

# Santa Fe Bar & Grill

187 Paseo De Peralta Santa Fe NM 87501-1857 · +15059823033 · Updated: Jan 14, 2026

[View online menu](#)



## APPETIZERS 8

### Chips and Salsa

Yellow corn tortilla chips with chipotle tomato salsa

#### AVAILABLE OPTIONS

\$3.50

With Queso Fundido:

\$6.50

With Guacamole: \$9.50

All Three: \$10.50

### Three Cheese Stuffed Jalapenos

**\$8.50**

Asadero, cotija & cream cheeses served with guacamole & ranch dressing

### Red Chile Hummus

**\$7.95**

Served with fresh vegetables & grilled pita bread

### Flash Fried Pacific Oysters

**\$12.95**

Served with an orange-chipotle chile aioli

### Cornmeal Crusted Calamari

**\$10.50**

Flash fried calamari with serrano-lime aioli

### Grilled Hamburguesas

**\$9.95**

Three 2oz. mini burgers – plain, cheddar, & blue cheese. Served with a roasted jalapeno aioli

### Spicy Chicken Wings

**\$8.95**

(6) with celery sticks & ranch dressing

### Mexican Steak Quesadilla

**\$9.50**

Skirt steak, poblano chiles & mixed served with guacamole and choice of salsa fresca and red or green chile.

Request Chicken or Vegetable: Mushrooms, squash, diced green chile, corn, grilled onions & mixed cheeses

## HOUSE SPECIALTIES 8

### Santa Fe Rotisserie Chicken

**\$13.95**

Seasoned 1/2 chicken served with French fries, seasonal fresh vegetable & Chipotle chili aioli

### Char-Broiled Tenderloin Filet of Beef

**\$22.95**

8-oz premium mesquite seasoned filet of beef wrapped w/bacon & topped w/a wild mushroom-herb butter sauce. Served with garlic mashed potatoes & fresh vegetable

### Southwestern Stuffed Chicken Breast

**\$16.95**

7-oz skin-on breast of chicken stuffed w/ poblano & sweet peppers, pine nuts, queso fresco & fresh thyme, baked in parchment paper served over a prickly pear-Marsala wine sauce. Served w/ soft polenta & mixed cabbage-apple slaw

**Honey-Ancho Baby Back Ribs** **\$17.50**

14-oz's roasted ribs marinated in a honey, ancho chile, garlic herb sauce. Served w/ coleslaw & garlic mashed potatoes

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**Char-Broiled Tenderloin of Pork** **\$16.95**

8-oz grilled tenderloin served over garlic mashed potatoes. Topped with a chipotle chile - mushroom red wine reduction & served w/ seasonal fresh vegetable

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**Fettuccine alla Lamb Melanzane** **\$16.95**

Colorado spring minced lamb, grilled eggplant, zucchini, roasted sweet peppers, tomato, olive oil, basil, garlic, onion, parsley & Parma cheese. Served w/ a mixed baby green salad

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**Farfalle Pasta e Fagioli** **\$16.50**

Bow tie pasta, cannellini bean, grilled zucchini, artichoke, roasted sweet peppers, mushrooms, white wine, onion, garlic, olive oil, tomato, pesto, cream, parsley & parma cheese. Served w/ a mix green salad.

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**Rosemary & Garlic Chicken Asado** **\$14.50**

Half rotisserie rubbed with olive oil, garlic & fresh rosemary. Served with seasoned roast potatoes, fresh vegetable & side of fire-roasted salsa

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**NEW MEXICAN PLATES** 5

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**Grilled Mexican Steak Tacos** **\$12.95**

Grilled marinated sirloin steak & Alicia's soft corn tortillas garnished with grilled scallion. Served with a side of Tapatio salsa & guacamole

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**Grilled Fish Tacos** **\$11.95**

Fresh northwest salmon served on 3 fresh Alicia's white corn tortillas topped with roasted jalapeno corn, served with a chipotle-yogurt sauce

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**Chicken Enchiladas** **\$12.95**

Rolled chicken enchiladas, Hatch green chile or New Mexico red chile, onions, cheddar & jack cheeses and sour cream

