

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

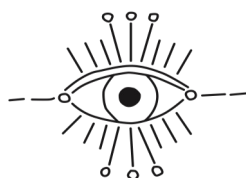
MILK ALTERNATIVES \$2
ALMOND
OAT

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

NACHOTES**

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

\$15

ADD CHORIZO \$5

CURRY CHICKEN SALAD TACOS*

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

\$15

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

DAYTRIPPER*

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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HIGH DESSERT AT THE MYSTIC

BANANA PUDDING REINCARNATED* **

PEANUT BUTTER | NUTTER BUTTERS
VANILLA PUDDING | CARAMELIZED
BANANA | HOMEMADE WHIP CREAM

\$14

PURE CHURRO TRANSCENDANCE* **

4 CHURROS | NUTELLA | OREOS
KAKAWA CHOCOLATE ICE CREAM

\$14

SEEING TRIPLE* **

COCOA WHITE CHOCOLATE COOKIE
FRUIT & OATMEAL COOKIE | PEANUT
BUTTER CHOCOLATE CHIP COOKIE
BUTTERCREAM ICING | CHOCOLATE
GANACHE | HOMEMADE WHIP CREAM

\$16

ROUTE BEER FLOAT*

VANILLA ICE CREAM
ZIA ROOT BEER (OR COCA-COLA)

\$12

ADD A SHOT OF RUM | \$6

SATURDAY MORNING*

MIX OF UP TO 5 CEREALS
CHOICE OF MILK | SEASONAL FRUIT

\$10



PORTS & APERITIFS

(ASK FOR SELECTIONS)

COFFEE DRINKS

CARAJILLO

LIQUR 43 | EXPRESSO

\$15

KEOKE COFFEE

BRANDY | KAHLUA
CRÈME DE CACAO | COFFEE

\$18

*contains dairy **contains tree nuts

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THE HIGH DESERT CAFE COCKTAILS & CURIOS AT THE MYSTIC



MYSTICAL CONCOCTIONS

\$15



SNAKE CHARMER
MEZCAL | LEMON
AGAVE | AQUAFABA
AROMATIC BITTER SPRITZ



MOON STORM
GIN | LIMONCELLO
LUXARDO LIQUEUR | SIMPLE
BUTTERFLY PEA FLOWER
LEMON TWIST | LUXARDO CHERRY



DESERT MYSTIC
RYE WHISKEY
ORANGE & ANGOSTURA BITTERS
DEMERARA SYRUP | ORANGE TWIST
LUXARDO CHERRY | SERVED SMOKED



RAINBOW ECLIPSE
VODKA | GRAPEFRUIT CRANBERRY
MINT INFUSED SYRUP
WHITE GLITTER | MINT SPRIG



CACTUS FLOWER
TEQUILA | GRAPEFRUIT | LIME
JALAPENO INFUSED SYRUP
SODA | JALAPENO



MESA RAIN
PINON RUM | BRANDY
PECAN & SAGE INFUSED SYRUP
TOASTED ROSEMARY SPRIG
LIME SODA | BLACK GLITTER

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THE HIGH DESERT CAFE COCKTAILS & CURIOS AT THE MYSTIC



WINES

WHITE

NEILSON CHARDONNAY (CA) \$12
KING ESTATE PINOT GRIS (OR) \$13
KIM CRAWFORD SAUV BLANC (NZ) \$12
PINE RIDGE CHENIC BLANC (CA) \$10

RED

LA CREMA PINOT NOIR (CA) \$11
CONUNDRUM RED BLEND (CA) \$9
PORTILLO MALBEC (ARG) \$11

ROSE

DAOU PASO ROBLES (CA) \$14

SPARKLING

GRUET BRUT (NM)
GRUET BRUT ROSE (NM)

PORT

GRAHAM'S 10-YR \$12



BEERS

\$8

SANTA FE BREWING CO. 7K (IPA)
SANTA FE BREWING CO. SOCIAL HOUR
(WIT STYLE)
SANTA FE BREWING CO. PEPE LOCO
(MEX LAGER)
NMX STANDARD (PILSNER)
SIERRA BLANCA BONE CHILLER
(BROWN ALE)

HARD SELTZER

\$8

SANTA FE BREWING CO. CHOLLA FIZZ
(ASSORTED FLAVORS)

FULL BAR AVAILABLE

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