



Blue Heron

Mother's Day Brunch

10:00am - 3:00pm

Lite Fare

Poblano Fries (Vg) (Gf)
potato crusted chiles, sweet and spicy vinegar
12

Ceviche (Gf)
tilapia, gulf shrimp, scallops, citrus marinade
19

Whipped Feta & Pinon (Vg)
whipped feta, toasted piñon,
local honey, pita
16

Chicken Tortilla Soup (Gf)
chicken, roasted corn, house-made tomato and
pepper based broth, crispy corn tortilla strips,
sour cream, fresh cilantro
8

Salad

Spinach & Goat Cheese Salad* (Vg) (Gf)
baby spinach, candied pecans,
goat cheese, roasted gold beets,
champagne vinaigrette
16/9

Ojo House Salad* (V) (Gf)
fresh mixed greens with cherry tomatoes,
cucumbers, radishes and carrots, served with
choice of ranch, bleu cheese or vinaigrette
12/8

NM Cobb (Gf)
fresh romaine, corn, black beans, chicken, bacon,
diced green chile, avocado, cucumber, cherry
tomatoes, blue corn straws, vinaigrette
15

Classic Caesar Salad*
fresh romaine, croutons, shaved parmesan,
anchovies, house made caesar dressing
15/10

Fresh Berry Salad (Gf)
with Honey Chipotle Pork
fresh greens, honey chipotle pork wings, fresh
berries, balsamic glaze, pinch of bleu cheese
14

Brunch

Huevos Rancheros (Vg) (Gf)
blue corn tortillas, eggs to order, queso fresco, red
or green chile, refried beans, hash browns
16

The Ojo Club Sandwich**
smoked ham, turkey, pepper jack cheese,
applewood bacon, lettuce, tomato, wheatberry
bread, cilantro aioli
17

Ojo Fish Tacos
two corn tortillas, shredded cabbage, cilantro mayo,
chipotle-honey, side of mango salsa, jicama slaw
*contains peanuts
mahi mahi 19 / shrimp 22

Green Chile Eggs Benedict (Vg)
poached eggs, green chile hollandaise, Canadian
Bacon, English muffin
16

Beef Short Rib Sandwich**
braised beef short ribs, farm fresh arugula, cheddar
cheese, grilled onions, balsamic glaze, baguette
20

Stuffed Chile Poblano (V) (Gf)
roasted poblano pepper stuffed with quinoa,
served with cashew queso, black beans, and
savory tomato sauce
15

Build Your Own Omelet (Vg) (Gf)
three egg omelet, choice of spinach, bell pepper,
onion, mushroom, tomato, choice of applewood
bacon or chorizo, choice of cheddar, swiss, queso
fresco, red or green chile, side of hash browns, side
of fresh salsa, toast
21

Caprese Sandwich (Vg)
fresh tomatoes, fresh mozzarella, basil pesto,
farm fresh greens, balsamic glaze, baguette
*contains tree nuts
15

Enchiladas* (Gf)
corn tortillas, asadero & cheddar cheeses, rice,
pinto beans, red or green chile
14

Smothered Breakfast Burrito (V)
stuffed with hash browns, choice of eggs or tofu,
choice of chorizo or applewood bacon,
and shredded cheese.
Smothered with red, green, or x-mas
17

Green Chile Cheeseburger** (V)
choice of 8oz wagyu beef, Beck & Bulow bison, or
impossible patty, lettuce, tomato, pickle, grilled
onion, cheddar, green chile, brioche bun
20

Carne Asada
grilled wagyu flank steak, salsa, crema,
guacamole, rice, calabacitas, flour tortillas
26

Blue Corn Piñon Pancakes (Gf)
three pancakes with blue corn and toasted piñon,
seasonal fresh fruit, served with maple syrup
*contains tree nuts
12

For Kids

Quesadillas Mac n' Cheese Grilled Cheese
all served with choice of fries or a side salad
12

*Add-ons

shrimp \$12 | chicken \$6 | marinated SW beef \$14 | tofu \$8 | truffle fries with fresh herbs & shaved parmesan \$6 (Vg) (Gf)

**Sides

fries | sweet potato fries | chimayo chile potato chips | side salad

(V) Vegan option available (Gf) Gluten Free Friendly (Vg) Vegetarian

Please notify us if you have any food allergies.
No splitting checks on parties of 5 or larger. Split plates have a \$5.00 charge. 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.

Select dishes may be customized to accommodate vegetarian and gluten-free requests. Please ask your server for details.