



Shared Plates

Warm Olives 7

Charcuterie Board with Accoutrements 36

serves 3-4

Après ski gourmet meat and cheese décadents including Italian "San Daniele" prosciutto fennel and spicy juniper salami, Spanish manchego aged Dutch gouda, French comte, truffle goat cheese triple cream brie, Swiss appenzeller

Served with Greek olives, orange chile jam
Peruvian pepper sauce, apple slices, sourdough baguette

Taos Sprouted Hummus Plate 25

Celery, olives, seasonal veggies, grilled artichokes
balsamic onions, Peruvian pepper sauce

Served with naan

Vegan option (sourdough baguette)

Gluten-free option (no extra charge)

Croissant Melt of the Day 16

Served with organic side salad

Seared Ahi Tuna Nicoise 28

Roasted potatoes, boiled egg
grilled and marinated artichokes
sweet peppers, olives, balsamic onion
fresh butterhead lettuce, croissant bites

Dragon Bowl 28

Mix of sautéed organic vegetables
seared pumfu (so good and high in protein) rice of the day
beans of the day and housemade firecracker sauce

Add chicken 7

or Ahi tuna 10

Entrées

Croissant Melt of the Day 16

Served with organic side salad

Seared Ahi Tuna Nicoise 28

Roasted potatoes, boiled egg
grilled and marinated artichokes
sweet peppers, olives, balsamic onion
fresh butterhead lettuce, croissant bites

Dragon Bowl 28

Mix of sautéed organic vegetables
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Wine Specials

BUBBLES

Cote du Mas Cremant De Limoux, Brut Rosé
Languedoc, France 2022 30 (was 50)

Rustico Prosecco by Mino Franco
Italy 2022 36 (was 56)

WHITE

Pratzch Grüner Vetliner, Austria 2021 1 Liter 30 (was 45)

ROSÉ

Azul y Garanza, Organic Rosé
Navarro, Spain 2021 1 Liter 30 (was 45)

RED

The Pinot Project, Pinot Noir
CA 2020 30 (was 45)

Soup and Salad

Supergreen Salad 25

Arugula, spinach, kale, pickled onions
artichokes, radish, carrots, sweet peppers
roasted spiced pepitas, hemp seeds
Asia's lemon vinaigrette

Beet Salad 25

House roasted and pickled beets, goat cheese, radish
carrots, roasted pepitas, Asia's lemon vinaigrette

Add tuna salad, chicken 7

or Ahi tuna 10

Organic Side Salad 7

Housemade Soup of the Day 12

Dahl Stew 28

Housemade Ayurvedic meal with fresh ground spices
fresh cilantro chutney, tamarind sauce
rice of the day, warm naan

Vegan option (sourdough baguette)

Bavarian Bratwurst Plate 30

Two brats served over sauerkraut with
creamy mashed potatoes, gravy, salad

Choose pork or chicken or a mix

Spicy Bison Meatball Pasta 35

Housemade marinara sauce over organic pasta of day
spicy olives, sweet peppers, spinach