

# STABLES

## Ranch Grille



### FROM THE PANTRY

**House-Made Granola Parfait**  
Dried fruits and organic agave  
syrup 11

**Fresh Fruit & Berries** V & GF  
With yogurt 14

**Old-Fashioned Hot Oatmeal** V & GF  
With brown sugar 9  
Add fresh berries 4

**Lox & Bagel**  
House smoked salmon, cream cheese,  
cherry heirloom tomatoes, red onions,  
capers 17

### OFF THE GRIDDLE

**House-Made Buttermilk Pancakes**  
Three griddle cakes, fresh butter,  
maple syrup 14  
Add fresh berries 4

**French Toast**  
Brioche bread, caramelized banana,  
candied pecans 16

### OMELETS

SUB EGG WHITES WITH ANY OMELET

**Tubac** GF  
Sautéed peppers, smoked ham,  
onion, *Tillamook* cheddar 16

**Southwestern** GF  
Applewood smoked bacon,  
pico de gallo, avocado,  
manchego 16

**Florentine** GF  
Egg whites, baby spinach,  
cherry heirloom tomatoes,  
*Crow's Dairy* goat  
cheese 14

### CLASSICS

SUB EGG WHITES WITH ANY DISH

**The Otero\*** GF  
Two eggs with choice of sausage, smoked  
ham or applewood smoked bacon 16

**Chicken Fried Steak\***  
Two eggs, country sausage gravy 18

**Eggs Benedict\***  
Poached eggs, English muffin, hollandaise  
sauce, choice of;  
Smoked ham 18  
Tomato Florentine 18  
Green chile pork 19

**Avocado Toast\*** V  
One egg, multi-grain bread, sea salt,  
heirloom tomatoes, balsamic drizzle 14

SUB EGG WHITES WITH ANY DISH

**The Skillet\*** GF  
Two eggs, any style on green chili  
corned beef hash 17

**Ranchero\*** GF  
Two eggs atop a corn tortilla, chorizo,  
pinto beans, *Tillamook* cheddar 17

**Croissant Sandwich**  
Two eggs, *Tillamook* cheddar, bacon 16

### SIDES

- |                        |                          |
|------------------------|--------------------------|
| Toast 3                | Two eggs* 5              |
| Cup of fruit 5         | Hashbrowns 5             |
| Cup of yogurt 4        | Skillet potatoes 5       |
| Two biscuits 4         | Grilled ham 6            |
| Flour tortillas 3      | Applewood smoked bacon 5 |
| Short stack pancakes 6 | Sausage patties 6        |

Split Plate Charge \$5

A 20% gratuity is automatically added to groups of 6 or greater

Please inform your server before placing your order if you have any food allergies or intolerances.

V = Vegan GF = Gluten Free

\*Some items may contain undercooked proteins, which may increase the chance of food-borne illness.



Watercolors by Roberta Rogers