

THE HIGH DESERT: CAFE COCKTAILS & CURIOS AT THE MYSTIC



HIGH DESERT AT THE MYSTIC

UP WITH THE SUN

WAFFLES

RICOTTA | LEMON
BUTTER | SYRUP
(SERVED WITH SEASONAL FRUIT)
\$10

YOGURT PARFAIT*

HOUSE-MADE GRANOLA | SEEDS
MIXED BERRIES | HONEY
\$10

OVERNIGHT OATS*

BANANAS | ALMOND BUTTER
MAPLE SYRUP | CACAO BITS
ALMONDS
\$10

AVOCADO TOAST*

MULTIGRAIN TOAST | FIELD
GREENS | SMASHED AVOCADO
OLIVE OIL | WHIPPED GOAT
CHEESE | PISTACHIOS
\$14
ADD BACON | \$5

HECHO DE MANO TACOS

FLOUR TORTILLAS
BLACK BEANS & POTATOES ON
THE SIDE
\$14

EGGS | BACON | QUESO**
GREEN ONION | PICO DE GALLO

OR

PICO DE GALLO | GREEN ONION
VEGAN CHEESE | GUACAMOLE

ADD CHORIZO \$4

ADD BACON \$4

ADD EGGS \$3

ADD EXTRA TACO \$6

GF OPTION - CORN TORTILLAS***

THE COMEBACK KID*

COTTAGE CHEESE | BLUEBERRIES
HONEY | PISTACHIOS | LEMON
ZEST
\$9

ASSORTED FRESH BAKED PASTRIES

INDIVIDUAL \$5 | TRIO OF 3 \$12

COFFEE & TEAS

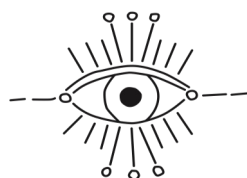
FRESH BREW	\$3
AMERICANO	\$5
CAPPUCCINO LATTE	
CAFÉ AU LAIT	\$6
ICED LATTE	
FLAT WHITE	
RISHI TEAS	\$6
HOT CHOCOLATE	\$5
MILK ALTERNATIVES	\$2
ALMOND	
OAT	

OTHER DRINKS

JUICE	\$4
MINERAL WATER	\$4
SODAS	\$4

WE HOPE YOU ENJOY THE DELICIOUS
FLAVORS OF THE FOODS WE HAVE
CURATED IN HIGH DESERT AS MUCH
AS WE DO. THEY ARE REMINISCENT
OF CHILDHOOD, TRAVEL &
GATHERINGS AMONGST FRIENDS.

ENJOY - RICK & AMANDA



THE HIGH DESERT CAFE COCKTAILS & CURIOS AT THE MYSTIC



HIGH DESERT AT THE MYSTIC

TO START AND SHARE

THE MYSTIC CHARCUTERIE BOARD*

CURED MEATS | FRUITS | SPICED NUTS
CORNICHONS | MEDITERRANEAN OLIVES
CABERNET GRAINY MUSTARD
FIG CHUTNEY | LAVASH CRACKERS*

\$15 | \$26

CURRY CHICKEN SALAD TACOS*

JICAMA TORTILLAS | FIELD GREENS
CURRY CHICKEN SALAD | MAYONNAISE
APPLES | DRIED CHERRIES | CASHEWS

\$15

NACHOTES**

ELOTE | COJITA CHEESE | BLACK BEANS
SPICY QUESO | AVOCADO | RED ONION
LIME | CILANTRO | CREMA
TORTILLA CHIPS

\$15

ADD CHORIZO \$5

GUACAMOLE

AVOCADO | TOMATO | LIME
RED ONION | CILANTRO
TORTILLA CHIPS OR CRUDITE PLATTER

\$10

LATER IN THE DAY

PANINIS RUSTIC BREAD

MEAT ME IN SANTA FE

THICK SLICED HAM | ROASTED GREEN
CHILE STRIPS | CRISPY ONIONS
DRIZZLED IN QUESO

\$16

PIG IN A PANINI

ROASTED PEAR | ARUGULA
BACON | FIG JAM | ONION
HONEY GOAT CHEESE

\$16

FLATBREADS

WELL PEARED*

GOAT CHEESE | ROASTED
PEARS | FIG JAM | WALNUT
OIL | HONEY | PISTACHIOS

\$22

ADD BACON \$4

MEAT UP**

POMODORO | HAM
SALAMI PROSCIUTTO
MOZZARELLA

\$22

ADD CHORIZO \$5

JAYTRIPPER*

PESTO | ARUGULA | GOAT
CHEESE | WILD MUSHROOMS
ROASTED GREEN CHILI
BALSAMIC REDUCTION

\$20

MAKE YOUR OWN FLATBREAD

SALADS

'78 CAESAR* ***

ROMAINE | PARMIGIANO REGGIANO
RICK'S 2-TIME AWARD-WINNING FROM
SCRATCH DRESSING | HOMEMADE
SOURDOUGH CROUTONS

\$14

(RICK MAKING IT TABLESIDE...
PRICELESS)

EXTRA ANCHOVY | \$4

THE RUGGLES' SALAD*

MIXED GREENS | PISTACHIO | CASHEW
ZUCCHINI | BROCCOLI | GREEN ONION
RED ONION | SHAVED FONTINA
PARMESAN CHEESE | MUSHROOM
KEY-LIME BASIL VINAIGRETTE

(GIFTED BY CHEF BRUCE OF RUGGLES
BLACK)

\$16

NAMBE SALAD*

ARUGULA | ALMONDS | PEPITAS
BEETS | DRIED CRANBERRIES
CUCUMBER | CHERRY TOMATO
JICAMA | LEMON DIJON VINAIGRETTE

\$14

SUMMER SUNDAY SALAD*

MIXED GREENS | AVOCADO
BLUEBERRIES | PISTACHIOS
HONEY-GOAT CHEESE
BALSAMIC VINAIGRETTE

\$14

ADD

CHICKEN BREAST \$6 | HANGER STEAK \$8

contains dairy and tree nuts | **contains dairy *consuming raw or undercooked EGGS increases your RISK of foodborne illness, especially if you have certain medical conditions, are a pregnant person, a young child or an elder*

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