

Open Friday-Monday, 8am-2pm
Located Inside The Edelweiss Lodge and Spa

THE BLONDE BEAR TAVERN BRUNCH

SMALL PLATES

Frisée Salad 12
Orange Suprême, Jicama, Candied Nuts, Chèvre Vinaigrette

Classic Caesar Salad 11
Romaine Lettuce, Anchovy, Croutons, Parmesan, House-Made Caesar Dressing
Add Grilled Chicken Breast: 5

Butter Leaf Salad 10
Heirloom Tomato, Red Onion, Toasted Sunflower Seeds, Champagne Vinaigrette

Assorted Charcuterie & Cheeses 21
A Curated Selection of Meats and Cheeses

SANDWICHES

Build Your Own Burger 15
Beef or House-Made Veggie Patty on an Onion Roll, Lettuce, Heirloom Tomato, Red Onion, and Pickle. Additional Toppings Available for One Dollar: Cheddar, Muenster, Swiss, Blue Cheese, Bacon, Caramelized Onion, Green Chile, or Sautéed Mushroom

Lobster Roll 19
Red Chile-Butter Poached Lobster Tossed in a Lemon Aioli, on a Toasted Onion Roll

Grilled Chicken 13
Bacon, Cheddar-Jack Cheese, Heirloom Tomato, Red Onion, Kalamata Olive-Caper Aioli, on Focaccia

Reuben 15
A Heaping Pile of House Cured Corned Beef, Sauerkraut, Russian Dressing, and Swiss, on Rye

Grilled Vegetable 12
Seasonal Vegetables, Cheddar-Jack Cheese, Pesto, House-Made Mayonnaise, on a Baguette

EGGS

Breakfast Burrito 10
Two Scrambled Eggs, Hash Browns, Cheddar-Jack Cheese, and Your Choice of Meat and Chile

Americana 12
Two Eggs Cooked to Order, Hash Browns, Toast, Your Choice of Meat, and Fresh Fruit

Biscuits & Sausage Gravy 13
Two Freshly Baked Biscuits Topped with a Savory Sausage Gravy and an Egg Cooked to Order

Huevos Rancheros 14
Corn Tortillas Topped with Pinto Beans, Two Eggs Cooked to Order, Hash Browns, Cheddar Cheese, Your Choice of Chile

SWEETS

Buttermilk Pancakes 10
Two Freshly Cooked Fluffy Pancakes with Piñon Syrup

Parfait 9
Honey-Orange Granola with Yogurt and Fresh Fruit

The Blonde Bear Tavern Beverages

Cold Beverages

Orange Juice 6

8 oz. of California Orange Juice Squeezed To Order

Aguas Frescas 5

Cucumber-Lime, Pineapple, or Strawberry

Fountain Soda 4

Coca-Cola, Diet Coke, Sprite, or Dr. Pepper

San Pellegrino Essenza Lemon 3

Sparkling Natural Mineral Water with a Vibrant Blend of Mediterranean Inspired Fruit Essence

Iced Tea 4

Freshly Brewed Lipton Iced Tea

Lemonade 4

Perfectly Sweet, Refreshing and Freshly Squeezed

Bottled Juices 3

Apple, Cranberry, or Orange

Acqua Panna 4

Still Water Sourced in Tuscany

Perrier 3

Sparkling Water from the South of France

Boxed Water 3

Still Water in Eco-Friendly Packaging

HOT BEVERAGES

Coffee 4

Taos Roasters Arabica Beans, Freshly Brewed

Cappuccino 5

A Shot of Espresso with a Dash of Steamed Milk

Espresso 4

Taos Roasters Espresso

Latte 5

A Shot of Espresso with Steamed Milk and Foam

Americano 4

Taos Roasters Espresso and Hot Water

Hot Cocoa 4

Smooth, Rich, and Creamy Hot Chocolate Topped with Whipped Cream

Hot Tea 4

A Selection of Teas from Teaography and New Mexico Tea Company, Ask Your Server

Cocktails

House Favorite Margarita	10
<i>Exotico Blanco Tequila Shaken with House-Made Sour Mix and Giffard Triple Sec, Strained Over a Salted Glass</i>	
The Classic Bloody Mary	11
<i>Svedka Vodka and Tomato Juice Seasoned to Perfection, and Made from Scratch</i>	
Cosmopolitan	11
<i>The Quintessential Cosmo Served Up, a Splash of Cranberry and a Fresh Lime Garnish</i>	
Gin & Tonic	10
<i>Bulldog London Dry Gin Served in a Collins Glass with Muddled Fresh Basil, Lemon And Fever Tree Premium Indian Tonic Water Garnished with Fresh Lemon</i>	
Martini	14
<i>A Gentleman's Pour of Hendricks Gin, Stirred, Served Up in a Properly Wetted Glass</i>	
Sazerac	14
<i>A New Orleans Favorite Made with Taos Lightning Rye and Brimstone Absinthe Served with a King Rock in a Rocks Glass</i>	
Old Fashioned	14
<i>Maker's Mark Bourbon Whiskey Poured Over Muddled Brandied Cherry, Orange, and Bitters Served with a King Rock</i>	
Aperol Spritz	11
<i>Summertime in a Glass. Aperol and Champagne Garnished with a Lemon Twist.</i>	
Negroni	14
<i>A Classic Italian Cocktail. Campari, Hacienda Gin, and Carpano Antica Garnished with an Orange</i>	

