



APPETIZERS

FLAME ROASTED SALSA AND CHIPS

Served with crisp blue and white corn chips. 3.75

GUACAMOLE AND CHIPS

Made fresh daily. Served with blue and white corn chips & salsa. 8.95

QUESO AND CHIPS

Spicy house-made melted cheese served with blue and white corn chips. cup 6.95, bowl 8.95

CHIPS AND DIPS

Flame roasted salsa, queso and guacamole served with blue and white corn chips. 9.95

NACHOS

Blue and white corn chips topped with refried pinto beans, jalapeños, cheese and tomatoes. Served with sour cream, salsa, and guacamole. 10.50 Add Beef, Chicken or Pork Carnitas 3.00

QUESADILLAS

Cheese and your choice of chile baked between flour tortillas. Served with sour cream, flame roasted salsa and guacamole. 9.95 Add Chicken, Beef, Spicy Shrimp, Carne Adovada, Pork Carnitas or Portobello Mushrooms 3.00

CRAB DIP

Blue crab in spicy molten cheese with crisp flour tortilla wedges for dipping. 10.50

HOT WINGS

Choose hot sauce, honey-chipotle or traditional BBQ. Served with celery and blue cheese dressing. 10.95

BBQ BABY BACK RIBS

Slow braised in Atomic Blonde Lager and basted on the grill with a choice of honey-chipotle or traditional BBQ sauce. 10.95

SOUPS

cup 4.95, bowl 6.95

GRILLED CORN AND CHIPOTLE

Grilled yellow corn and chipotle peppers in a cream soup.

TORTILLA SOUP

A rich chicken broth full of vegetables and garnished with crispy corn tortilla strips.

GREEN CHILE STEW

Tender pork, potatoes and posole simmered in green chile. Served with a warm flour tortilla.

SALADS

House-made Dressings: Ranch, Blue Cheese, Raspberry vinaigrette, Cilantro-Jalapeño vinaigrette

Add Grilled Chicken 4.95 Salmon or Steak 5.95 to any salad

SOUTHWESTERN COBB SALAD

Fresh mixed greens topped with grilled chicken, bacon, avocado, blue cheese, boiled egg, pico de gallo and flour chips. 10.95

HAND CHOPPED CAESAR SALAD

Crisp romaine lettuce tossed in our Caesar dressing. Topped with toasted piñon nuts, croutons and shaved parmesan. 8.95

NEW MEXICO STEAK SALAD

Mixed Greens topped with black beans, corn, mango, sliced tomatoes, cheddar cheese and grilled New Mexico steak. Served with a Jalapeno Dressing on the side.

\$12.95

CAFÉ HOUSE SALAD

Fresh mixed greens, cucumber, tomatoes and tortilla strips with your choice of dressing. 5.95

ENSALADA TOSTADA

A flour tortilla shell filled with pinto beans and your choice of beef, chicken or calabacitas. Layered with lettuce, tomatoes, cheese, sour cream, guacamole and a side of salsa. 10.95

FAJITAS

Our fajitas are served sizzling with grilled onions and bell peppers, warm flour tortillas, flame roasted salsa, sour cream, guacamole and cheese. 15.95

**Choice of: Grilled Chicken Breast, Marinated Portobello, Grilled Steak or Surf & Turf
Spicy Shrimp add 2.00**

SPECIALTIES

BBQ BABY BACK RIBS

Slow braised in Atomic Blonde Lager and basted on the grill with our honey-chipotle or traditional BBQ sauce. Served with jicama-lime slaw and fries. 17.25

HOUSE BATTERED FISH AND CHIPS

Cod fillets dipped in our own Amber Ale batter served with fries, jicama-lime slaw and homemade green chile-tartar sauce. 13.50

FLAT IRON STEAK MELT

A 7 ounce flat iron steak grilled to order and topped with roasted green chile and local organic asadero cheese. Served with a cheese enchilada, pinto beans and red or green chile. 17.95

NEW MEXICAN SHEPHERD'S PIE

Ground beef, calabacitas and mashed potatoes topped with green chile and cheese baked in a skillet garnished with tortilla chips. 12.95

FRY BREAD TACO

A traditional Native American fry bread topped with pinto beans, cheese, lettuce, tomato, sour cream, guacamole and a choice of red or green chile. 11.50 Add Chicken, Beef, Calabacitas, Carne Adovada, or Pork Carnitas 3.00

RIB AND CHICKEN BASKET

Four baby back ribs and two breaded chicken breast strips served with fries, ranch dressing and honey-chipotle BBQ sauce. 15.50

LUIS'S GREEN CHILE MAC-N-CHEESE

Four cheese sauce with chopped green chile, tossed with cavatappi pasta and grilled chicken. Served with garlic toast. 12.50

BURGERS AND SANDWICHES

Served with one of the following choices: fries, mashed potatoes, jicama-lime slaw or calabacitas. Substitute a Caesar or house salad for only 2.00 more

BREWERY BURGER

Hand-pattied ground Angus served on a brioche bun. 9.95

Add bacon, cheddar, blue cheese, jack cheese, roasted green chile, avocado, fried egg, or guacamole 1.25 each.

