



EVERYDAY BRUNCH MENU

COCKTAILS.....12

PINEAPPLE + LEMON MIMOSA
Mint, cayenne


BLUEBERRY + POMEGRANATE MIMOSA

MANGO + ORANGE MIMOSA

IRISH COFFEE
Avid Coffee, maple syrup,
wine-based spirit whiskey,
whipped cream

SPICY BLOODY MARY
Horseradish, salt rim

**Everyday
brunch served
8am – 2pm**

 **AVOCADO TOAST**.....12
Olive oil, salt, lemon, turmeric pickled zucchini, pepitas

❖ Add poached or fried egg +3

STEAK + EGGS22
Skirt steak, 2 eggs any style, roasted potatoes or black beans and choice of toast or corn tortilla

BREAKFAST EGG SANDWICH..... 12
Model Bakery English muffin, egg (scrambled or fried), rainbow micro greens and aged white cheddar

❖ Add bacon and/or avocado +3 each

DOC'S CAFE BREAKFAST.....18
2 Eggs any style, red chile dusted maple bacon, roasted potatoes, red or green chile, choice of toast or tortilla

KALE + MAITAKE OMELET 18
Red peppers, onion, jack cheese, red chile, side salad with citrus vinaigrette

BREAKFAST PROTEIN BOWL.....18
Eggs any style, sautéed kale, toasted hemp heart, black beans, avocado, pickled zucchini and rice or quinoa


NEW MEXICAN BREAKFAST BURRITO16
Eggs, roasted potatoes, cheese, red or green chile, side of salsa

❖ Add bacon and/or avocado +3 each Add Carne Adovada +4

RED CHILE HUEVOS RANCHEROS18
Corn tortilla, black beans, jack cheese, fried egg, roasted potatoes, fresh jalapeño


❖ Add ground beef +6 Add grilled chicken +6 Add carne adovada +6

RED CHILE DUSTED MAPLE BACON.....12
4 Slices

 **ROASTED NUT + SEED GRANOLA W/ BERRIES**12
Organic yogurt, pumpkin seeds, almonds, raisins, maple syrup, coconut oil

 **MODEL BAKERY HARVEST WHEAT TOAST**..... 4

 **SLICE OF HOMEMADE PIE — CHILE PIES BAKING CO** 8
Butter crust, seasonal ingredients, whipped cream

 = Vegetarian Option
GF = Gluten Free