit Pastry ~ \$3.00

### add-Ons

#### SIDES

Smokehouse bacon ~ \$3.99 Egg ~ \$0.99 Country Gravy ~ \$0.99 Green Chile Sauce or chopped ~ \$0.75 Red Chile ~ \$0.75 Ham Steak ~ \$4.99 Hashbrowns ~ \$1.99

> Buttermilk Pancake ~ \$1.99 TR chorizo papitas ~ \$1.99 Sausage links ~ \$3.99

Grilled jalapeño ~ \$1.25

#### BEVERAGES

Coffee ~ \$ 2.00 Cranberry Juice ~ \$ 2.00 Orange Juice ~ \$ 2.00 Grapefruit Juice ~ \$ 2.00 Pineapple Juice~ \$ 2.00 Iced Tea/Hot Tea ~ \$ 1.89 Milk ~ \$ 2.00

Pepsi Products ~ \$ 1.89

# Hot off the Grill

\* Served with a choice of hash browns or TR papitas made with chorizo, onions and peppers.

**Hungry Cowboy** \* ~ \$10.99

Two eggs any style, smokehouse bacon, ham steak, sausage link, two buttermilk pancakes with butter, and maple syrup.

Classic Breakfast \* ~ \$7.99

Two eggs any style served with choice of ham steak, sausage or bacon, and choice of toast.

Carne Adovada & Eggs \* ~ \$10.99

Two eggs any style and a tortilla.

Chicken Fried Steak & Eggs \* ~ \$11.99

Tender chicken fried steak with country gravy, two eggs any style, and choice of toast.

Huevos Rancheros \* ~ \$8.99

Two eggs any style served over a grande flour tortilla, topped with New Mexico red or green chile, shredded cheese, and refried beans.

Eggs Benedict \* ~ \$9.99

House-made English muffin topped with two poached eggs, thinly sliced black forest ham, hollandaise, and cilantro.



Chilaquiles ~ \$7.99

Fried corn tortillas simmered in red chile, cheddar cheese, served with two eggs any style, refried beans, and a tortilla.

Corned Beef Hash & Eggs ~ \$9.99

House cooked corned beef served with hash browns, onions, two eggs any style, and a tortilla.

NM Smothered Breakfast Burrito ~ \$9.99

Choice of smokehouse bacon, diced ham or sausage, scrambled eggs, hash browns and cheddar cheese rolled in a flour tortilla smothered with New Mexico red or green chile.

TR Ranchero Steak ~ \$14.99

6oz thinly cut sirloin, fingerling potatoes, two eggs any style, pico de gallo, and a tortilla.

Green Chile Biscuit & Gravy ~ \$9.99

House-made green chile biscuit smothered in country gravy with two eggs any style and choice of smokehouse bacon or sausage link.

Migas ~ \$12.99

Two eggs scrambled with shredded short rib, fried corn tortillas, diced tomatoes, jalapenos, and onion, topped with cheddar cheese, served with green chile beans, TR papitas made with chorizo, onions and peppers, and a tortilla.



Lunch Menu

Lunch served from 11AM - 2PM daily

# Afternoon Cocktails

Bacon Maple Old Fashioned ~ \$10.50

Whistle Pig Whiskey, Carpano Antica, maple syrup, orange peel, and candied bacon.

Spicy Paloma ~ \$8.50

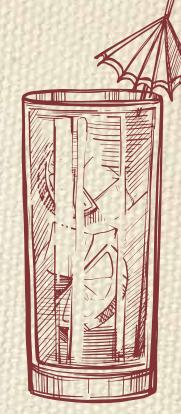
Silver tequila, grapefruit juice, sliced jalapeños, and a dash of bitters.

The Prickly Pineapple ~ \$9.00

Absolut Vanilla Vodka, Bacardi Rum, amaretto, pineapple juice, and a splash of prickly pear.

Sangria de Cristo ~ \$8.50

Cabernet Sauvignon or Pinot Grigio wine mixed with Peach Schnapps, Brandy, orange juice, pineapple juice, and a splash of Sprite.



### Entrees

Chilaquiles Burger ~ \$14.99

Certified Angus Beef burger topped with our delicious home style chilaquiles - fried corn tortillas simmered in a choice of New Mexico red or green chile, topped with cheddar cheese, lettuce, diced tomato, onion, and one egg served any style. Served with French fries.

Don José Burger ~ \$13.99

Smokehouse bacon, sausage link, and avocado served over a certified Angus Beef patty with cheddar cheese, pickles, lettuce, tomato, onion, mayonnaise, and French fries.

Carne Adovada Quesadilla ~ \$8.99

Served with pico de gallo and guacamole.

Unlimited Soup & Salad ~ \$10.99

Soup of the day, house salad, with choice of dressing and our delicious jalapeño cornbread.

Surf & Turf - Lunch Style ~ \$16.99

8oz sirloin and grilled shrimp skewer. Served with your choice of two sides.

Sizzling Lunch Fajita ~ \$14.99

Add some sizzle to your lunch with your choice of one protein: chicken, shrimp, steak, or veggie. Served with pico de gallo, fresh made guacamole, lettuce, and flour tortillas.

**TR Stuffy** ~ \$10.99

Loaded stuffed potato - butter, sour cream, Cotija cheese, and chives. Served with your choice of brisket, steak, or mixed vegetables.

Steak Enchiladas ~ \$17.99

Steak and cheese stacked enchiladas with your choice of New Mexico red or green chile. Served with green chile beans and Spanish rice.

Pan Seared Halibut ~ \$19.99

Pan seared halibut, white wine, poblano pepper, roasted tomato, olives, capers, and garlic. Served with your choice of two sides.

Beer Battered Fish ~ \$16.99

Atlantic wild cod, Tabasco tartar sauce, seasonal beer batter, French fries, and coleslaw.

Prime Rib Sandwich ~ \$9.99

Served with your choice of one side.

Coconut Hand Breaded Shrimp ~ \$19.99

Large shrimp, coconut panko breading, coleslaw, and cocktail sauce. Served with your choice of two sides.

Chipotle Taco Salad ~ \$11.99

Roasted corn and black bean relish, asadero cheese, avocado, sweet peppers, cherry heirloom tomatoes, chipotle ranch, in a crispy tortilla bowl.

Add chicken, steak, or shrimp ~ \$3.99

Crispy Green Chile Fish Tacos ~ \$13.99

Deep fried green chile strips, grilled cod, seasonal coleslaw, and cilantro. Served with Spanish rice, pico de gallo, and guacamole.

Sides

House salad
Caesar salad
Baked potato - Plain or loaded
Green chile mashed potatoes
Sweet potato - Honey butter & cinnamon
French fries
Elote

Mac & cheese
Jalapeño cornbread
Seasonal vegetable
Green chile beans
Spanish rice
Roadkill potatoes