

BREAKFAST

bentstreetgrille.com

8:30 to 11:30 a.m.

Spring 2022

EGGS

HUEVOS! 10 / 11/ 12
 1, 2 or 3 eggs any style
add bacon, sausage, ham 2 ea
egg white available at no extra charge

TACOS VG 13
 scrambled eggs, pinto beans
 farm potatoes, cotija cheese topped
 with housemade pico de gallo
add chorizo or bacon 2 ea
veggies instead V 12

TAOS SCRAMBLE V 13
 tofu, shiitake mushroom, spinach
 peppers + onions, red chile sauce

RANCHEROS VG, V uno 9.50 dos 14
 blue corn tortillas
 farm potatoes, refried pinto beans
 red or green chile sauce, cilantro

BURRITO VG, V 13
 flour tortilla, asadero cheese
 farm potatoes, smothered
 red or green chile
add bacon, ham or vegan chorizo 1.50 ea
handheld instead 10

TAOS BENI VG 15
 sautéed spinach, poached eggs, avocado
 hollandaise sauce



TOASTS

AVOCADO IN THE MORNING 15
 crispy bacon
 egg over medium
 cilantro, fresh cracked pepper

TAOS HUM VG, V 14
 housemade garlic-cilantro hummus
 cucumber, pico de gallo, sprouts
 feta cheese (optional)

SMOKED SALMON 15
 cream cheese, mashed avocado
 tomato, cucumber, red onion
 crispy capers, dill

*Served with whipped cream
 dusted with powdered sugar*

PANCAKES

FLUFFY 12
 light + airy

VERY BERRY 13
 the classic topped with
 fresh blueberries
 strawberries
 raspberries

JUAN LARGO NUTS 14
 fresh bananas, walnuts
 pecans, piñon nuts
 topped with dulce de leche

GLUTEN FREE 12
 blue corn blueberry pancakes
 topped with strawberry-piñon
 compote

WAFFLES

THE NEW MEXICAN WAFFLE 16
 savory green chile + corn waffle
 fried chicken, crispy bacon
 guacamole, crema fresca

THE OLD FASHIONED WAFFLE 12
 light, fluffy, delicious
 with butter + maple syrup

THE BERRY NICE WAFFLE 13
 fresh mixed berries
 Velarde honey-roasted pecans

OMELLETTES

FRITTATAS

SPANISH V
 farm potatoes, onions, evoo
 cracked black pepper, parsley
 topped with housemade pico de gallo

TAOSEÑO
 ham, tomato, onion, green chile, gruyère
add bacon, ham or vegan chorizo 1.50 ea

13.50

SIDES AND SWEETS

BREAD, TOASTED 2

FARM POTATOES 3.50

REFRIED PINTO BEANS 2.50

BACON, HAM OR SAUSAGE 3.50

DICED GREEN CHILE 2

RED OR GREEN CHILE SAUCE 2.50

PICO DE GALLO 2

BLUE CORN TORTILLAS 2

FRESH FRUIT CUP 4

LUNCH

12 Noon to 3:30 p.m.

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SANDWICHES

All sandwiches come with choice of fries, house salad or cup of fruit

PASEO DE REUBEN 14

corned beef grilled with sauerkraut, buttery cheese
Russian dressing on marble rye

CALIFORNIAN 14

sliced turkey breast, gruyère, guacamole, tomato, baby sprouts
herb mayo on a croissant

TUNA MELT 13

tuna salad, melted cheddar, lettuce, tomato
on whole wheat toast

BERRY TURKEY 13

sliced turkey breast, cream cheese
cranberry sauce, lettuce on a croissant

VEGA V 12

grilled zucchini, yellow squash
eggplant, red onions, bell peppers
herb mayo on ciabatta bread

CAPRI VG 12.50

organic heirloom tomatoes
fresh mozzarella, arugula, herb mayo
drizzled with balsamic glaze on a baguette
add chicken 3

TODAY'S SOUP

CUP 5 BOWL 8

BUTTERNUT SQUASH V ginger + honey spice

BURGERS

All burgers are topped with caramelized onion, lettuce
tomato and pickle on a brioche bun.

add swiss cheese or plant-based cheese 1.50

BISON 17

grass-fed, lean ground burger

PORTOBELLO MUSHROOM STEAK VG 13

garlic aioli, tomato, basil, feta cheese

BLACK BEAN VEGGIE V 12

housemade black beans, crimini mushrooms
with vegan thousand island dressing

WHERE IS THE BEEF 15

grass-fed, ground beef burger

ORGANIC SALADS

BABY GREENS

mixed green salad
balsamic vinaigrette, red onion
avocado, tomato, honey-toasted
pecans
V 11

CAESAR

grilled romaine tossed
with our homemade dressing
parmesan, crispy capers
VG 12

BEET CARPACCIO

roasted red beets, arugula
goat cheese, toasted pine nuts
creamy shallot vinaigrette
VG 12

CALIFORNIA CHICKEN SALAD

grilled chicken breast
mixed greens, feta cheese
dried cranberries, toasted pecans
tomato, cucumber
chipotle ranch dressing
15

ADD PROTEIN TO ANY SALAD

Chicken (8) Tofu (6) Salmon (10) 4oz NY Steak (14)

VG — Vegetarian V — Vegan

No splitting checks on parties of 5 or more. \$5 charge for split plates. No substitutions.

