

WEEKEND BRUNCH AT RIO CHAMA

BREAKFAST

COUNTRY FRIED PRIME RIB & EGGS 20

BATTERED AND DEEP FRIED, TWO EGGS, HASH BROWNS, BACON CREAM GRAVY

BLUEBERRY FLAPJACKS 14

TWO BLUEBERRY PANCAKES, WARM MAPLE SYRUP, WHIPPED BUTTER, HASH BROWNS, AND EGGS ANY STYLE

EGGS BENEDICT 12.5

TWO POACHED EGGS, CANADIAN BACON, ENGLISH MUFFIN, CLASSIC HOLLANDAISE, HASH BROWNS

HUEVOS RANCHEROS 12.5

CORN TORTILLAS WITH BLACK BEANS AND HASH BROWNS, TWO CAGE-FREE EGGS COOKED TO ORDER, MELTED ASADERO AND YOUR CHOICE OF RED OR GREEN CHILE (gf)

BREAKFAST BURRITO 12.5

SCRAMBLED EGGS, BACON, ASADERO CHEESE, RED OR GREEN CHILE AND HASH BROWNS WRAPPED IN A FLOUR TORTILLA, SMOTHERED WITH MORE CHILE AND CHEESE. SERVED WITH BLACK BEANS

EGGS ANY STYLE 12.5

TWO EGGS COOKED TO ORDER, SERVED WITH HASH BROWNS
YOUR CHOICE OF APPLE WOOD SMOKED BACON, SAUSAGE, OR CHORIZO (gf)

OMELET 12

THREE CAGE-FREE EGGS STUFFED WITH TWO INGREDIENTS OF YOUR CHOICE. SERVED WITH HASH BROWNS. (gf)
CHEDDAR CHEESE - ASADERO - SAUSAGE - GRILLED ONION - FRESH JALAPEÑOS - BLACK FOREST HAM - DICED TOMATOES
AUTUMN ROAST GREEN CHILE - SAUTÉED MUSHROOMS - APPLEWOOD SMOKED BACON (ADD EXTRA ITEMS FOR \$1.25 EACH)

BREAKFAST SIDES 3

APPLEWOOD BACON - CHORIZO - SAUSAGE - FRUIT CUP FRUIT PLATE WITH HONEY YOGURT (\$12)

SOUP & SALAD

CHAMA CHILI CUP 7 BOWL 9

BEEF, RED CHILE & PINTO BEANS WITH CHEDDAR, SOUR CREAM, JALAPENOS, AND A FLOUR TORTILLA (gf-WITHOUT TORTILLA)

SOUP OF THE MOMENT CUP 6 BOWL 8

FRESH AND SEASONALLY INSPIRED

CAPITOL SALAD HALF 7 WHOLE 12

MIXED GREENS WITH GRAPE TOMATOES, CROUTONS, TOASTED PEPITAS, JICAMA, AND CUCUMBER. CHOICE OF DRESSING ON THE SIDE

CAESAR HALF 7 WHOLE 12

ROMAINE LEAVES TOSSED WITH OUR HOMEMADE CAESAR DRESSING
SERVED WITH CROUTONS, PARMESAN-ROMANO CHEESE AND ANCHOVIES

THE WEDGE HALF 7.5 WHOLE 13

ICEBERG LETTUCE WITH CREAMY BLEU CHEESE DRESSING, CUCUMBERS, OLIVES, GRAPE TOMATOES AND APPLEWOOD BACON (gf)

CHAMA CHOP 14

MIXED GREENS, BLEU CHEESE, BACON, BOILED EGG, CHICKEN, GRILLED CORN, ROASTED PEPPERS, GRAPE TOMATOES, AVOCADO, PEPITAS. CILANTRO-CUMIN DRESSING (gf)

ASPARAGUS SALAD 14

ASPARAGUS, HEARTS OF PALM, ARTICHOKE HEARTS, GRAPE TOMATOES, ARUGULA, GREEN GODDESS DRESSING (gf)

