

WILD WILD WEST BRUNCH

PARA MESA

GOOD FOR GROUPS

Smoked Chicken Taquitos 7
black bean + chorizo puree, white cheddar cheese, avocado crema, pico de gallo, cotija

Chips + Salsa Sampler   9
pico de gallo, chile morita salsa + ancho tomatillo salsa, chips

Trio Of Guacamole   9
traditional, corn + chipotle guacamole, tortilla chips

Beignets  7
ibarra chocolate-filled, ancho spiked doughnuts, cajeta dipping sauce



NAVAJO TACOS

CRAZY GOOD, FLUFFY, LIGHT AND HAND HELD

 **THE SANTA FE** 5
smoked chicken, charred tomato salsa, asadero cheese, caramelized onion

 **THE TEXAN** 6
epazote braised beef, pico de gallo, black beans + chorizo, chipotle aioli

 **THE MARICOPA** 6
gulf shrimp a la plancha, green chile aioli, peach habanero salsa, brussel sprout slaw

 **THE BROKEN YOLK** 5
over easy egg, black bean + chorizo, bacon, cheddar



NAVAJO TACO PLATE 16

your choice of two navajo tacos with rice + beans

BENEDICTS, BURRITOS, & BURGERS

KACHINA BENEDICTO * 12
english muffin, poached eggs, grilled canadian bacon, hollandaise, potatoes

CHORIZO BENEDICTO  13
chorizo, jalapeño bearnaise, navajo fry bread, poached eggs, red chile

“THE COWBOY” BURRITO *  12
house-made chorizo, eggs, potatoes, new mexican pork green chile, jack and cheddar cheese

“THE INDIAN” BURRITO *  12
smoked bison, eggs, cowboy beans, potatoes, red chile, pico de gallo, jack + cheddar cheese

PORK CARNITAS CHIMICHANGA  14
black beans, rice, onion, jack + cheddar cheese, pico de gallo, smothered christmas style

GREEN CHILE CHEESE BURGER * 12
house grind, roasted green chiles, smoked cheddar, brioche bun

MAKE IT BISON 15

FRITO PIE BURGER * 12
house grind, fritos, black bean + chorizo puree, jack cheese, pico de gallo, sour cream, brioche bun, smothered in texas red chile

SOUPS, SALADS + STEWS

casa & greens  7
mixed greens, radish, rajas, tomato, pepitas, chipotle flat bread, oloroso vinaigrette

bright salad   7
seasonal greens, mint, cilantro, sage, jicama, grapefruit, red chile, smoked tomato vinaigrette

taco salad 11
“stacked” bison taco, beans, pico, avocado, olives, cotija, achiote buttermilk ranch

bowl of red  6/8
texas beef chili, cheddar, onion, flour tortilla

new mexican pork & green chile  6/8
aged jack cheese, onion, flour tortilla

COMIDA

“MAIN DISH”



AMERICAN BREAKFAST *  11
two eggs any style, breakfast potatoes, toast, choice of bacon, pork sausage link, chorizo or chicken sausage

PINON CRUSTED FRENCH TOAST  12
cajeta caramel, whipped cream, toasted piñon nuts

NEW MEXICAN CHICKEN ENCHILADA  15
stacked, christmas style, over easy egg, aged cheddar, dry jack

TRADITIONAL PORK POSOLE ROJO  14
tomato, avocado, cilantro, cabbage, radish, tostados

SONORAN DOG 12
kobe all beef hotdog, applewood bacon, cowboy beans, pico, cotija cheese, smoked tomato aioli, pioneer fries

COOKY’S BREAKFAST BOWL *  12
new mexican pork green chile, pico de gallo, breakfast potatoes, cheese, eggs any style, flour tortilla

COUNTRY FRIED STEAK & EGGS * 14
sausage gravy, breakfast potatoes, eggs any style

FRIED QUAIL & JALAPENO WAFFLE 17
jalapeño blue corn waffle, fried quail, chipotle honey agave syrup

HUEVOS RANCHEROS *  12
crispy blue corn tortillas, cowboy beans, eggs any style, red chile, pico, cheddar cheese, cotija

