

LUNCH **SAMPLE** WINTER 2017  
(EVERY DAY & 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/ SMALL SALAD – 14.50*

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

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

**APPETIZERS & ENTRÉES**

SOUP DU JOUR  
CUP – 3.50 / BOWL – 5.50

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

CHIMAYO RED CHILE ONION RINGS w/ JUDY'S CATSUP – 5.50

**THIS WEEK'S SPECIAL:**

SANTACAFÉ "REUBEN" ON HOUSEMADE RYE BREAD, SLICED CORNED BEEF,  
SWISS CHEESE, SAUERKRAUT & DIJONNAISE – 12.00  
*½ SANDWICH w/ CUP OF SOUP & ORGANIC BABY GREENS SALAD – 10.00*

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

WILD GULF SHRIMP TEMPURA w/ WATERCRESS, RADISH SPROUTS, NAPA CABBAGE  
& CHIMAYO RED CHILE SWEET & SOUR – 15.00

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

FISH OF THE DAY – *PRICE VARIES GF*

OMELET OF THE DAY – *PRICE VARIES GF*

PASTA OF THE DAY – *PRICE VARIES*

BABY SPINACH 'NICOISE' SALAD w/ SEARED TUNA  
& GARLIC CAPER VINAIGRETTE – 14.00 GF

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

SANTACAFÉ "VERY GREEN SALAD": ICEBERG LETTUCE WEDGE, ASPARAGUS,  
APPLEWOOD SMOKED BACON & GREEN GODDESS DRESSING – 12.00 GF  
*w/ LOBSTER SALAD – 18.00 GF*

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

SANTACAFÉ SHERRIED CHICKEN SALAD w/ GOLDEN RAISINS,  
TOASTED ALMONDS & TOMATO – 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 APPLEWOOD SMOKED BACON – 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

LUNCHEON 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 & CAPS AVAILABLE AT HOST STAND

**EXECUTIVE CHEF: FERNANDO RUIZ**