

BRUNCH **SAMPLE** WINTER 2017

SUNDAY BRUNCH: 11:30 – 2:00 P.M.

505.984.1788



PLEASE CALL 505 984 1788 FOR TODAY'S MENU!

(SOME ITEMS MAY CHANGE THRU THE SEASON DUE TO AVAILABILITY OF INGREDIENTS)

OUR CLASSICS

CRISPY CALAMARI W/ 4 CHILE LIME DIPPING SAUCE – 12.50
AS MAIN COURSE W/ HOUSE SALAD – 14.50

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

SHRIMP & SPINACH DUMPLINGS W/ TAHINI SAUCE
4 PC. – 9.50 / 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/ JUDY'S CATSUP – 5.50

BABY ARUGULA SALAD W/ SPANISH GOAT CHEESE CROQUETTE, FRESH GRAPEFRUIT SEGMENTS,
CHIMAYO RED CHILE CANDIED PECANS & BLOOD ORANGE – CUMIN VINAIGRETTE – 12.00 GF
W/ GRILLED CHICKEN – 16.00

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

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

SANTACAFÉ "REUBEN" ON HOUSEMADE RYE BREAD, SLICED CORNED BEEF,
SWISS CHEESE, SAUERKRAUT & DIJONNAISE – 12.00

1/2 SANDWICH W/ CUP OF SOUP & ORGANIC BABY GREENS SALAD – 10.00

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 BRIOCHE FRENCH TOAST W/ FRESH BERRIES,
APPLEWOOD SMOKED BACON & VERMONT MAPLE SYRUP – 13.00

VEGETARIAN QUICHE OF THE DAY – 13.00

GRILLED "PETIT" FILET MIGNON W/ POMMES FRITES & HERBED DEMI-GLACE – 20.00 GF

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

FISH OF THE DAY – 16.00 GF

BABY SPINACH 'NIÇOISE' SALAD W/ FRESH SEARED TUNA
& GARLIC – CAPER VINAIGRETTE – 14.00 GF

SANTACAFÉ GREEN CHILE BURGER W/ ROSEMARY POTATO CHIPS & JUDY'S CATSUP – 9.50
W/ NEW MEXICO SHARP CHEDDAR CHEESE – 10.50
SIDE OF APPLE WOOD SMOKED BACON – ADD 2.50

COCKTAILS & DRINKS

SANTACAFÉ BLOODY MARY W/ WASABI (JAPANESE HORSERADISH) – 7.00
TAHITIAN VANILLA COKE – 3.00

RED OR WHITE SANGRIA – 7.00 / 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

WE ACCEPT VISA, AMEX, MASTERCARD & DISCOVER

SANTACAFÉ T-SHIRTS & SAUCES AVAILABLE AT HOST STAND

EXECUTIVE CHEF: FERNANDO RUIZ