



HIGH DESERT
CAFE & BAR

LATER IN THE DAY

to start and to share

SOUP OF THE DAY

8

GUACAMOLE

avocado, tomato, lime, red onion, cilantro & tortilla chips or crudité platter

10

NACHOTES

elote, cojita cheese, black beans, spicy queso, avocado, red onion, lime, cilantro, crema & tortilla chips

15

chorizo 5

CHARCUTERIE BOARD

cured meats, fruit, spiced nuts, cornichons, mediterranean olives, cabernet grainy mustard, fig chutney & lavash crackers

15 | 26

SALADS & BOWLS

RICK'S CAESAR

romaine, parmigiano reggiano, Rick's award-winning caesar dressing & house-made sourdough croutons

14

SPRING SALAD

boston & radicchio lettuce, bacon, bleu cheese, candied walnuts & a maple dijon dressing

14

CACIO E PEPE

spaghetti, Romano cheese, ground pepper served with house-made garlic bread

14

chicken breast 6 | hanger steak 8

GREEN GODDESS BOWL

roasted chicken, quinoa, edamame, broccoli, avocado, grapes, pistachios, goat cheese, naan bread & a creamy avocado herb dressing

14

THE RUGGLES' SALAD

mixed greens, pistachios, cashews, zucchini, broccoli, green & red onion, shaved fontina & parmesan cheese, mushroom & a key-lime basil vinaigrette
+ gifted by Ruggles Black +

16

FLATBREADS

WELL PEARED

goat cheese, roasted pears, fig jam, walnut oil, honey, pistachios & bacon

22

DAYTRIPPER

pesto, arugula, goat cheese, wild mushrooms, roasted green chile & balsamic reduction

20

MEAT UP

pomodoro, ham, salami, prosciutto, pepperoni & mozzarella

22



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TACOS

TACO OF THE DAY

2 tacos

served with a side salad and black beans

†ask your server for today's selection †

14

CURRY CHICKEN SALAD TACOS

jicama wrap, field greens, curry chicken salad,
mayonnaise, apples, dried cherries & pistachios

15

PANINIS & BURGERS

served with salad or homemade chips

PIG IN A PANINI

roasted pear, arugula,
bacon, fig jam, onion
& honey goat cheese

16

THE BURGER

8 oz short rib burger
house-made brioche bun,
red onion marmalade, cheese,
lettuce, tomato & pickle

16

MEAT ME IN SANTA FE

thick sliced ham,
roasted green chile,
caramelized onions
with a queso drizzle

16

avocado 2 | sunny side up egg 2 | bacon 2

DESSERTS

10

AFFOGATO & CHURROS

served with vanilla ice cream & Italian espresso

FLOURLESS CHOCOLATE CAKE

served with vanilla ice cream & raspberry sauce

TRES LECHES IN A JAR

soaked vanilla sponge cake topped with caramel,
whipped cream & toasted coconut

BISCOCHITO CREME BRULEE

served with fresh berries & biscochito cookies

BANANA PUDDING REINCARNATED

peanut butter, nutter butters, vanilla pudding,
caramelized banana & house-made whipped cream

ASK YOUR SERVER ABOUT OUR SUNDAY NIGHT SPECIALS

a 20% gratuity will be added to all parties of six or more



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UP WITH THE SUN

+ ask your server about our daily specials +

BACK TO BASICS

eggs, bacon, breakfast
potatoes & toast
10

AVOCADO TOAST

multigrain toast, field greens,
smashed avocado, olive oil,
whipped goat cheese & pistachios
12

OVERNIGHT OATS

bananas, almond butter, maple
syrup, cacao nibs & almonds
10

WAFFLES

ricotta, lemon, butter & syrup
severed with seasonal fruit
10

HANDHELD BREAKFAST BURRITO

egg, bacon, potato, green chile
served with salsa
10

CROISSANT

BREAKFAST SANDWICH

scrambled eggs, pepper jack cheese,
choice of bacon or ham
served with breakfast potatoes
15

BREAKFAST BOWL

field greens, quinoa, avocado,
butternut squash, goat cheese,
sunny side up egg with a champagne
vinaigrette
12

BREAKFAST TACOS

2 flour tortillas, eggs, bacon,
queso & pico de gallo served with
black beans & breakfast potatoes
14

VEGAN

BREAKFAST TACOS

2 corn tortillas, vegan cheese, vegan
chorizo, pico de gallo & green onion
served with black beans &
breakfast potatoes
14

FRESHLY BAKED PASTRIES

5

assortment of three

12

ADD ONS & ALTERNATIVES

egg	3
bacon	4
extra taco	6
guacamole	2
chorizo	5
almond milk	2
oat milk	2

COFFEE & OTHER DRINKS

black coffee	3	rishi tea	6
americano	5	hot chocolate	5
cappuccino	6	juice	4
latte	6	mineral water	4
cafe au lait	6	sodas	4
iced latte	6		
flat white	6		

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MYSTICAL CONCOCTIONS

15



SNAKE CHARMER

mezcal, lemon, agave, aquafaba,
aromatic bitters spritz



MOON STORM

gin, limoncello, luxardo liqueur,
indigo glitter, garnished with a
butterfly pea flower, lemon twist
& a luxardo cherry



DESERT MYSTIC

rye whiskey, orange & angostura
bitters, demerara syrup, garnished
with a orange twist & luxardo
cherry, served in a smoke filled jar



RAINBOW ECLIPSE

vodka, grapefruit, cranberry &
mint infused syrup, white glitter,
garnished with a sprig of mint



CACTUS FLOWER

tequila, grapefruit, lime, jalapeño
infused syrup, soda, garnished
with a jalapeño



MESA RAIN

piñon rum, brandy, pecan & sage
infused syrup, lime soda & black
glitter, garnished with a toasted
rosemary sprig

✦ ask your server about our seasonal cocktail ✦

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WINE



WHITE

Neilson Chardonnay (CA) 12
King Estate Pinot Gris (OR) 13
Kim Crawford Sauv Blanc (NZ) 12
La Crema Pinot Noir (CA) 11
Pine Ridge Chenic Blanc (CA) 10



RED

Conundrum Red Blend (CA) 9
Portillo Malbec (ARG) 11



ROSÉ

Daou Paso Robles (CA) 14



SPARKLING

Gruet Brut (NM)
Gruet Brut Rosé (NM)



PORT

Grahams 10-yr 12



BEER

8

Sierra Blanca Bone Chiller
(brown ale)

SANTA FE BREWING CO.

7K IPA

Social Hour (wit style)
Pepe Loco (Mexican lager)
NMX Standard (pilsner)
Cholla Fizz (hard seltzer)



FULL BAR AVAILABLE