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**Blue Corn Vegetable Enchiladas** **\$11.95**

Mushrooms, corn, squash, zucchini, jack & cheddar cheeses, Hatch green chile or New Mexico red chile. Served with a side of sour cream

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**Smoked Bristkit Stuffed Poblano Pepper** **\$13.50**

Whole roasted Poblano pepper stuffed with shredded beef brisket, onion, cilantro & mixed cheeses. Topped with red or green chile, served with a side of sour cream

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**SOUP AND SALADS** 9

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**Soup of the Day**

**AVAILABLE OPTIONS**

Cup: \$4.50

Bowl: \$8.50

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**Tortilla Soup**

**AVAILABLE OPTIONS**

Rich chicken broth, roasted tomatoes, Poblano chile, corn, tortilla strips, cilantro and cotija cheese

\$4.95

Bowl: \$8.95

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**Soup & Salad**

**\$9.50**

Choice of baby greens or small Caesar salad, served with a cup of soup & a ciabatta roll

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## Mediterranean Salad Plate

**\$13.50**

Red Chile Hummus, toasted couscous salad, grilled eggplant, marinated red peppers, feta cheese, kalamata olives & marinated cucumbers with tzatziki sauce. Served with grilled pita bread

## Santa Fe Cobb Salad

**\$11.50**

Grilled chicken breast, crumbled bacon, tomatoes, jicama, radishes, poblanos, hard-boiled egg, avocado, cotija cheese, tortilla strips, romaine hearts and choice of dressing

## Grilled Shrimp & Avocado Salad

**\$13.50**

Marinated white shrimp, avocado, mangos, candied pecans, and cherry tomatoes on mixed baby greens & romaine with a roasted red pepper vinaigrette

## Peppercorn Crusted Steak Salad

**\$13.95**

6 oz cut served over romaine with avocado, asparagus, cherry tomatoes, radish, palm hearts, grapefruit segments and roasted Poblano dressing

## Southwest Caesar Salad

### AVAILABLE OPTIONS

Romaine lettuce, Caesar dressing, red chile garlic croutons & grated parmesan cheese

Small: \$6.00

Large: \$8.50

Add 5 oz Chicken Breast:

\$5.00

Add Grilled Shrimp: \$7.00

Add Grilled Sirloin: \$7.00

Add Grilled Salmon: \$7.00

## Mixed Baby Green Salad

### AVAILABLE OPTIONS

Garnished with jicama, carrots, grape tomato, cucumbers, pumpkin seed and red chile garlic croutons

Small: \$6.50

Large: \$8.50

## SANDWICHES 5

### The Santa Fe Burger

### AVAILABLE OPTIONS

Premium 1/2 pound ground chuck served on a corn-meal dusted Fano brioche bun with lettuce, tomato and pickle & choice of 1000 island dressing or basil-garlic aioli

\$10.95

Add Jack, Cheddar, Swiss or Blue Cheese, Green Chile or Chopped Jalapenos (Each):

\$1.00

Add Bacon, Mushrooms or Guacamole (Each): \$1.50

### Vegetarian Garden Burger

### AVAILABLE OPTIONS

Original veggie burger with brown rice, wheat, crimini, button & Portobello mushrooms, mozzarella & cheddar cheeses, onions, and skim milk. Served with sliced avocado & choice of add-on burger toppings

\$11.95

Add Jack, Cheddar, Swiss or Blue Cheese, Green Chile or Chopped Jalapenos (Each):

\$1.00

Add Bacon, Mushrooms or Guacamole (Each): \$1.50

### Chimayo Chicken Sandwich

**\$11.95**

Grilled achiote-marinated chicken breast with roasted poblano chile, caramelized onions, asadero cheese and orange-chipotle aioli

## Galisteo Grilled Cheese

Jack, cheddar or swiss cheese & tomato on black bread with mayonnaise and pesto

### AVAILABLE OPTIONS

\$9.25

Add Green Chile: \$1.00

Add Avocado or Bacon: \$1.50

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## Mozzarella di Bufala & Tomato Sandwich

