

Santacafe



Easter Brunch 2018

SANTACAFÉ 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

SHRIMP & SPINACH DUMPLINGS w/ TAHINI SAUCE
4 PC. – 10.50 / 6 PC. – 12.50

APPETIZERS & ENTREES

CREAM OF ASPARAGUS SOUP
CUP / 3.50 BOWL / 5.50

BASKET OF HOUSEMADE PASTRIES
SMALL / 3.50 LARGE / 5.50

GRILLED ASPARAGUS w/ CILANTRO – LIME HOLLANDAISE – 8.00

SANTACAFÉ ORGANIC GREENS w/ OLIVE OIL & LEMON – 6.50

SOUTHWESTERN CAESAR SALAD w/ GRILLED ROMAINE HEARTS, COTIJA CHEESE, ROASTED PEPITAS,
FLASH FRIED TORTILLA STRIPS & CREAMY CHIPOTLE DRESSING – 13.00
w/ GRILLED CHICKEN – 17.00

GRILLED RUBY TROUT w/ ROASTED FINGERLING POTATOES, CARAMELIZED TOMATOES & ONIONS,
SAUTÉED ASPARAGUS & ARUGULA PESTO – 16.00

MASCARPONE STUFFED HOUSEMADE LEMON BRIOCHE FRENCH TOAST w/ FRESH FRUIT,
APPLEWOOD SMOKED BACON & VERMONT MAPLE SYRUP – 13.00

BLUE CORN SHRIMP ENCHILADAS w/ MUSHROOMS, CREAM, RED & GREEN CHILE,
ASADERO CHEESE & CALABACITAS w/ GUACAMOLE & PICO DE GALLO – 16.00

SANTACAFÉ “VERY GREEN SALAD”: ICEBERG LETTUCE WEDGE, ASPARAGUS, AVOCADO,
APPLEWOOD SMOKED BACON & GREEN GODDESS DRESSING – 12.00
w/ LOBSTER SALAD – 18.00

SLOW ROASTED “STERLING SILVER” PRIME RIB w/ COUNTRY MASHED POTATOES,
SAUTÉED GREEN BEANS & CREAMY HORSE RADISH – 28.00

HOUSEMADE TOMATO FETTUCCHINE w/ SPRING VEGGIES, SHIITAKE MUSHROOMS & CILANTRO-BASIL PESTO CREAM – 14.00

WILD GULF SHRIMP TEMPURA w/ WATERCRESS, NAPA CABBAGE & RADISH SPROUTS
w/ CHIMAYO RED CHILE SWEET & SOUR – 16.00

MEXICAN BRAISED BEEF & CHORIZO QUESADILLA w/ GUACAMOLE, PICO DE GALLO,
ASADERO CHEESE & CREMA FRESCA – 14.00

QUICHE LORRAINE w/ GRUYERE CHEESE, APPLEWOOD SMOKED BACON
& BABY SPINACH – WHITE MUSHROOM SALAD – 14.00

SANTACAFÉ SHERRIED CHICKEN SALAD w/ AVOCADO, TOMATOES & TOASTED ALMONDS – 14.00

POACHED EGGS ON HOUSEMADE ENGLISH MUFFIN w/ CHORIZO
& CILANTRO – LIME HOLLANDAISE & MIXED BABY GREENS – 14.00

SANTACAFÉ GREEN CHILE BURGER w/ ROSEMARY POTATO CHIPS & HOUSE MADE KETCHUP – 11.00
w/ NEW MEXICO SHARP CHEDDAR CHEESE – 12.00
SIDE OF APPLE WOOD SMOKED BACON – ADD 2.50

COCKTAILS & DRINKS

OUR ANNUAL EASTER SPECIAL: PINK MARGARITA w/ PEEP - 5.00!

WASABI (JAPANESE HORSE RADISH) BLOODY MARY – 8.00 ~ TAHITIAN VANILLA COKE – 3.00
RED OR WHITE SANGRIA – 8.00 ~ RASPBERRY SANGRIA – 8.00 ~ LUNCH RED OR WHITE WINE SPECIAL – 6.00
PLEASE SEE OUR FULL WINE & COCKTAIL LIST FOR MORE SELECTIONS!