

Santacafe

restaurant bar

AUTUMN BRUNCH 2018

OUR CLASSICS

CRISPY CALAMARI w/ 4 CHILE LIME DIPPING SAUCE – 11.50

As MAIN COURSE w/ HOUSE SALAD – 13.50

SHIITAKE MUSHROOM & CACTUS SPRING ROLLS w/ SOUTHWESTERN PONZU – 11.50 GF

SHRIMP & SPINACH DUMPLINGS w/ TAHINI SAUCE

4 PC. – 10.50 / 6 PC. – 12.50

APPETIZERS & ENTREES

SOUP DU JOUR

CUP – 3.50 / BOWL – 5.50

SANTACAFÉ ORGANIC GREENS w/ OLIVE OIL & LEMON – 6.50 GF

CHIMAYO RED CHILE ONION RINGS w/ HOUSE MADE KETCHUP – 6.00

WINTER SALAD ~ MIXED GREENS, APPLES, PEARS, ORANGES, BLEU CHEESE CRUMBLES,
CANDIED PECANS, RED ONION w/ HONEY LIME VINAIGRETTE - 13.00

W/ GRILLED CHICKEN – 18.00

LOBSTER MAC & BLEU CHEESE w/ BACON & HATCH GREEN CHILE, TOPPED w/ TOASTED BREAD CRUMBS – 17.00

GREEN CHILE MEAT LOAF SANDWICH ON SAGE FOCACCIA ~ PEPPER JACK CHEESE, CORIANDER AIOLI
w/ ROSEMARY POTATO CHIPS – 15.00

HALF SANDWICH w/ SOUP DU JOUR & ORGANIC GREENS – 12.00

POACHED EGGS ON HOUSEMADE ENGLISH MUFFIN - PORK CHORIZO w/ CHIMAYO CHILE HOLLANDAISE, ROASTED DILL WEED
POTATOES & BABY MIXED GREENS – 15.00

MEXICAN BRAISED BEEF “TINGA” & CHORIZO QUESADILLA w/ ASADERO CHEESE, GUACAMOLE,
PICO DE GALLO & CREMA FRESCA – 12.00

SANTACAFÉ “VERY GREEN SALAD”: ICEBERG LETTUCE WEDGE, ASPARAGUS, AVOCADO,
APPLEWOOD SMOKED BACON & GREEN GODDESS DRESSING – 12.00 GF

W/ LOBSTER SALAD – 18.00 GF

MASCARPONE STUFFED HOUSEMADE CRISPY BRIOCHE FRENCH TOAST w/ FRESH BLACKBERRIES, MANGO & RASPBERRY
PUREE, APPLEWOOD SMOKED BACON & VERMONT MAPLE SYRUP – 15.00

GRILLED SALMON w/ WILD RICE, BABY BOK CHOY,
ORANGE GINGER BEURRE BLANC & FURIKAKE – 17.00

MIGAS w/ HOUSE MADE PORK CHORIZO, CARAMELIZED ONIONS, JALAPEÑOS, BLUE CORN TORTILLA STRIPS, ASADERO CHEESE,
DILL WEED ROASTED POTATOES, AND BABY GREEN SALAD – 15.00

SANTACAFÉ SHERRIED CHICKEN SALAD w/ GOLDEN RAISINS, AVOCADO,
FRESH TOMATO & TOASTED ALMONDS – 14.00 GF

BABY SPINACH ‘NIÇOISE’ SALAD w/ FRESH SEARED TUNA & GARLIC – CAPER VINAIGRETTE – 14.00 GF

EMERALD VALLEY RANCH “ALL NATURAL” BUFFALO BURGER w/HOUSE-MADE
BACON QUESO FUNDIDO, SAUTÉED CREMINI MUSHROOMS, AVOCADO AIOLI & HOUSE-MADE STEAK FRIES – 15.00
SIDE OF APPLE WOOD SMOKED BACON – ADD 2.50

COCKTAILS & DRINKS

SANTACAFÉ BLOODY MARY w/ WASABI (JAPANESE HORSERADISH) – 8.00 ~ TAHITIAN VANILLA COKE – 3.00

RED OR WHITE SANGRIA – 8.00 ~ RASPBERRY SANGRIA – 8.00 ~ BRUNCH WINE SPECIALS – 6.00

PLEASE SEE OUR FULL WINE & COCKTAIL LIST FOR MORE SELECTIONS

NO SUBSTITUTIONS PLEASE / GF = GLUTEN FREE

11/23/18