

Lunch



Starters		Quesadillas		Salads	
Cumin Corn Chips, House Made Salsa Fresca	7	Lamb, Black Beans, Fontina Cheese,	15	Organic Greens, Confit Tomatoes,	10
add Tomatillo Guacamole	4	Jalapeño Jelly		Sherry Vinaigrette	
Soup of the Day, bowl or cup	9/6	Grilled Cheese and Tomato,	13	Poblano Caesar, Masa Croutons,	12/8
Cup of Pork Green Chile	12	Tomatillo Guacamole		Manchego	
and Smoked Edam Quesadilla		Grilled Chicken, Tillamook Cheddar,	14	add Chicken, Salmon or Shrimp	5
San Daniele Prosciutto, Saucisson,	15	Salsa Fresca		Green Papaya Salad, Jumbo Prawns,	16
Manchego Cheese, Olives, Fennel Crackers		The Burger Bar		Spicy Peanuts, Lime Vinaigrette	
Flatbreads		Local Grass Fed Beef, Salmon or Grain Burger	16	Grilled Chicken Cobb, Nueske's Bacon,	17
Oven-roasted Tomatoes, Fresh Mozzarella,	14	choice of cheddar, gruyere or blue cheese		Cabrales Blue, Avocado, Hearts of Palm	
Basil, Pine Nuts		served with pommes frites or cheese tots		Encantado Signatures	
Shrimp, Arugula, Confit of Garlic,	16	add bacon or green chile	2	Goat Cheese and Squash Enchiladas,	14
Local Goat Pecorino		Sandwiches		Black Beans, Green Chile	
Green Chile Sausage, Braised Fennel,	16	Kobe Steak Sandwich, Horseradish Cream,	19	Fish Tacos, Spanish Rice, Avocado	17
Red Onion		Arugula, Grilled Onions, Truffle Fries		Cabbage Slaw	
BBQ Chicken, Poblano Peppers, Smoked Edam	14	Herb-roasted Turkey Club, Nueske's Bacon,	15	Green Chile Chicken Pot Pie,	16
Wild Mushrooms, Leeks, White Truffle Oil	16	Avocado, Green Chile Mayo, Pommes Frites		House-made Biscuit, Side Salad	
		Mediterranean Veggie Wrap,	13	Omelet of the Day, Pommes Frites	14
		Quinoa Couscous Salad		Daily Fish, Wild and Brown Rice Pilaf,	18
				Herb-sautéed Vegetables	

As part of Auberge Resorts' commitment to the environment, we support local farmers and suppliers and adhere to the sustainable fisheries guidelines as established by Seafood Watch

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

Charles Dale, Executive Chef