



## BRUNCH MENU

SERVED SATURDAYS & SUNDAYS

11:30AM-3PM

### MIXED BERRIES 9

orange agave drizzle and whipped cream

### SKILLET CORNBREAD 14

red and green skillet-baked cornbread topped with your choice of buffalo, elk, or vegetable chile with two eggs, melted cheese, and salsa

### CHICKEN & EGGS CHILAQUILES 12

crispy corn tortillas simmered in your choice of Chimayo or Hatch green chile sauce; topped with braised chicken tinga, two eggs, Cotija cheese, Mexican crema, pico de gallo, and avocado

### SMOKED SALMON NAVAJO FRYBREAD 16

Navajo-style fried dough with goat cheese, caramelized onion spread, smoked salmon, capers, baby arugula, soft scrambled eggs, and pickled jalapeños

### BLACK BEAN BREAKFAST BURRITO 12

Sierra Nevada braised black beans, scrambled eggs, Chihuahua cheese, pico de gallo, and Hatch green chile sauce

### STEAK & EGGS 16

grilled 8oz hanger steak with two fried eggs and Southwestern sweet potato hash

### SOUTHERN SWEET POTATO-CHORIZO HASH 14

with two poached eggs, caramelized onions, beans, corn, peppers, Brussels sprouts, queso fresco, salsa, and avocado

### BLUE CORN PANCAKES 12

with mixed berries, orange butter, and cinnamon maple syrup

### SANTA FE BREAKFAST TACOS 14

roasted potatoes, chorizo, and scrambled eggs

#### SIDES

HOUSE-MADE CHORIZO 5

BRUSSELS SPROUTS 7

REGULAR OR SPICY BACON 6

SWEET POTATO HASH 7

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Consuming raw or undercooked meats, poultry, seafood,  
or eggs may increase your risk of food-borne illness.