Fresh mozzarella de bufala, ripe tomato slices, arugula & a black olive tapenade, served on a ciabatta roll with French fries or cole slaw

**\$11.95**

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## DESSERTS 8

### Hot Fudge or Cajeta-Pinon Sundae

**\$6.00**

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### Dutch Apple Pie

#### AVAILABLE OPTIONS

\$5.00

A la Mode: \$6.50

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### Peanut Butter Ice Cream Pie

**\$6.95**

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### Adobe Mud Pie

**\$6.95**

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### Haagen Dazs Ice Creams

**\$4.00**

Choice of chocolate, vanilla or coffee | Also, mango & raspberry sorbet

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### Seasonal House-Made Cheesecake

**\$7.95**

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### Chocolate Espresso Brownie a la Mode

**\$6.50**

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### Mexican Flan

**\$5.00**

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## BEVERAGES 8

### Sodas

**\$2.50**

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### Iced Tea

**\$2.75**

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### San Pellegrino

**\$3.75**

mineral water 1/2 liter

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### Lemonade

**\$3.00**

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### Fruit Juices

**\$3.00**

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### Milk

**\$3.50**

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### Numi Herbal Hot Teas

**\$3.50**

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### Fresh Ground Aroma "Sumatra" Coffee

**\$3.00**

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## CHAMPAGNE 4

<b>Roederer Estate Brut</b>	<b>\$36.00</b>
<b>Gruet, Blanc de Noir Champagne</b>	<b>\$32.00</b>
<b>Veuve Clicquot. (FR)</b>	<b>\$85.00</b>
<b>Freixenet Champagne, Cordon Negro (187)</b>	<b>\$7.50</b>

## **TEAS & COFFEE 2**

**Aroma "Sumatra" Fresh Ground Coffee**

**Numi Brand Herbal Teas**

## **DULCES 4**

<b>Lindemans Belgian Raspberry Lambic</b>	<b>\$13.50</b>
<b>Frangelico</b>	<b>\$7.00</b>
<b>Sambuca Romana</b>	<b>\$7.00</b>
<b>Chambord</b>	<b>\$7.00</b>

## **PORT 4**

<b>W &amp; J Grahams 10 Year Tawny</b>	<b>\$9.00</b>
<b>Sanderman 20 Year Tawny</b>	<b>\$12.00</b>
<b>Ramos Pinto Porto Tawny</b>	<b>\$7.00</b>
<b>Crift Ruby</b>	<b>\$7.00</b>

## **COGNAC & BRANDY 4**

<b>Courvoisier VS</b>	<b>\$8.00</b>
<b>Martel VS</b>	<b>\$8.00</b>
<b>Franco Gomme Grappa</b>	<b>\$8.00</b>
<b>B &amp; B</b>	<b>\$9.00</b>

## **WHISKEY & TEQUILA 8**

<b>Glen Morangie 10 Year Single Malt</b>	<b>\$9.50</b>
<b>MaCallan 12 Year Single Highland</b>	<b>\$9.00</b>
<b>Patron Anejo</b>	<b>\$10.50</b>

<b>El Tesoro Anejo</b>	<b>\$9.00</b>
<b>Don Eduardo Anejo</b>	<b>\$10.50</b>
<b>Herradura Anejo</b>	<b>\$10.00</b>
<b>Taos Lightning Rye Whiskey</b>	<b>\$8.00</b>
<b>High West "American Prairie" Bourbon</b>	<b>\$8.00</b>

## **ENTREES** 7

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<b>Grilled Cheese &amp; French Fries</b>	<b>\$4.95</b>
<b>White Cheese Penne Pasta</b>	<b>\$4.95</b>
<b>Cheese Quesadilla &amp; French Fries</b>	<b>\$4.95</b>
<b>Jake's Chopped Salad Bowl</b>	<b>\$4.95</b>
<b>Kid Burger &amp; French Fries</b>	<b>\$4.95</b>
<b>Spaghetti Marinara</b>	<b>\$4.95</b>
<b>Black Beans, Rice &amp; Avocado</b>	<b>\$3.95</b>