GREEN CHILE CHEESE BURGER

Hand-pattied ground Angus topped with chopped roasted green chile and cheddar cheese. 11.95

TORTILLA BURGER

Hand-pattied ground Angus wrapped in a flour tortilla and smothered with red or green chile and melted cheese. 11.95

BLACK AND BLUE BURGER

A red chile blackened Angus patty topped with crisp bacon and melted blue cheese. 11.95

GRILLED CHICKEN SANDWICH

A grilled marinated chicken breast topped with peppers, onions and jack cheese. Served on a brioche bun with a side of herb mayo. 10.95

HONEY CHIPOTLE CHICKEN SANDWICH

A grilled chicken breast basted with honey-chipotle BBQ sauce then topped with caramelized onions and jack cheese. Served on a brioche bun. 10.95

LUNCH SPECIALS

LUNCH ENCHILADAS

Two enchiladas smothered with chile and cheese. Served with pinto beans and Spanish rice. 9.95

Add Chicken, Beef or Calabacitas. 2.00

BLUE CORN TACOS

Two homemade blue corn shells filled with chicken or ground beef and garnished with lettuce, cheese and tomatoes.

Served with flame roasted salsa, pinto beans and Spanish rice. 9.95

CARNE ADOVADA

Tender pork marinated in red chile and slow cooked. Covered with melted cheese and served with a flour tortilla, pinto beans and Spanish rice. 10.50

HUEVOS RANCHEROS

Two eggs on blue corn tortillas with chile and cheese. Served with pinto beans, home fries and a flour tortilla. 9.95

BREAKFAST BURRITO

Scrambled eggs, bacon, cheese and home fries wrapped in a large flour tortilla. Topped with cheese and chile and served with pinto beans. 10.95

GRILLED CHICKEN WRAP

Grilled chicken breast, cheese, lettuce, tomato, red onion, guacamole and herb mayo rolled up in a flour tortilla. Served with your choice of fries, jicama-lime slaw, house-made mashed potatoes or calabacitas. 9.95

HALF WRAP AND SOUP COMBO

½ Grilled chicken wrap and a cup of soup. 8.95

Upgrade to a bowl of soup add 1.00

SOUP AND SALAD COMBO

A café house salad and a cup of soup. 9.50

Upgrade to a bowl of soup add 1.00

House made Dressings: Ranch, Blue Cheese, Raspberry vinaigrette, Cilantro-Jalapeño vinaigrette

GREEN CHILE STEW

A meal sized serving of tender pork, potatoes and posole simmered in green chile. Served with a warm flour tortilla and a sopaipilla. \$9.50

NEW MEXICAN

All New Mexican entrees and combinations are served with home-made pinto beans and Spanish rice. Sopaipillas available upon request. Add sour cream or guacamole 1.25 each

ENCHILADAS

Three enchiladas smothered with chile and cheese. 10.95
Add Chicken, Beef or Calabacitas 3.00

BURRO ALLEY BURRITO

A large tortilla rolled with refried pinto beans and cheese. Smothered with chile and melted cheese. 10.50
Add Chicken, Beef, Calabacitas or Pork Carnitas 3.00

CARNE ADOVADA

Tender chunks of pork marinated in red chile and slow cooked. Covered with melted cheese and served with flour tortillas. 13.95

BLUE CORN TACOS

Three homemade blue corn shells filled with ground beef or chicken and garnished with lettuce, cheese and tomato. Served with flame roasted salsa. 10.95

TAMALES

Choose two red chile pork or green chile cheese tamales topped with chile and cheese. 10.50

CHILES RELLENOS

Two crispy beer battered Anaheim chiles stuffed with asadero cheese and baked piping hot with chile and cheese. 11.50

CARNITAS TACOS

Two flour tortillas filled with slow roasted pork carnitas. Topped with cheese, lettuce, tomato and our flame roasted salsa 10.50

STUFFED SOPAIPILLA

A sopaipilla stuffed with pinto beans, cheese and chile 9.95. Add Chicken, Beef, Calabacitas, Carne Adovada or Pork Carnitas 3.00

CHIMICHANGA

Cheese and your choice of chicken or beef wrapped in a flour tortilla and deep-fried. Served with sides of sour cream, guacamole and chile. 11.95

NEW MEXICAN COMBINATIONS

NUMBER ONE

Try our most popular items – chicken enchilada, beef taco and chile relleno. 11.95

NUMBER TWO

Choose a chicken or beef taco and a red chile pork or green chile cheese tamale. 10.50

NUMBER THREE

No meat in this one – cheese enchilada, green chile cheese tamale and chile relleno. 11.95

NUMBER FOUR

Three meaty items – beef enchilada, beef taco and red chile pork tamale. 11.95

NUMBER FIVE

Our big combo – chicken enchilada, beef enchilada, chicken taco and red chile pork tamale. 13.95

DESSERTS

DULCE DE LECHE CAKE

Served with vanilla ice cream and apple slices. 6.00

FLAN

Light custard with caramel sauce. 6.00

VOLCANO

Molten chocolate bundt cake topped with vanilla ice cream. 6.00

ROOT BEER FLOAT

Homemade root beer served in a frosty mug with a large scoop of vanilla ice cream. 5.00

CHOCOLATE CHIMICHANGA

Creamy marble cheesecake deep fried in a flour tortilla and rolled in cinnamon sugar. 6.00

BEVERAGES

SOFT DRINKS

Coca Cola, Diet Coke, Dr. Pepper, Sprite 3.50

BLUE CORN ROOT BEER

A big frosty mug of our special recipe. 4.00 (no refill)

FRESH SQUEEZED LEMONADE

Tart and delicious. 3.00

PRICKLY PEAR ICED TEA 3.50

COFFEE

Custom blended by Aroma Coffee of Santa Fe. 2.50

MINERAL WATER

Sparkling or Still 4.50

WHOLE MILK 2.50