



Blue Heron

Thanksgiving Day Limited Menu

10:00am - 4:00pm

Green Chile Stew *vegan 10 / chicken 15*

green chile, potato, tomato, fresh cilantro and spices in a house-made broth, served with corn or flour tortilla



Ojo Poblano Fries *15*

potato crusted chiles, sweet and spicy vinegar



Whipped Feta & Piñon *16*

whipped feta, toasted piñon, honey, pita



Fresh Berry Salad *16*

fresh greens, fresh berries, balsamic glaze, pinch of bleu cheese



Ojo House Salad *9/14*

mixed field greens, seasonal farm veggies, champagne vinaigrette



New Mexico Chicken Cobb *18*

fresh romaine, corn, black beans, chicken, bacon, diced green chile, avocado, cucumber, cherry tomatoes, blue corn straws, champagne vinaigrette



Classic Caesar Salad *11/17*

fresh romaine, croutons, shaved parmesan, house made caesar dressing



Spinach & Goat Cheese Salad *11/17*

baby spinach, candied pecans, goat cheese, roasted gold beets, champagne vinaigrette



Add Protein

*steak 14 | shrimp 12
honey chipotle pork shank 12
grass-fed brisket 14 | chicken 6 | tofu 8*

housemade dressings: *ranch* | *bleu cheese* | *honey mustard* | *champagne vinaigrette* | *caesar*

Build Your Own Omelet *21*

three egg omelet

Choice of Vegetables

spinach, bell pepper, onion, mushroom, tomato

Choice of Protein

applewood bacon or chorizo

Choice of Cheese

cheddar, swiss, or queso fresco

Choice of Sauce

red chile, green chile, or fresh salsa

served with toast & hash browns



Santa Fe Stack *16*

four housemade blue corn piñon pancakes with fresh fruit and berries, butter and 100% pure small batch maple syrup



Green Chile Eggs Benedict *16*

two poached eggs, green chile hollandaise, canadian bacon, english muffin



Ojo Fish Tacos *22*

two corn tortillas, shredded cabbage, cilantro mayo, chipotle-honey, side of mango salsa, jicama slaw choice of mahi mahi or shrimp



Green Chile Cheeseburger *20*

choice of 6oz wagyu beef, beck & bulow bison, or vegan patty, lettuce, tomato, pickle, grilled onion, cheddar, green chile, brioche bun



Southwest Club Sandwich *17*

smoked ham, turkey, green chile cheddar, applewood bacon, lettuce, tomato, wheatberry bread, red chile aioli



Sides & Add-ons

*bacon 5 | avocado 5 | truffle fries with fresh herbs & shaved parmesan 6
fries 4 | sweet potato fries 4 | chimayo chile potato chips 4 | housemade chimichurri 3*

allergen info: dairy gluten nuts & seeds eggs shellfish soy
 vegan option available gluten-free friendly vegetarian

Please notify us if you have any food allergies. Select dishes may be customized to accommodate vegetarian and gluten-free requests.
We do not have a dedicated gluten free kitchen or fryer, cross contamination may occur.
No splitting checks on parties of 5 or larger. Split plates have a \$5.00 charge. Parties of 6+ will automatically have a 20% gratuity added to their check.
Ojo Santa Fe uses responsibly sourced produce, meats, poultry and seafoods. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.