

El Pinto®

Always Fresh & Prepared Daily

Sunday Brunch showcases our Pasture Raised Eggs collected daily from El Pinto's Hen Hotel, an Animal Welfare Approved program on property. El Pinto's Happy Hens are fed organically. Our laying Hens are the first and only AWA approved program on restaurant property in the nation.

Sunday Brunch

Served Sunday 10:30 a.m. - 2:00 p.m.



Now Serving: Locally Roasted organic coffee beans for Cappuccino & Espresso

★ Carne Asada Skillet

Marinated Ribeye Steak | Green Peppers | Grilled Onions | Breakfast Potatoes | Two Hen Hotel Eggs your way*

18.99

★ Hatch Red Chile Eggs Benedict*

Poached Hen Hotel Eggs* | Green Chile Cheese Biscuit | Red Chile Hollandaise Sauce | Chile con Queso | Asparagus | Shaved Ham | Breakfast Potatoes

18.99

The New Mexican Breakfast

Two Hen Hotel Eggs Your Way* | Hickory Smoked Bacon or Green Chile Sausage | Breakfast Potatoes | Tortilla | Hatch Red & Green Chile

17.99

★ Breakfast Bowl

Hen Hotel Eggs Scrambled* | Carne Adovada | Papitas | Hatch Red Chile | Cheddar Cheese | Guacamole | Sausage Rolled Taco

16.99

Biscuits and Gravy

Homemade Green Chile Cheese Biscuits | Green Chile Sausage Gravy | Hickory Smoked Bacon | Breakfast Potatoes

16.99

★ Blue Corn Blueberry Pecan Pancakes

Stone Ground Blue Corn | Local Pecans | Bacon | Fresh Blueberries | Whipped Butter | Pure Maple Syrup

17.99

★ Red Chile Breakfast Empanadas

Bacon | Breakfast Potatoes | Red & Green Chile | Cheddar Two Hen Hotel Eggs Your Way*

17.99

Huevos Rancheros

Hen Hotel Eggs Your Way* | Flour Tortillas | Cheddar | Breakfast Potatoes | Dryland Beans | Choice of Red or Green Chile add chicken, pork or beef 2.50

17.99

Breakfast Burrito

Hen Hotel Eggs Scrambled* | Hash Browns | Cheddar | Hickory Smoked Bacon | Flour Tortilla | Red or Green Chile

16.99

DRINKS

Grand Gold • 14

Don Julio Anejo • Grand Marnier • Fresh Lime • House Simple Syrup • Salted rim

Cerrillos 75 • 13

Gruet Sauvage Rose • Santa Fe Distillers Wheelers Gin • Sugar Cube • Burlisque Bitters • Twist

Patron Silver Margarita • 13

Patron Silver • Citronge • Fresh Squeezed Lime Juice • House Simple Syrup

Low Calorie Organic Margarita • 13

Organic Tres Generaciones Repo • Citronge • Fresh Lime Juice • Organic Agave Nectar

Fresh Made House Margarita • 12

Premium 100% Blue Agave tequila of the month • Citronge • Fresh Squeezed Lime Juice • House Simple Syrup

Bloody Mary • 12

Teller Green Chile Vodka (local), House Made Hot Sauce with Roasted NM Red Chile • House Mix • House Pickled Vegetables • Green Chile "Jerky"

Mimosa • 9 glass or 27 for bottle of Gruet Brut with Organic OJ

Organic Fresh Squeezed Orange Juice • 8oz 4.49; 12oz 5.99

Fresh Squeezed Grapefruit Juice • 8oz 4.49; 12oz 5.99

SIDES

Homemade Apple Pop Tart 5.99

Hickory Smoked Bacon 3.99

Homemade Green Chile Sausage 4.99

Hen Hotel Pasture Raised Egg 2.99

Blue Corn Side Pancake w/ Maple Syrup 4.29

Grilled Asparagus 4.99

Calabacitas 4.25

Breakfast Potatoes 3.99

Chicharrons 5.99

The Hen Hotel at El Pinto

El Pinto provides accomodation to over 240 hens on 20,000 sq. feet of pasture behind the restaurant. These pasture raised happy hens provide nutritious eggs daily for entrées served at El Pinto. They eat naturally off the land and are supplemented with organic food. The laying hen program is inspected by Animal Welfare Approved (AWA), an independent agency with the most rigorous standards for animal welfare in the U.S. El Pinto has the first and only AWA approved laying hen program on restaurant property.

All El Pinto Red and Green Chile is Vegan. *Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

= Vegetarian = Customer Favorite = Not Spicy = Gluten Free

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