## **ADDITIONAL SUNDAY BRUNCH ITEMS** 2

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<b>Kid's French Toast</b>	<b>\$4.95</b>
Served with maple syrup, creamed butter & side of bacon	
<b>Kid's Breakfast Burrito</b>	<b>\$4.95</b>
Scrambled eggs, potatoes & bacon wrapped in a flour tortilla smothered with cheese. Served with pinto beans	

## **EUROPEAN BEERS** 5

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<b>Heineken, Holland</b>
<b>Amstel Light, Holland</b>
<b>Stella Artois, Belgium</b>
<b>Kaliber (N.A.)</b>
<b>Guinness Draught Stout, Ireland</b>

## **MAJOR AMERICAN BEERS** 5

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<b>Budweiser</b>
<b>Budweiser Light</b>
<b>Coors Light</b>

Miller Lite

O'Doul's Lager & Amber Ale (N.A.)

**MEXICAN** 5

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Corona

Corona Light

Dos Equis Amber

Tecate

Pacifico

**HARD CIDER** 2

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Crispin Cider CA

Mike's Hard Lemonade

**MICRO BREWED BEERS** 5

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Sierra Nevada Pale Ale, California

Anchor Steam Lager, California

Santa Fe Pale Ale, Santa Fe Brewing Co

Monk's Ale Pecos NM

Omission Gluten Free Pale Ale OR

**TEQUILAS** 29

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Jose Cuervo Gold \$7.00

Olmecca Altos Blanco \$8.00

Olmecca Altos Reposado \$9.00

Casamigos Blanco \$9.00

Casamigos Reposado \$10.00

Casamigos Anejo \$12.00

El Jimador Silver \$6.50

Camarena Reposada \$7.00

Sauza Hornitos \$7.50

<b>Santa Fe Silvercoin</b>	<b>\$8.00</b>
<b>Tres Generaciones</b>	<b>\$10.00</b>
<b>Espalon Blanco</b>	<b>\$8.00</b>
<b>Espalon Reposado</b>	<b>\$10.00</b>
<b>Herradura Silver</b>	<b>\$11.00</b>
<b>Herradura Reposado</b>	<b>\$12.00</b>
<b>Herradura Anejo</b>	<b>\$13.00</b>
<b>El Tesoro Silver</b>	<b>\$9.00</b>
<b>El Tesoro Reposado</b>	<b>\$10.00</b>
<b>El Tesoro Anejo</b>	<b>\$11.00</b>
<b>Xicaru Blanco Mezcal</b>	<b>\$9.00</b>
<b>Xicaru Reposado Mezcal</b>	<b>\$11.00</b>
<b>Chinaco Reposado</b>	<b>\$9.50</b>
<b>Don Julio Silver</b>	<b>\$10.00</b>
<b>Don Julio Reposado</b>	<b>\$13.00</b>
<b>Chamucos Blanco</b>	<b>\$9.00</b>
<b>Chambucos Reposado</b>	<b>\$10.00</b>
<b>Patron Silver</b>	<b>\$10.00</b>
<b>Patron Anejo</b>	<b>\$11.00</b>
<b>Patron Reposado</b>	<b>\$12.00</b>

## **PREMIUM BEERS ON DRAFT** 8

**Tractor Brewing Co, Delicious Red Cider, ABQ 6.9% ABV - 0 IBU**

**AVAILABLE OPTIONS**

\$4.25

Pint: \$5.00

**Boese Brother Brew Co, True Blue Pilsner, ABQ 5% ABV - 20 IBU**

**AVAILABLE OPTIONS**

\$4.25

Pint: \$5.00

**Marble Brewing Co, Double White, ABQ 7% ABV - 8 IBU**

**AVAILABLE OPTIONS**

\$4.25

Pint: \$5.00

**Boxing Bear Brewing, Paw Swipe Pale Ale, ABQ 4.7% ABV - 45 IBU**

**AVAILABLE OPTIONS**

\$4.25

Pint: \$5.00

**Rio Bravo Brewing Co, Esb Amber, ABQ 5.7% ABV - 53 IBU**

**AVAILABLE OPTIONS**

\$4.25

Pint: \$5.00

**Bosque Brewing Co, India Pale Ale 6.5% ABV - 90 IBU**

**AVAILABLE OPTIONS**

\$4.25

Pint: \$5.00

**Red Door Brewing Co, Nitro Mile Stout, ABQ 5.6% ABV - 19 IBU**

**AVAILABLE OPTIONS**

\$4.25

Pint: \$5.00

**Santa Fe Brewing Co, Seasonal, SF**

**AVAILABLE OPTIONS**

Ask Your Server For Details!

