

# STABLES

## Ranch Grille

### BREAKFAST

**House-Made Granola Parfait**  
Fresh berries and organic agave syrup 11

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

**Avocado Toast** V  
Artisan bread, one egg, avocado, sea salt, heirloom tomatoes, balsamic drizzle 14

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

**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

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

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

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

*Choice of hash browns, skillet potatoes | seedlover, sourdough, or caraway rye toast  
Substitute English muffin 1*

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

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

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



### LUNCH

**Add Protein to any salad**

Grilled Chicken	7
Top Sirloin	9
5 Skillet-Seared Shrimp	10
Grilled Salmon	13

**Caesar**  
Romaine, Parmesan Reggiano, croutons 12/16

**Baby Arugula** GF  
Apples, manchego, candied pecans, tart cherries, white balsamic 12/16

**Beet & Berry** GF  
Mesclun greens, braised beets, strawberries, Marcona almonds, Crow’s Dairy goat cheese, prickly pear poppy seed vinaigrette 12/16

*Choice of fries, side spring green salad | Add jalapenos, avocado, guacamole, or Bleu cheese 2 | bacon 3*

**Otero Burger\***  
1/2lb choice Angus beef, caramelized onions, Tillamook cheddar, dill pickles, lettuce, tomato, Hatch chile mayo, brioche bun 20

**Ranch Club**  
Slow-roasted turkey breast, smoked ham, applewood smoked bacon, Jarlsberg Swiss, guac, lettuce, tomato, toasted wheat bread 18

**Chile Verde Carnitas** GF  
Slow-cooked pork w/ Hatch green chilies, Spanish rice, pinto beans, flour tortillas 18

**Pork Schnitzel**  
Warm German potato salad, haricots verts, lemon-caper butter sauce 29

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

**Skillet-Seared Kvaroy Salmon**  
Kisir couscous, roasted patty pans and baby zucchini, culichi verde sauce 36

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.