

CAFÉ NARANJA

Executive Chef Jon Mudder

B E  E N C H A N T E D

M O U N T A I N B R E A K F A S T

PASTRIES & CEREALS

Baked Fresh Daily

DOUGHNUT 4 VEG
ask your server for today's selection

BAGEL 4 VEG | VGN
with plain or green chile cream cheese
ADD gravlax, red onion & capers 5

ALL-BUTTER CROISSANT 4.50 VEG

BLONDE BEAR GRANOLA 8 VEG | VGN | GF
served with your choice homemade with
rolled oats, shredded coconut, almonds,
dried cherries & honey

TRADITIONAL OATMEAL 8 VEG | VGN | GF

EGGS & MEAT

TWO EGGS 8 VEG
local, pasture-raised eggs any style,
served with breakfast potatoes
& your choice of brioche, wheat,
or sour dough toast

THREE EGGS 10.50 VEG

BREAKFAST MEATS 3
ham, bacon, or sausage
ADD sliced avocado 2

SPECIALTIES

CROISSANT SANDWICH 7.50 VEG
eggs, cheese, and potatoes in a freshly-baked croissant
ADD meat 2.75 | sliced avocado 2

APPLE YOGURT PARFAIT 7.50 VEG | GF
layers of sliced apple, yogurt & granola

NEW MEXICAN-STYLE
BISCUITS & GRAVY 9
cheddar cheese biscuits with
sausage milk gravy & green chile

FRENCH TOAST 11 VEG
served with pure maple syrup

BLUE CORN PANCAKES 11 VEG
organic hopi heirloom blue corn & whole piñon
served with pure maple syrup

NEW MEXICAN
BREAKFAST BURRITO 10 VEG
eggs, potatoes & jack cheese in a flour tortilla
with red or green chile sauce
ADD meat 2.75 | sliced avocado 2

CLASSIC HUEVOS RANCHEROS 11
VEG | GF (red sauce) two eggs, black beans & jack cheese
with red or green chile sauce & corn tortillas
ADD meat 2.75 | sliced avocado 2

BEVERAGES

PURA VIDA CAFÉ KILIMANJARO - HOUSE BLEND COFFEE
Made from premium Fair Trade organic Arabica beans handpicked in the mountains
of the world's premier coffee growing regions; slow roasted in small batches
regular or decaffeinated 3.75

HOT COCOA 4

JUICE fresh-squeezed orange juice 5 | 9 | cranberry 4 | 7 | apple 4 | 7

DANESI CAFFÈ

from Rome, a classic blend of Brazilian & African Arabica beans
as well as West & East African Robusta beans

ESPRESSO 4 | CAFFÈ MACCHIATO 4.25

CAPPUCCINO 5 | CAFFÈ LATTE 5

CAFFÈ MOCHA 5.25

POT of TEA 4.75

All of our tea is from the New Mexico Tea Company. You will be able to taste their
passion, for bulk loose leaf tea from around the world, in every cup. Some are
proprietary blends & some are imported directly by this Albuquerque-based company.

IRISH BREAKFAST India, China (organic)
orange pekoe made from a blend of Indian & Chinese teas
sweet aroma with a brisk aftertaste shines with milk & sugar

ROSIE EARL GREY New Mexico Tea Company Blend
a twist to traditional Earl Grey, rose petals make a striking visual
display adding a delicious floral note to the rich black tea

MASALA CHAI Sri Lanka (organic)
black tea, ginger root, cinnamon, cardamom, clove & black pepper

TEMPLE OF HEAVEN GUNPOWDER China
green tea leaves are specially selected for quality, size & style
then rolled into very small tight nuggets

YERBA MATE Argentina (organic)
while still a relatively novel in North America, Mate's popularity in
parts of Latin America is massive

PONDI CHERRY India
a medley of cherries, elderberries, rosehips, hibiscus,
cranberries, blackberries & raspberries

GINGER & CINNNAMON
China, United States, Indonesia (organic)
two spices in one delightful herbal tisane blend, ginger root,
cinnamon bark, orange peel

PROVENCE ROOIBOS South Africa, Canada
rooibos with rosehip shells, rose petals, lavender, raisins, dried
currants, black currants & blueberries

LAVENDER CHAMOMILE
New Mexico Tea Company Blend
Calming lavender, chamomile, cornflower, mallow blossom,
lemongrass, and a hint of mango and lemon flavor



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SALADS

TUNA SALAD 13 GF
line-caught albacore tuna,
avocado, house-made
mayonnaise, celery, red onion,
cornichons & mixed greens

BBQ CHICKEN COBB 14 GF
barbequed chicken, off-the-cob corn,
black beans, heirloom tomato, avocado,
bacon, hard-boiled egg with avocado
cilantro dressing & mixed greens

**DEVILED AVOCADO
SALAD** 14 VEG | VGN | GF
grilled avocado with turmeric
hummus, heirloom tomatoes,
piñon & mixed greens

**FRISÉE AUX LARDONS
ET AUX OEUFS** 14
Frisée with house-smoked thick-sliced
bacon topped with poached egg &
sliced baguette

GRAVLAX SALAD 14
dill-cured salmon filet with beet relish,
crème fraiche, mixed greens & rye

STEAK SALAD 18 GF
sliced flat iron steak, mixed greens,
sweet peppers, tomato, bacon &
bleu cheese dressing

LOBSTER SALAD 19 GF
Wild-caught lobster knuckle & claw
meat & avocado with house-made
mayonnaise, tarragon & mixed greens

SPECIALTIES

served with house-made french fries

CROQUE-MADAME 14
grilled gruyere & ham sandwich
with béchamel, topped with a sunny egg

MOULES-FRITES 16
mussels sautéed in white wine,
tomatoes & Afghani saffron
with baguette

STEAK-FRITES 19
flat iron steak with horseradish aioli

SANDWICHES

NEW WORLD

HOT GRILLED CHEESE 12 VEG
gruyere, scallions, hint of garlic on sour dough bread

**TUNA SALAD
ON A CROISSANT** 13
albacore tuna, mayonnaise, chopped celery,
chopped red onion & cornichons

BLT 13
bacon, lettuce, tomato on toasted wheatberry bread
ADD avocado 2

REUBEN 13
house-cured corned beef, swiss, sauerkraut &
russian dressing on marble rye

EL CUBANO 13
pressed sliced roast pork, ham,
swiss & sliced dill pickles on a roll

LOBSTER ROLL 19
wild caught lobster knuckle & claw meat with house-made
mayonnaise, lettuce & tarragon on a split top butter roll

OLD WORLD

JAMBON-FROMAGE 13
thinly sliced ham and brie on
a buttered baguette

POULET-CRUDITÉS 14
sliced chicken breast on a baguette with
red onion, gruyere, cilantro, chives,
slice tomatoes & cucumber

PRESSED ITALIAN PANINO 14
mortadella, genoa salami, hot capicola,
provolone, tomato, fennel & onion

BRATWURST 13
in a roll with ingeborg's bavarian-style sauerkraut,
served with house-made sweet or
spicy bavarian mustard

SIDES

**HOUSE-MADE
FRENCH FRIES** 5
VEG | VGN | GF

BAG OF CHIPS 3
VEG | VGN | GF

BURGERS

THE STAUFFEN BURGER 12
½ pound black angus beef
the double black diamond of burgers
our proprietary blend

THE IMPOSSIBLE™ BURGER 13
the burger formerly known as plants
VEG | VGN
ADD cheddar, bleu, bacon, green chile,
avocado, lettuce bun 1 ea



consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
especially if you have a particular medical condition