\$4.25

Pint: \$5.00

**MARGARITAS 14**

**Margarita de Casa**

**\$6.50**

El Jimador 100% Agave silver tequila, triple sec, fresh lime juice

**Zozo Rita**

**\$9.00**

Espolon tequila, cointreau, tres agaves mix, lemon juice, complimentary

16 oz logo pint glass

**Silver Coin**

**\$8.50**

Espalon Blanco tequila, Cointreau, fresh lime juice

**Grand Silver**

**\$9.00**

Espalon Blanco tequila, Grand Marnier, fresh lime juice

**Skinny Margarita**

**\$8.00**

Espolon Blanco tequila, Grand Marnier, Fresh lime juice

**Grand Gold**

**\$8.50**

Jose Cuervo gold tequila, Grand Marnier, fresh lime juice

**Premium Raspberry Margarita**

**\$9.00**

Espolon Blanco, cointreau, chambord, fresh lime juice

**Horny Toad**

**\$8.50**

Sauza hornitos Tequila, Cointreau, Fresh Lime Juice

**Frozen Margarita**

**AVAILABLE OPTIONS**

El Jimador 100% Agave silver tequila, triple sec & fresh lime juice served from a soft ice machine

\$7.50

Add Strawberry or Raspberry: \$1.00

Add Chambord, Domaine Canton, Pama Liqueur, Sangria Swirl:

\$1.50

<b>Pama Rita</b>	<b>\$8.50</b>
Espolon Blanco, Pama liquor, o.j & lime juice	
<b>Serenita Margarita</b>	<b>\$9.50</b>
Hornitaos tequila, Brimstone absinthe liquor, naranjo orange liquor, lemon juice	
<b>Paloma Margarita</b>	<b>\$8.50</b>
Espolon Blanco, triple sec, lime & grapefruit juice	
<b>Jalapeno Silver Coin</b>	<b>\$9.50</b>
Espolon Blanco, jalapeno puree, Cointreau & Lime	
<b>Pepino Mezcal Margarita</b>	<b>\$9.50</b>
Xicaru Mezcal, cucumber, tomatillo, Cointreau & Lime	

## RED WINE <sup>6</sup>

<b>Coppola, Pinot Noir, Monterrey County, CA</b>	<b>AVAILABLE OPTIONS</b>
Lively acidity, sents of cranberry, raspberry & lavender, Flavors of boysenberry, cherry & mocha, well-balanced oak	\$11.00
	\$43.00
<b>Hahn, Pinot Noir, Monterrey County, CA</b>	<b>AVAILABLE OPTIONS</b>
Aromas of black cherry and spice, flavors of blackberry, pomegranate & red fruits, heavy and smooth, medium bodied	\$8.50
	\$33.00
<b>Llama, Malbec, Mendoza, AR</b>	<b>AVAILABLE OPTIONS</b>
Darl cjerry-red color, aromas of cherries, blackberries and plum, warm rounded, lightly oaked, well structured	\$8.00
	\$31.00
<b>Proximo Marques de Riscal, Tempranillo, Rioja Sp</b>	<b>AVAILABLE OPTIONS</b>
Clean and young, hints of strawberries & red cherries, medium bodied, Oaky finish, polished tanins	\$7.50
	\$29.00
<b>Hess, Cabernet Sauvignon, North Coast, CA</b>	<b>AVAILABLE OPTIONS</b>
Aromas of red raspberry and dark cherry. Flavors of currants, anise, cloves & cedar. Hints of vanilla, Soft - round & medium bodied	\$9.50
	\$37.00
<b>Christopher Micheal, Red Blend, WA</b>	<b>AVAILABLE OPTIONS</b>
Cranberry, pepper black tea, cassis, and currant nose. 46% Merlot, 36% Syrah, 11% cab, 7% Tannat	\$9.00
	\$35.00