BLUEBERRY BUTTERMILK PANCAKES  10
prickly pear curd, whipped cream, maple syrup

BLUE CORN WAFFLES  10
blue corn + jalapeño waffles, toasted piñon nuts, whipped cream, maple syrup

DUCK HASH & EGGS * 14
duck confit, yukon gold potatoes, caramelized onions, two eggs any style

 - VEGETARIAN  - SPICY  - GLUTEN FREE



WILD WILD WEST BRUNCH

SIDES

HOT IRISH STEEL CUT OATMEAL   8

FRESH FRUIT & BERRIES   8

BREAKFAST MEATS  4

applewood smoked bacon, chorizo, pork sausage links, chicken sausage, ham

TOAST  3

white, wheat, rye, sourdough, gluten free, english muffin

BERRY YOGURT PARFAIT  8

seasonal berries, yogurt, granola

BREAKFAST POTATOES   4

TWO EGGS*  4

BISCUIT + GRAVY 3

BUTTERMILK PANCAKES 4/8

short stack or tall stack

CONTINENTAL BREAKFAST 14

berry yogurt parfait, blueberry muffin, coffee and choice of juice


KACHINA
SOUTHWESTERN GRILL

10600 westminster boulevard
westminster, colorado 80020

303 410 5813
kachinagrill.com

executive chef: jeff bolton

 - VEGETARIAN  - SPICY  - GLUTEN FREE

© 2013 SAGE RESTAURANT GROUP. ALL RIGHTS RESERVED.
* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DRINKS

JUICE 4

orange, grapefruit, apple, cranberry

MILK 4

whole, skim, 2%, soy

DAZBOG COFFEE 3

TEATULIA HOT TEAS 3

HOT CHOCOLATE 3

SMOOTHIES 6

made with fresh fruit, orange juice, yogurt & honey:

- blueberry/orange

- strawberry/banana



TEQUILA SUNRISE 8

MICHELADA 5

BOTTOMLESS MIMOSAS 10

BULLSEYE BLOODY BAR 14

pick your poison: infused tequila or vodka, house-made mixes, spices, seasonings and garnishes

*available sundays :: 10am - 2pm

GET BACK TO THE LAND.
GET BACK TO THE SOUTHWEST.



our staff is always available to answer any questions and show off our expertise! but for a few quick references of some uncommon menu items, here's a handy little glossary:

ACHIOTE a red paste made from annatto seeds, used commonly in mexican dishes and marinades.

AGAVE any plant deriving from the genus agave, there are over 100 species differing in size and colors. it is most well known for the plant that tequila is made from

ANCHO a dried poblano pepper, it has broad shoulders (ancho means 'wide' in spanish).

CALABACITAS or "little squash", a new mexico dish containing primarily squash, corn, and chiles as a base.

CHICHARRONES deep fried pork fat. can be eaten alone as a snack, or used to enhance recipes

COMIDA main dish or meal

COTIJA a hard cheese made of cow's milk, originating in cotija, michoacán, mexico, hence the name

EMPANADA a stuffed bread or pastry, (similar to a turnover) baked or fried

EPAZOTE a mexican herb with a very strong taste

ESCABECHE meaning pickled. a dish that is marinated in an acid, usually vinegar and/or citrus and typically served cold.

GUAJILLO "little gourd". a mild chile with thin flesh and shiny skin, it is deep orangish-red in color with brown tones

HUITLACOCHÉ the mexican corn truffle or corn smut, a fungus that grows on corn

MACHACA a mexican dish consisting of marinated shredded beef

MASA corn dough. a staple in Mexican cooking.

MORITAS a smoke dried red jalapeño pepper, smaller in size than a chipotle, but similar flavor profile.

PARA MESA for the table

PEPITAS the dark green seeds inside the white hull of pumpkin seeds

PICCADILLO a dish similar to hash, popular in south america, cuba, puerto rico, and the philippines

POLENTA a ground cornmeal generally having a smooth, creamy texture after cooked; it can be grilled, fried or baked after boiling.

POSOLE a traditional hearty mexican soup or stew made with pork, hominy, chiles and spices