AVOCADO AND GRAPEFRUIT 14

AVOCADO, GRAPEFRUIT SEGMENTS, MARINATED OLIVES, BEETS, GOAT CHEESE, WATERCRESS, DIJON VINAIGRETTE (gf)

SPINACH AND RED WINE POACHED PEAR 14

DANISH BLUE CHEESE, PECAN CLUSTERS, DRIED CRANBERRIES, MAPLE VINAIGRETTE (gf)

ADD ANY OF THE FOLLOWING ITEMS TO YOUR SALAD

REDBIRD NATURAL CHICKEN-7 CANADIAN SALMON-11 WILD KING SALMON-21
FRIED CALAMARI-14 FLAT IRON STEAK-12 GRILLED SHRIMP-10

SNACKS

CALAMARI 15

CRISPY BATTERED SQUID WITH ROASTED GARLIC AIOLI AND SRIRACHA LIME SAUCE

OYSTERS

CHILLED ON THE HALF SHELL, COCKTAIL SAUCE, LEMON THREE FOR 10 SIX FOR 17 TWELVE FOR 30 (gf)

FONDUE 20

SIX CHEESES MELDED WITH WHITE WINE AND AMBER ALE.

BREAD CUBES, BROCCOLI, CAULIFLOWER, AND GRANNY SMITH APPLES FOR DIPPING

SHRIMP COCKTAIL 15

FOUR JUMBO SHRIMP, HORSERADISH COCKTAIL SAUCE, LEMON, TORTILLAS DE HARRINA FRITA (gf)

CRISPY CHICKEN TACOS TWO FOR 7 FOUR FOR 13

CHEESE, WITH SIDES OF SALSA, SOUR CREAM, GUACAMOLE (gf)

NACHOS black beans and green chile 13 chicken and green chile 14 CHAMA chili with beef 15 (gf)

LARGE PLATES & SANDWICHES

RED CHILE BLACKENED PRIME RIB SANDWICH 19

SERVED OPEN-FACED ON GARLIC SOURDOUGH WITH MELTED ASADERO CHEESE AND SAUTÉED MUSHROOMS

GRILLED SALMON BLT 17

GRILLED SALMON, APPLEWOOD BACON, LETTUCE, TOMATO, AVOCADO ON TOASTED SOURDOUGH BREAD,
BLACK PEPPER MAYONNAISE

HOME MADE CORNED BEEF HASH 14

TWO EGGS ANY STYLE

SHROOM BURGER 12

DEEP-FRIED PORTABELLA MUSHROOM WITH FRESH MOZZARELLA, TOMATO JAM, BALSAMIC GREENS
(VEGAN WITHOUT CHEESE)

FISH TACOS 15

TEMPURA FRIED COD, FRESH CORN TORTILLAS, CABBAGE, PICO DE GALLO, ESCABECHE, BLACK BEANS, CHILE TONDEADO (gf)

CHAMA BURGER 12.50 OR BUFFALO BURGER 14.50

TOPPINGS FOR YOUR BURGER \$1.25 EACH

CHEDDAR ASADERO GRUYERE BLUE CHEESE FRESH JALAPEÑOS AUTUMN ROAST GREEN CHILE SAUTÉED MUSHROOMS
GRILLED ONIONS fried egg (\$1.5) applewood smoked bacon (\$2) AVOCADO (\$2)

SANDWICH SIDES

FRENCH FRIES-2 SWEET POTATO FRIES-2 side CAESAR-4 side SALAD-4
CREAMY SLAW-2 TRUFFLE FRIES- 4 ONION RINGS-4 GREEN CHILE MAC AND CHEESE-6

(gf) - GLUTEN FREE DISH (ALTHOUGH TRACES OF GLUTEN MAY BE PRESENT)

EXECUTIVE CHEF TONY A. BLANKENSHIP

SOUS CHEF JOSH ORTIZ

HOUSE INFUSED BLOODY MARYS 9

CHIPOTLE
HORSERADISH

MIMOSA 9

GRUET SPARKLING WINE WITH FRESH ORANGE JUICE

SANTA FE TRAIL SUNRISE 10

MILAGRO SILVER, ELDERBERRY SYRUP, ORANGE, CRANBERRY