## WHITE WINE <sup>7</sup>

<b>Ferrari Carano, Pinot Grigio, Sanoma County, CA</b>	<b>AVAILABLE OPTIONS</b>
White peach & pineapple, orange blossom, Meyer lemon, mango, full bodied and bright, refreshing acidity, lingering finish	\$9.00
	\$35.00
<b>Kenwood, Sauvignon Blanc, Sonoma County, CA</b>	<b>AVAILABLE OPTIONS</b>
Delicate flavors, tropical fruit, lingering acidity, creamy finish. Passion fruit, lemongrass, jasime & ginger on the nose	\$7.00
	\$27.00

**Savee Sea, Sauvignon Blanc, Marlborough, NZ**

AVAILABLE OPTIONS

Expressive on the palate, grapefruit, passion fruit &amp; gooseberry, herbal notes, Crisp Acidity

\$8.00

\$31.00

**Nortico, Alvarinho, Minho, Portugal**

AVAILABLE OPTIONS

Bright acidity, aromas of peach and grapefruit, light and delicate, mineral and floral, yellow apple notes, long finish

\$9.00

\$35.00

**Torre di Luna, Chardonnay, Trentino, Italy**

AVAILABLE OPTIONS

Delicate nose, notes of apple, citrus and yellow flowers, dry, well balanced, aromatic finish

\$8.00

\$31.00

**Davis Bynum, Chardonnay, Sonoma County, CA**

AVAILABLE OPTIONS

Aromas of sesame, Meyer lemon and baked apple, opens with a toasty brioche &amp; hazelnut. Balanced acidity, rich creaminess

\$10.50

\$41.00

**Conundrum, Rose, Napa Valley, CA**

AVAILABLE OPTIONS

Strawberry, watermelon &amp; peach nose, dry style, lively acidity, delicate ripe fruit, soft &amp; bright

\$8.00

\$31.00

**DRINKS** 8**ZoZo Rita****\$8.95**

Espolon Silver tequila, Cointreau, Tres Agaves tequila mix &amp; fresh lime juice in a 16 oz complimentary souvenir glass

**Blueberry-Lemonade Smash****\$8.50**

Choose Viracocha or Angel Fire vodkas or Wheeler's Gin, with St. Germaine liquor, blueberry puree &amp; lemon juice. Served on ice with a lemon twist

**Caipirinha****\$7.50**

Muddled lime &amp; sugar with cachaca Served on the rocks

**Mojito****\$7.95**

Bacardi light rum, fresh mint &amp; sugar, with a dash of soda &amp; a splash of Parrot Bay Pineapple rum, Served on ice

**Hendricks Cucumber Martini****\$8.50**

Hendricks infused gin with muddled cucumber

**Blonde Sangria****\$6.50**

Delicato chardonnay, apricot &amp; peach brandies, pineapple juice &amp; lemon with a fresh fruit garnish

**Peach Bellini Martini****\$8.50**

High West Peach Vodka, peach brandy, splash oj, topped with Gruet champagne &amp; an orange twist

**Hibiscus Cosmopolitan****\$8.50**

Angel Fire Vodka, St. Germaine, Hibiscus simple syrup, &amp; lime juice. Chilled with a lime garnish

**MAIN** 6

## Chips & Salsa

Yellow & blue corn tortilla chips with chipotle-tomato salsa

### AVAILABLE OPTIONS

\$3.50

W/ Queso Fundido:

\$6.50

W/ Guacamole: \$9.50

All Three: \$10.50

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## Fan-Tail Coconut Shrimp

**\$10.50**

served with pineapple salsa & cocktail sauce

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## Spicy Chicken Wings

**\$8.95**

Served with celery sticks & ranch dressing

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## Soup of the Day

### AVAILABLE OPTIONS

Cup: \$4.50

Bowl: \$8.50

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## Tortilla Soup

### AVAILABLE OPTIONS

Cup: \$4.95

Bowl: \$8.95

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## Quesadilla Poblano - Steak - Chicken or Vegetarian