Wines By The Glass

Cantina di Casteggio	10
<i>Pinot Grigio / Oltrepo Pavese / 2017</i>	
Chehalem INOX	10
<i>Chardonnay / Willamette Valley / 2019</i>	
Chateau Ste. Michelle	9
<i>Dry Riesling / Columbia Valley / 2018</i>	
Laporte Le Bouquet	13
<i>Sauvignon Blanc / Loire Valley / 2018</i>	
Pratsch Rosé	10
<i>Zweigelt / Niederösterreich / NV</i>	
Bertrand de Monceny Blanc de Blancs	10
<i>Chardonnay / Bourgogne / NV</i>	
Mimosa	10
<i>Bertrand de Monceny and Orange Juice</i>	
Poliziano Rosso di Montepulciano	12
<i>Sangiovese-Merlot / Tuscany / 2015</i>	
Château Val Beylie	9
<i>Cabernet Franc-Merlot / Bordeaux / 2015</i>	
Vietti Tre Vigne	14
<i>Barbera / Agliano Terme / 2017</i>	
Bottled Sparkling	
Gruet Brut	36
<i>New Mexico / NV</i>	
Billcart-Salmon	195
<i>Pinot Meunier-Pinot Noir-Chardonnay / Champagne / NV</i>	
Louis Roederer Cristal	450
<i>Chardonnay-Pinot Noir / Champagne / 2008</i>	

Bottled Whites

Jermann	39
<i>Pinot Grigio / Venezia Giulia / 2013</i>	
Cantina di Casteggio	29
<i>Pinot Grigio / Oltrepo Pavese / 2017</i>	
Vietti	60
<i>Arneis / Roero / 2018</i>	
Trimbach	66
<i>Gewurztraminer / Alsace / 2015</i>	
Trimbach	48
<i>Pinot Blanc / Alsace / 2016</i>	
Pratsch	36
<i>Grüner Veltliner / Niederösterreich / 2018</i>	
Pratsch Rosé	29
<i>Zweigelt / Niederösterreich / NV</i>	
Chehalem INOX	44
<i>Chardonnay / Willamette Valley / 2019</i>	
Chateau Ste. Michelle	36
<i>Dry Riesling / Columbia Valley / 2018</i>	
A&A Chaumeau	84
<i>Sauvignon Blanc / Sancerre / 2018</i>	
Domaine Francine et Olivier Savary	90
<i>Chardonnay / Chablis / 2018</i>	
Domaine Vacheron	105
<i>Sauvignon Blanc / Sancerre / 2015</i>	
Domaine de la Solitude Blanc	108
<i>Clairette-Grenache Blanc-Roussanne / Châteauneuf-du-Pape / 2016</i>	
Laporte Le Bouquet	38
<i>Sauvignon Blance / Loire Valley / 2018</i>	

Bottled Reds

Poliziano Rosso di Montepulciano	36
<i>Sangiovese-Merlot / Tuscany / 2015</i>	
Allegrini	36
<i>Corvina / Valpolicella / 2017</i>	
Vietti Tre Vigne	45
<i>Barbera / Agliano Terme / 2017</i>	
Bruno Giacosa	59
<i>Alba / Nebbiolo / 2014</i>	
Sean Minor	32
<i>Pinot Noir / Sonoma / 2013</i>	
Lingua Franca ‘The Plow’	132
<i>Pinot Noir / Willamette Valley / 2016</i>	
Lingua Franca ‘Hopewell Vineyard’	165
<i>Pinot Noir / Willamette Valley / 2016</i>	
Chehalem Ribbon Ridge Reserve	162
<i>Pinot Noir / Willamette Valley / 2011</i>	
Duckhorn	105
<i>Cabernet Sauvignon / St. Helena / 2016</i>	
Domaine de la Solitude Barberini	149
<i>Grenache-Syrah-Mourvèdre / Châteauneuf-du-Pape / 2013</i>	
Château Bellvue	60
<i>Merlot-Cabernet Sauvignon-Cabernet Blanc / St. Emilion / 2012</i>	
Domaine de la Solitude	37
<i>Grenache-Syrah-Mourvèdre / Côtes du Rhône / 2012</i>	
Merryvale Profile	360
<i>Cabernet Sauvignon / Napa Valley / 2012</i>	