



Lunch

Starters

Cumin Corn Chips, House Made Salsa Fresca and Tomatillo Guacamole	11
Soup of the Day, cup or bowl	6/9
Ruben's Tortilla Soup	8/12
Cup of Soup and a Half Sandwich	15

Sandwiches

BBQ Salmon Wrap, Arugula, Tomato Jam, Southwest Slaw	16
Herb-roasted Turkey Club, Nueske's Bacon, Guacamole, Green Chile Mayo, Pommes Frites	15
Lamb Quesadilla, Jalapeño Jelly, Side Salad, Sherry Vinaigrette	15
The ALternative Avocado, Lettuce, Tomato, Green Chile Hummus, Gluten Free Toast, Vegetable Chips	14

The Burger Bar

Local Grass Fed Beef, Salmon or Quinoa Burger	16
choice of cheddar, gruyere or blue cheese served with pommes frites or cheese tots	
add bacon or green chile	2

Salads

Organic Greens	10
Confit Tomatoes, Sherry Vinaigrette	
Poblano Caesar	9/14
Masa Croutons, Manchego Cheese	
add Chicken, Salmon or Shrimp	6
Cobb Salad	16
Nueske's Bacon, Cabrales Blue, Avocado, Tomatoes and a Hard-cooked Egg	
add Chicken, Salmon or Shrimp	6

Encantado Signatures

Goat Cheese and Squash Enchiladas, Black Beans, Green Chile	14
Frito "Pie"	16
Short Rib Chili, Black Bean Salad, Asadero Cheese	
Fish Tacos	18
Spanish Rice, Avocado, Cabbage Slaw	
Green Chile Chicken Pot Pie	16
House-made Biscuit, Side Salad	
Egg White Frittata	14
Spinach, Rajas, Avocado, Pico de Gallo	
Vegan Stir Fry	15
Black Rice, Broccoli, Carrots, Mushrooms and Kale	
add Sesame Grilled Fish of the Day	7

Dessert: Chocolate Cherry Bread Pudding • Butterscotch Pot de Crème • Apple Bar, Cinnamon Ice-Cream • House Made Ice Creams and Sorbets 7 ea

As part of Auberge Resorts' commitment to the environment, we support local farmers and suppliers and adhere to the sustainable fisheries guidelines as established by Seafood Watch
A 20% gratuity will be added to parties of six or more

Charles Dale, Executive Chef