



THE RESTAURANT

AT

SIERRA GRANDE

The Sierra Grande Lodge and Spa, owned by cable television pioneer and global philanthropist Ted Turner, is well-known for its legendary, healing hot springs, tranquil spa setting, and unique combination of luxurious accommodations and rustic charm. The Lodge is an ideal launching point for those visiting New Mexico to discover the area's exciting recreational, eco-tourism, and artistic opportunities.

BREAKFAST

Monday – Friday

7:00 am – 11:00 am

Saturday – Sunday

7:00 am – 1:00 pm

(575) 894-0353

501 McAdoo Street
Truth or Consequences, NM 87901



THE RESTAURANT
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SIERRA GRANDE

BREAKFAST

BEVERAGES

Juices

Apple, Orange, or Carrot Juice 5
Tomato, V8, Grapefruit, or Cranberry Juice 4

Iced Tea

Peach Iced Tea 3
Unsweetened Iced Tea 3

Hot Tea

Green Tea Passion (Light Caffeine) 3
Earl Grey Organic (Caffeine) 3
English Breakfast Organic (Caffeine) 3
Chamomile Citron (Caffeine Free) 3

A Bottomless Cup of Coffee

Premium Coffee— Regular or Decaf 3

FRESH FRUITS, GRAINS & MORE



Fresh Seasonal Fruit and Berries

Served with wild lavender honey 6



Granola, Greek Yogurt and Fresh Berries

Served with seasonal fresh berries 6



Oatmeal

Pecans, dried cranberries, granola,
dried apricots, and local honey 5

PANCAKES

Served with whipped cinnamon honey butter and Maple Syrup

Buttermilk Pancakes* 8

*Add blueberries or pecans 2

Blue Corn and Pine Nuts Pancakes 10

FRENCH TOAST

Served with whipped cream and seasonal berries

Croissant French Toast*

Three slices of butter croissant round dipped
and cooked in our signature batter 10

Pecan French Toast*

Two slices of croissant french toast dipped and cooked
in our signature batter topped with pecans 12

CREPES

Berry Berry Crepes

Three French style crepes filled with vanilla cream cheese,
topped with whipped cream, fresh berries, and sauce 10

Breakfast Crepes

Two French style crepes filled with Canadian bacon, Asadero cheese,
and soft scrambled eggs topped with classic hollandaise sauce.
Served with breakfast papas 12

EGGS BENEDICT

All Eggs Benedict served with breakfast papas

Classic Benedict

Poached eggs and Canadian bacon on English muffin halves,
smothered in a creamy hollandaise sauce 12

Artichoke, Roasted Red Pepper, & Spinach

Poached eggs with artichoke, red pepper, and spinach on English muffin
halves, served with pesto hollandaise 14

Southwest Eggs Benedict

Poached eggs sprinkled with diced jalapeno bacon on English muffin
halves, smothered in a creamy green chile Asadero sauce 16

OMELETS

All three egg omelets are served with breakfast papas

Hatch Dream Omelet*

World famous Hatch Green Chile, Mesilla Valley onions, organic tomato,
and creamy green chile Asadero sauce with a flour tortilla 10

*Add Canadian Bacon or Jalapeno Bacon 3

MESILLA VALLEY FAVORITES

Huevos Rancheros

Two eggs any style, over blue corn tortillas, Asadero cheese, breakfast
papas, and a flour tortilla with your choice of Hatch green or red chile
sauce 12

Griddled Breakfast Burrito

Scrambled eggs with green chile, tomato, onion, Asadero cheese,
and potatoes, with your choice of Canadian Bacon or
Jalapeno Bacon wrapped in a flour tortilla 10

Bison and Eggs

Two eggs any style topped with green chile sauce served with two Bison
sausage link, breakfast papas and flour tortilla 16



Healthy Meal

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
All ingredients are not listed. We will do our best to accommodate your allergies or dietary restrictions. SGL B Menu 150101*