We proudly serve locally harvested, organic produce and grass-fed hormone-free meats when possible.

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

Please notify us of any food allergies.

DINNER

happy hour 3:00 - 5:00 p.m.
dinner 5:00 - 9:00 p.m.

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SNACKS

1/2 price for happy hour

OUR HOMEMADE TORTILLA CHIPS

house salsa 5

trio of salsas 9

ADD QUESO 3 ADD GUAC 4

NACHOS RIO GRANDE 15

OUR TWIST ON A CLASSIC
FOR THE TABLE

pan-baked, serves 2-3

pinto bean, queso, onions
tomato, jalapeño

ADD CHICKEN OR BEEF 4 ADD STEAK 8

ELOTES 8

grilled corn on the cob
red chile aioli, parmesan

CHILE FRIES V 10

home cut french fries
smothered with green chile
melted asadero cheese, pico de gallo

CRISPY POBLANO STRIPS 12

potato-crusted green chiles
hot and sweet vinegar jus

BRUSSELS SPROUTS VG 11

gorgonzola, pears, pecans, lime dressing

ENTRÉES

HALF GRILLED CHICKEN 22

herb-garlic marinated
served with roasted fingerling potatoes

LAMB SHANK OSSO BUCO 39

braised with vegetables
white wine and marinara sauce
served over polenta

SALMON 24

grilled wild alaskan king
roasted red pepper cream sauce
served over garlic mashed potatoes

CRISPY GREEN CHILE RELLENO VG 19

stuffed with chihuahua cheese
choice of green or chile sauce
side of black beans

BARBECUE PORK TACOS 24

honey-lime slaw

NY STRIP STEAK + FRIES 37

rosemary-thyme marinated and grilled
served with our homemade parmesan fries

CALABACITAS TACOS V 18

zucchini, yellow
and mexican squashes
sautéed in vegan butter
with hatch green chile and corn

VEGAN LASAGNA V 18

the classic made with plant-based ingredients
marinara sauce, basil

SIDES 5 EA

FRIES

HOUSE SALAD

MASHED POTATOES

ROASTED POTATOES

STEAMED BROCCOLI

BLACK BEANS

GRILLED VEGETABLES

D E S S E R T

SUNDAY BRUNCH

8:30 a.m. - 3:30 p.m.

SAVORY + SWEET

HUEVOS! 9 / 10/ 11

1, 2 or 3 eggs any style

add bacon, sausage, ham 2 ea

TACOS VG 12

scrambled eggs, pinto beans
farm potatoes, cotija cheese topped
with housemade pico de gallo

add chorizo or bacon 2 ea

TOFU SCRAMBLE V 12

tofu, shiitake mushroom, spinach
peppers + onions, red chile sauce

RANCHEROS VG uno 9.50 dos 13

blue corn tortillas
farm potatoes, refried pinto beans
tomato sauce, cilantro

CINNAMON ROLL FRENCH TOAST 10

toasted pecans, dulce de leche frosting

BANANA BREAD FRENCH TOAST 10

chopped walnuts, sliced bananas, maple syrup

BISCUITS + GRAVY 12

served with 2 eggs any style
and farm potatoes

THE BENT QUICHE 11.50

bacon, onions, spinach, gruyère
+ a cup of love

no bacon 10

PASEO DE REUBEN 13

corned beef grilled with sauerkraut
buttery cheese, Russian dressing
on marble rye

BERRY TURKEY 12

sliced turkey breast, cream cheese
cranberry sauce, lettuce on a croissant

EGGS FLORENTINE VG 13

2 poached eggs on a bed
of sautéed spinach and mushrooms
topped with hollandaise sauce
served with farm potatoes

HATCH BENI 14

traditional eggs benedict
topped with green chile hollandaise
and asparagus

COFFEE + TEA, ETC.

Lavazza Espresso Classics

Espresso	3	Americano	4
Ristretto	3.50	Macchiato	4
Con Panna	3.75	Tres Leches V	5
Doppio	5	Coffee	3.50
Latte	6	Regular or decaf	
Mocha	6		
Cappuccino	5.50		
Doppio	7		

Specialties

Hot Chocolate	6	Non-Dairy Milk	.75
Hot Tea (per bag)	3.50	soy, almond	
Spiced Chai Latte	6	coconut, cashew	
Spicy Mexican Latte	7	Flavor Shot	.75
cinnamon, cayenne		Espresso Shot	1.50
chocolate		Vanilla Ice Cream	2.50
Iced Tea or Coffee	3.50	Milk	3
		Juice	4
		orange, apple	
		cranberry, tomato	

JUICE BAR

Local cold pressed from Verde™ 8oz 7 10oz 9

Immune Booster carrot, pineapple, orange, ginger, mint, turmeric

Rainbow Blitz carrot, cucumber, spinach, kale, apple, ginger

Tropical Bliss pineapple, orange, mint, lime

Roots Delight carrot, ginger, turmeric, lemon

Power Greens kale, cucumber, parsley, lemon

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