

# DINNER **SAMPLE** SPRING / SUMMER 2016

EVERY NIGHT FROM 5:30

505.984.1788



**DUE TO SEASONAL AVAILABILITY OF INGREDIENTS, SOME ITEMS MAY CHANGE THRU THE SEASON**

## **OUR CLASSICS**

CRISPY CALAMARI w/ 4 CHILE LIME DIPPING SAUCE  
SMALL – 10.50 / LARGE – 12.50

SHIITAKE MUSHROOM & CACTUS SPRING ROLLS w/ SOUTHWESTERN PONZU – 11.00 GF

SHRIMP & SPINACH DUMPLINGS w/ TAHINI  
4 PC. – 9.50 / 6 PC. – 12.50

WILD GULF SHRIMP TEMPURA w/ CHIMAYO RED CHILE SWEET & SOUR – 14.50  
4 PC. – 9.50 / 6 PC. – 12.50

## **APPETIZERS**

GREEN CHILE - CHICKEN POSOLÉ SOUP (**CHANGES WEEKLY**)  
CUP – 3.50 / BOWL – 5.50

ORGANIC MIXED BABY GREENS w/ OLIVE OIL & LEMON – 6.50 GF

CAESAR SALAD w/ MANCHEGO CHEESE,  
GREEN CHILE BRIOCHE CROUTONS & CREAMY DRESSING – 9.00

BABY ARUGULA SALAD w/ SPANISH GOAT CHEESE CROQUETTE, PEARS,  
CHIMAYO RED CHILE CANDIED PECANS & POMEGRANATE VINAIGRETTE – 12.00

BLACK MEDITERRANEAN MUSSELS w/ WHITE WINE - DIJON MUSTARD CREAM  
& GRILLED HOUSEMADE BRIOCHE – 14.00

YELLOWFIN TUNA TARTARE w/ MISO, WASABI & SOY – 14.00 GF

## **MAIN COURSES**

ROASTED POBLANO CHILE RELLENO w/ 3 MUSHROOM QUINOA,  
SOUTHWESTERN BLACK BEAN SUCCOTASH & SMOKED TOMATO CREAM – 19.00

PAN SEARED CHICKEN BREAST w/ WILD MUSHROOM RISOTTO, SAUTÉED BABY SPINACH  
& BROWN BUTTER – LEMON GASTRIQUE – 26.00 GF

GRILLED BERKSHIRE "KYZER FARMS" PORK CHOP w/ HERBED CORNBREAD STUFFING,  
CHIMAYO RED CHILE – 'ROOT BEER' GLAZE – 25.00

GRILLED LAMB CHOPS w/ SEASONAL ACCOMPANIMENTS – 35.00

PAN SEARED HALIBUT w/ SAFFRON RISOTTO, SAUTÉED BABY SPINACH  
& TOMATO BRUERE BLANC – 33.00

SLOW ROASTED "STERLING SILVER" PRIME RIB w/ POMMES FRITES, PORT DEMI-GLACE,  
& CHIMAYO RED CHILE BÉARNAISE – 29.00 GF  
*SUNDAY THRU THURSDAY SPECIAL PRICING: 22.00*

HOUSEMADE PASTA OF THE EVENING – 25.00

AGAVE GLAZED PAN SEARED ATLANTIC SALMON w/ CURRIED JASMINE RICE & SAUTÉED BABY BOK CHOY – 27.00 GF

GRILLED FILET MIGNON w/ GREEN CHILE COUNTRY MASHED POTATOES,  
HARICOTS VERTS & MUSHROOM BRANDY DEMI-GLACE – 38.00 GF

BRAISED BEEF SHORT RIB w/ ROASTED HERBED POTATOES, HARICOT VERT  
& ANCHO CHILE DEMI-GLACE – 27.00 GF

LOBSTER "WEDGE" SALAD w/ AVOCADO, ASPARAGUS, APPLEWOOD SMOKED BACON  
& GREEN GODDESS DRESSING – 25.00 GF

## **CASUAL FAVORITES**

BLUE CORN CHICKEN CONFIT ENCHILADAS w/ RED & GREEN CHILE,  
ASADERO CHEESE & CALABACITAS – 12.00

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

SANTACAFÉ GREEN CHILE BURGER w/ ROSEMARY POTATO CHIPS & JUDY'S CATSUP – 9.50  
*w/ NEW MEXICO SHARP CHEDDAR CHEESE – 10.50*  
*SIDE OF APPLEWOOD SMOKED BACON – 2.50*

SPLIT PLATE CHARGE – 4.50

**EXECUTIVE CHEF: FERNANDO RUIZ**

GF=GLUTEN FREE