

LUNCH

In The Garden



EL MONTE
SAGRADO

TAOS

SOUPS & SALADS

CARAMELIZED SWEET ONION SOUP

GOAT CHEESE CROSTINI AND AUTUMN HERBS
• 5 CUP 9 BOWL

LOCAL FALL HARVEST SOUP

HEIRLOOM SQUASH AND CARAMELIZED APPLES • 5 CUP – 9 BOWL

BEN'S FAMOUS TORTILLA SOUP

CHICKEN, LOCAL GREEN CHILE, BLACK BEANS & CHORIZO • 6 CUP – 11 BOWL

SLOW ROASTED BABY BEET SALAD

BABY GREENS, GOAT CHEESE, PISTACHIOS AND RED WINE VINAIGRETTE • 7 SMALL 14 LARGE

A CLASSIC CAESAR WITH A TWIST

BABY ROMAINE, PARMESAN REGGIANO, PRESERVED LEMON AND WHITE ANCHOVY • 7 SMALL 14 LARGE

TAOS TACO SALAD

LOCAL GREENS, CHARRED ONIONS, COTIJA CHEESE, AVOCADO AND PISCILLA CHILE VINAIGRETTE • 12

SALAD TOPPERS: SALMON • 7 CHICKEN • 5 SHRIMP • 6 STEAK • 7
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SANDWICHES & ENTREÉS

THE EL MONTE BURGER

FRESH GROUND LOCAL BEEF ON A GREEN CHILE-BUN • 12
SUBSTITUTE LOCAL FREE RANGE BISON • 4

ADD YOUR CHOICE OF, JACK CHEESE, CHEDDAR CHEESE, MUSHROOMS, BACON, GREEN CHILE, AVOCADO OR BLUE CHEESE FOR .75EA

PIÑON GRILLED SALMON SANDWICH

PISTACHIO-CILANTRO PESTO, CARAMELIZED ONIONS AND PEA SPROUTS • 16

A CHIMAYO STYLE CUBANO (BRICK PRESSED SANDWICH)

SLOW BRAISED CARNE ADOVADA, SMOKED HAM, SWISS CHEESE, PICKLE AND GRAIN MUSTARD • 14

WILD FOREST MUSHROOM AND GOAT CHEESE ENCHILADAS

OAXACA STYLE MOLE, BLACK BEANS AND GUACAMOLE • 15

“STEAK FRITES”

LOCAL FREE RANGE BEEF & HAND CUT FRENCH FRIES TOSSED WITH PARSLEY AND GARLIC • 19

SWEET ENDINGS

LOCAL STYLE CARAMEL FLAN

SEASONAL FRUITS AND CARAMEL • 7

HOUSEMADE CHURROS WITH FRESH CINNAMON

AZTEC CHOCOLATE DIPPING SAUCE • 7

DARK CHOCOLATE BROWNIE

HOUSEMADE CARAMEL-MOCHA ICE CREAM • 7

