



PRIVATE DINING BRUNCH GUIDE

Kachina Southwestern Grill, a modern Southwestern restaurant and bar where the menu takes guests on a culinary journey across the Southwest. Our inspiration is found in the Four Corners region of Southwest America. Guests are welcomed to a native-inspired space that is a modern interpretation of the airy and relaxing textures of the Southwest. Southwestern ingredients bring a whole new layer of spice and originality to our menu. Continue your journey with a smoky margarita or other selection from our thoughtful wine list, local and regional craft brews, inspired cocktails, or the impressive collection of artisan agave spirits. We offer everything needed to produce an amazing event. From our seasoned event manager, creative Chef, and highly trained service staff, we will assist you with every step of the way to create a seamless event for your guests to remember!



BRUNCH

ENTRÉE ONLY \$19/PP

ADD STARTER +\$6/PP

ADD DESSERT +\$8-10/PP

ADD FAMILY STYLE APPETIZER see a la carte add ons

STARTER [CHOOSE 1]

PETITE YOGURT + BERRY PARFAIT house granola

FRESH FRUIT COCKTAIL agave tequila syrup

SERRANO LIME CEVICHE shrimp, scallops, house made blue corn tortilla chips

ENTRÉE [CHOOSE 3]

RANCHER'S BREAKFAST

cage free scrambled eggs with cheese + pico de gallo, home fries, cowboy beans,
choice of bacon or sausage, choice of toast

COWBOY TORTA

soft torta bread stuffed with cage free eggs, chorizo, pepper jack cheese, refried beans,
avocado + pickled red onion, served with sweet potato fries

CHILI AGAVE POACHED SALMON SALAD

chilled salmon, mixed greens, tomato, cucumber, jicama, herb croutons, spiced pepitas,
new mexican ranch dressing

CARNITA HASH BENEDICT

pulled pork + sweet potato hash, poached cage free eggs, chipotle hollandaise,
pico de gallo + cojita cheese, choice of toast

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gluten free + dairy free versions of this menu are available . Inquire for additional vegetarian options

ENTRÉE CONTINUED

SOUTHWESTERN OMELETTE

fluffy cage free eggs folded with tomato, onion, spicy ham, poblano peppers, covered with red chili sauce + white cheddar cheese, served with home fries + choice of toast

STRAWBERRY CINNAMON RAISIN STUFFED FRENCH TOAST

cinnamon raisin bread stuffed with fresh cardamom cream cheese, topped with fresh berries, whipped cream, + warm maple syrup

THUNDER BURGER

1/2 lb angus beef burger, roasted poblano peppers, smoked white cheddar cheese, lettuce, tomato, onion, cilantro aioli, served with fries

SPANISH SHRIMP COCKTAIL

chili poached shrimp, chilled + served with spanish bloody mary mix, crisp vegetables + zesty flat bread bites

OPTIONAL SIDES served family style 4/pp

[SELECT UP TO 2]

SILVER DOLLAR PANCAKE PLATTER maple syrup, butter

GREEN GRAVY + CHEDDAR BISCUITS green chili, monterey jack cheese

HOME FRIES

FRESH FRUIT agave yogurt glaze

SPICY JALAPENO AVOCADO TOAST [ADDITIONAL 2/PP]

fresh avocado, artesian whole wheat bread, roasted jalapeno, oven cured tomatoes, coijta cheese

SMOKED TROUT BAGEL [ADDITIONAL 2/PP]

ancho cream cheese, smoked trout, minced red onion, fresh fresno chilies, crisp cilantro, warm toasted bagel

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DESSERT

PLATED 8/PP [choose 1]

FAMILY STYLE 10/PP [choose up to 3]

CARDAMOM CARROT CAKE

cream cheese frosting, bourbon pecan caramel sauce

DOUBLE RICH CHOCOLATE GANACHE CAKE

red chili whipped cream, fresh berries

BRULEE CHEESECAKE

fresh berry compote, whipped topping

FAMILY STYLE APPETIZERS TO START

CHIPS + TRIO OF SALSA 12

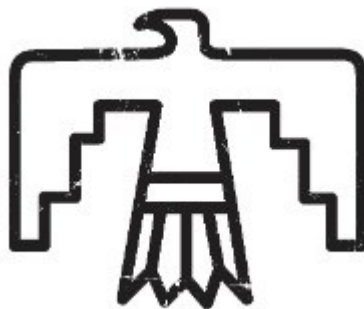
pico de gallo, morita salsa, charred tomatillo salsa

CHIPS + TRIO OF GUACAMOLE 18

traditional, chipotle, roasted corn

JALAPENO CHEDDAR MINI CORN BREAD MUFFINS 10

agave butter



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