

# DINNER **SAMPLE** WINTER 2017

WINTER HOURS ~ TUESDAY - SATURDAY FROM 5:15

505.984.1788



**PLEASE CALL 505 984 1788 FOR TODAY'S MENU!**

**DUE TO AVAILABILITY OF INGREDIENTS, SOME ITEMS MAY CHANGE.**

## 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

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

## APPETIZERS

SOUP DU JOUR  
CUP – 3.50 / BOWL – 5.50

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

“MEXICAN” CAESAR SALAD w/ GRILLED ROMAINE HEARTS, COJITA CHEESE, ROASTED PEPITAS,  
FLASH FRIED TORTILLA STRIPS & CREAMY CHIPOTLE DRESSING – 11.00

BABY ARUGULA SALAD w/ SPANISH GOAT CHEESE CROQUETTE, FRESH GRAPEFRUIT SEGMENTS,  
CHIMAYO RED CHILE CANDIED PECANS & BLOOD ORANGE – CUMIN 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

## MAIN COURSES

GRILLED HALF BABY CHICKEN w/ HERB ROASTED POTATOES, SWEET CORN PUREE,  
SAUTÉED SPINACH & GREEN CHILE LIME CREAM – 26.00

GRILLED “KYZER FARMS” PORK CHOP w/ CHORIZO CORN BREAD STUFFING,  
SAUTÉED PURPLE CABBAGE & ANCHO-CHILE APRICOT BBQ – 26.00

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

GRILLED COLORADO “ROSEN” LAMB CHOPS w/ PRESERVED LEMON RISOTTO,  
WATERCRESS & CHERRY-MINT DEMI-GLACE – 36.00

SLOW BRAISED “KYZER FARMS” PORK OSSO BUCO w/ GREEN CHILE COUNTRY MASHED POTATOES,  
BABY SPINACH & WILD MUSHROOM DEMI-GLACE – 29.00

GRILLED 12 OZ. “STERLING SILVER” RIBEYE w/ POMMES FRITES, PORT DEMI-GLACE,  
& CHIMAYO RED CHILE BÉARNAISE – 30.00

HOUSEMADE PASTA OF THE EVENING – 25.00

GRILLED ANGUS FILET MIGNON w/ GREEN CHILE COUNTRY MASHED POTATOES, SAUTÉED ALMOND GREEN BEANS  
& CILANTRO – LIME HOLLANDAISE – 38.00 GF

PAN SEARED ATLANTIC SALMON w/ CILANTRO-DILL RICE, SAUTÉED SWEET JULIENNED CARROTS,  
& RED CHILE BEURRE BLANC – 26.00

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

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

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 ~ GF=GLUTEN FREE ~ ***NO SUBSTITUTIONS***

**EXECUTIVE CHEF: FERNANDO RUIZ**