**\$9.50**

Skirt steak or chicken breast, Poblano chile & mixed cheeses or vegetarian with mushrooms, squash, diced green chile, corn, grilled onions & mixed cheeses. Served with guacamole & salsa fresca

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## NEW MEXICAN 2

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### Chicken Enchiladas

**\$11.95**

Pulled roast chicken, Hatch green chile or New Mexico red chile, onions, cilantro, jack & cheddar cheeses. Served with sour cream

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### Blue Corn Vegetable Enchiladas

**\$11.50**

Mushrooms, corn, squash, zucchini, jack and cheddar cheeses, Hatch green chile or New Mexico red chile. Served with sour cream

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## SALADS 6

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### Santa Fe Cobb Salad

**\$11.50**

Grilled chicken breast, bacon, jicama, radishes, Poblanos, cotija cheese, hard-boiled egg, avocado, cherry tomatoes, tortilla strips, romaine hearts and choice of dressing

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### Grilled Gulf Prawn & Avocado Salad

**\$13.50**

Marinated white shrimp, avocado, mangos, cherry tomatoes on mixed baby greens & Romaine lettuce. Served with a roasted red pepper vinaigrette

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### Peppercorn Crusted Steak Salad

**\$13.95**

6 oz. cut served over romaine lettuce, avocado, asparagus, cherry tomatoes, radish, grapefruit segments & side of roasted Poblano dressing

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## Southwest Caesar Salad

Romaine lettuce, Caesar dressing, red chile garlic croutons and parmesan cheese

### AVAILABLE OPTIONS

Small: \$6.00

Large: \$8.50

Add 5 Oz. Chicken Breast:\$5.00

Add Grilled Shrimp: \$7.00

Add Grilled Sirloin: \$7.00

Add Salmon: \$7.00

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## Soup & Salad

**\$9.50**

Served with your choice of mixed baby green or small Caesar salad, cup of the Soup of the day, & a ciabatta roll

## Mixed Baby Green Salad

### AVAILABLE OPTIONS

Garnished with jicama, carrots, pumpkin seeds, cucumbers and red chile garlic croutons

Small: \$6.00

Large: \$8.50

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## SIDES 10

### Garlic Mashed Potatoes

**\$4.00**

### Roasted Potatoes

**\$4.00**

### Spanish Rice

**\$4.00**

### Black Beans

**\$4.00**

### Fresh Vegetable

**\$4.00**

### Mixed Cabbage-Apple Slaw

**\$4.00**

### French Fries

**\$4.00**

### Sweet Potato Fries

**\$4.50**

### Onion Rings

**\$4.50**

### Cucumber-Tomato Salad

**\$5.00**

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## DAILY SPECIALS 7

### Monday - Chicken-Fried Steak

**\$12.50**

Top Sirloin steak cutlet deep-fried in a buttermilk batter topped w/ Chipotle Cream Gravy Served with Garlic Mashed Potatoes & Fresh Steamed Vegetables

### Tuesday - Prime Rib French Dip

**\$12.95**

Thinly sliced beef with Swiss cheese on a French baguette. Served au Jus with French Fries or Coleslaw

### Wednesday - Grilled Chicken Fajitas

**\$12.95**

Julienned white meat chicken, bell peppers, onion & tomato with two flour tortillas. Served with black beans, Spanish rice, guacamole, & salsa fresca

**Thursday - Reuben Sandwich****\$11.95**

Angus corned beef, sauerkraut, Swiss cheese & Thousand Island dressing. Served on dark rye bread with choice French fries or Coleslaw

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**Friday - Beer-Battered Fish & Chips****\$12.95**

Served with French fries, coleslaw & house made tartar sauce

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**Saturday - Huevos Rancheros****\$9.50**

Two eggs sunny side up, served on Alicia's corn tortillas with choice of red or green chile. Served with pinto beans and roasted potatoes

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**Sunday - Mediterraneoan Omelete****\$11.50**

Artichokes, Roasted Sweet Pepper, Sun-dried tomato, Spinach, and Feta cheese. Served with house roasted potatoes and seasonal fruit

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