



EL MONTE

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LUNCH

SNACKS

SWEDISH MEATBALLS 12

brown gravy, spicy pepper jam

CHIPS & SALSA 10

tomatillo salsa, pico de gallo (Add guacamole 5)

ROASTED MEDITERRANEAN OLIVES 12

NM goat cheese, roasted garlic,
pita bread (CGF)

SALADS

CLASSIC CAESAR 10

crisp romaine, parmesan, croutons, anchovy

KALE CHOP SALAD 14

fresh veggies, tandoori chickpeas, pumpkin seeds,
tahini garlic dressing (GF)

ROASTED RED GRAPES

& HOUSE MADE RICOTTA CHEESE 16

arugula, marcona almonds, sugar snap peas,
basil-champagne vinaigrette (GF)

PEAR PECAN SALAD 12

blue cheese, radicchio, golden raisins, white balsamic vinaigrette (GF)

SPINACH AND ROASTED BEET SALAD 14

Goat cheese, Brussels sprouts, roasted squash,
charred green onion vinaigrette, pepitas (GF)

CURRIED CHICKEN SALAD LETTUCE WRAPS 14

apples, walnuts, red grapes, butter leaf lettuce, carrot,
mango salsa, cilantro, rice noodles

ADD PROTEIN TO ANY SALAD

Chicken Breast 7 Ruby Trout 10 Skirt Steak 12

FROM THE GRILL

Sandwiches and Burgers come with choice of sweet potato or beer battered fries, or a salad

ANACONDA BEEF BURGER OR GRILLED CHICKEN SANDWICH 15

bacon, cheddar, jack, lettuce, tomato, pickled onions, brioche bun, dijon aioli

PASTRAMI REUBEN 14

sauerkraut, secret sauce, swiss cheese on marble rye

TAOS BISON BURGER 16

sautéed mushrooms, green chile, swiss, avocado, lettuce, tomato, pickled onions, brioche bun, dijon aioli

BEYOND MEAT BURGER 16

avocado, mushroom, roasted beets, tomato, lettuce, pickles, jalapeño aioli, wheat bun (V)

TAOS FAVORITES

FRITO PIE 12

ground bison, red chile, pinto beans, cheddar, sour cream, pico de gallo, lettuce, sour cream

CHICKEN FLAUTAS 15

guacamole, pico de gallo, pinto beans, cheddar, jack

CHEESE ENCHILADAS 11

blue corn tortillas, cheddar, with pinto beans, garnished with lettuce, tomato, and sour cream

CARNE ADOVADA BURRITO 12

slow roasted marinated NM red chile carne adovada, pinto beans, cheese, smothered in red or green

BISON JEMEZ ENCHILADAS 14

ground bison, flour tortillas dipped in red chile, cheddar & jack, pinto beans, pico de gallo, lettuce, sour cream

SIDES

BEER BATTERED FRIES 5

add chile & cheese 4, or truffle/parmesan 2

SWEET POTATO FRIES 5

add chile & cheese 4, or truffle/parmesan 2

SIDE SALAD 6

carrot, red onion, tomato, apple basil vinaigrette

ONION RING TOWER 8

green chile ranch

SAUTEED MUSHROOMS 7

butter, garlic (GF)

GRILLED ASPARAGUS 7

(GF)

20% Service Charge will be added to parties of 6 or more.

Executive Chef Cristina Martinez