



EL MONTE
S A G R A D O

STARTERS & SMALL PLATES

SPANISH FLATBREAD 22

spanish chorizo, broccolini, romesco sauce, piquillo peppers, ricotta, manchego, spanish olive oil
can be made gluten-free and vegan upon request

FRESH BAKED SOURDOUGH 8

garlic confit, cultured butter, red sea salt

MEDITERRANEAN HUMMUS PLATE 18

grilled naan, lemon, quinoa tabbouleh salad, greek olive mix, evoo

HONEY-CHIPOTLE GRILLED SHRIMP 24

guacamole, elote-pico de gallo, cucumbers, blue corn tortillas

WEDGE SALAD 15

iceberg lettuce, blue cheese, bacon, heirloom cherry tomatoes

BABY SPINACH SALAD 14

heirloom tomatoes, shaved local carrots, pepperoncini peppers, olives, feta
honey mustard-roasted garlic vinaigrette

HEIRLOOM TOMATO AND BURRATA SALAD 18

fresh herbs, cucumbers, smoked stone fruit jus, evoo, sherry vinegar, sea salt, pepper, baguette

SESAME SEARED AHI TUNA 29

chilled cherry blossom and miso broth, soba noodles, edamame, house-made kimchi, soft boiled egg

SWEET AND SPICY DUCK WINGS 19

cucumber salad, creamy sambal dip

ENTREES

DOUBLE DOUBLE NM BURGER 36

house smoked berkshire pork belly, muenster, american, tempura hatch green chile
chipotle yum yum sauce, onions, lettuce, brioche bun, house cut french fries

STEAK FRITES 44

8oz flat iron steak, chimichurri, pesto aioli, house cut french fries

PAN SEARED BLUE CORN CRUSTED RUBY TROUT 42

hatch green chile grits with tucumcari white cheddar, summer slaw, red chile gastrique, tequila pan sauce

ORGANIC HERB ROASTED CHICKEN BREAST 39

crispy french potatoes with chives and white truffled-crème fraîche, whole grain mustard beurre blanc
crispy sherry-glazed brussels sprouts

CAST IRON SEARED FILET MIGNON 54

7oz filet, poblano-bacon tri-colored potato hash, red chile-chamoy butter
red wine demi-glace, seasonal veggies

HOUSE-MADE PAPPARDELLE PRIMAVERA 36

mascarpone-spring pea puree, blistered corn, tomatoes, asparagus
basil, lemon, white wine, parmigiano reggiano

DESSERTS

DESSERT SPECIAL 10

FLOURLESS CHOCOLATE TORTE 10

caramel sauce

ITALIAN LEMON CREAM CAKE 10

fresh berries, raspberry coulis