

Gazpacho

431 E 2nd Ave 81301-5601 · +19702599494 · Updated: Jan 14, 2026

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APPETIZERS/SOUPS/SALADS 7

Tres Gazpachos (Summer Only)	\$11.50
1 traditional tomato base, 1 creamy cucumber & yellow bell pepper topped with cilantro & 1 fruity orange & mango gazpacho	
Taquitos (6)	\$11.50
filled with chicken, white cheddar cheese & cilantro, served with guacamole & sour cream	
New Mexican Quesadilla	\$14.00
your choice of protein, cheese, green onion, lettuce, tomato, guacamole, sour cream & red or green chile	
Nachos Especiales	\$15.00
homemade corn chips, refried beans, white cheddar cheese, topped with green onion, tomato, guacamole, sour cream & your choice of red or green chile	
Chicken Wings (12)	\$17.50
marinated & seasoned with our secret blend of red chile & spices, your choice of sour cream, ranch or blue cheese	
Flautas	\$11.50
Chipotle chicken with sour cream & guacamole	
Green Chile Strips	\$12.00
fried strips of hatch green chiles, served with a side of ranch	

APPETIZERS 7

Triple Dip	\$11.50
red salsa, guacamole & queso blanco	
Chile Con Queso	\$13.50
a blend of white cheeses, topped with diced jalapenos & red bell peppers, served with homemade corn chips	
Chips and Salsa	\$5.00
hot tortilla chips served with our three housemade salsas	
Guacamole & Chips	\$13.00
fresh avocado, tomato, onion & jalapenos	
Spicy Cauliflower Bites	\$11.50
buffalo seasoned deep fried cauliflower	
Avocado Fries	\$11.50
served with chipotle ranch	

Chicharrones	\$10.50
fresh fried pork rinds, served with Tapatio	

SOUPS AND SALADS 5

Taco Salad	\$16.00
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crunchy tortilla basket filled with pinto beans & your choice of protein, topped with lettuce, tomato, green onions, olives, white cheddar cheese, sour cream & guacamole

New Mexican Fajita Salad	AVAILABLE OPTIONS
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served on a bed of mixed greens with tomatoes, red onion, cucumber, corn salsa, tortilla strips & cumin vinaigrette	Chicken: \$16.50
	Steak: \$18.50
	Grilled Veggies: \$1.50

Tortilla Soup Bowl	AVAILABLE OPTIONS
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vegetables, posole, pinto beans & chicken, topped with tortilla strips & fresh lime	\$11.00
	Cup: \$6.00

Green Chile Stew	AVAILABLE OPTIONS
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pork, onion, zucchini & yellow squash, topped with white cheddar cheese & sour cream	\$11.00
	Cup: \$6.00

Gazpacho (Summer Only)	AVAILABLE OPTIONS
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your choice of traditional tomato based, creamy cucumber & yellow bell pepper or a fruity orange & mango gazpacho	\$11.00
	Cup: \$6.00

MARGARITAS 11

El Bandido	\$12.00
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Herradura Double Barrel Reposado, fresh lime juice, agave nectar simple syrup & Gran Gala orange liquor

No BS Patron Margarita	\$12.50
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Patron Barrel Select Reposado, fresh lime juice, agave nectar simple syrup & Patron Citronge Orange liqueur

Gazpacho’s Mule	\$12.00
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Patron Barrel Select Reposado, fresh lime, topped with Freddy’s Ginger Beer

La Hermosa	\$11.00
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Colorado based Suerte Tequila Reposado, fresh lime, agave nectar simple syrup & a dash of Elderflower Liqueur

Socal	\$9.50
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Our original “Skinny Margarita”. Herradura silver, fresh lime juice, & agave nectar simple syrup. Try it spicy with green chile infused tequila!

Tito’s Madras	\$10.00
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Orange juice, cranberry juice & Titos Vodka

La Escalade	\$12.00
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Cadillac style margarita with Cazadores Silver, fresh lime juice, agave nectar simple syrup & a float of Grand Marnier

La Antigua	\$10.50
Colorado based Suerte Tequila Blanco, fresh lime, agave nectar simple syrup & a dash of Patron Citronge Mango	
Sunset Press	\$10.50
Made with El Jimador Anejo tequila, muddled orange, fresh lime juice & agave nectar simple syrup	
El Patron	\$14.00
Patron Silver, fresh lime juice, agave nectar simple syrup & Patron Citronge Orange Liqueur	
Cold Gold	\$7.25
Our famous frozen Margarita, with Pepe Lopez Gold Tequila & our house blend of citrus liqueurs. Citrus or strawberry	

NON-ALCOHOLIC BEVERAGES 9

Local Zuber Fizz Craft Sodas	\$4.65
root beer, vanilla cream soda, orange cream or ginger ale	
Fountain Drinks	\$3.50
Coca Cola products	
Juice	
pineapple, grapefruit, orange, apple, V8, cranberry	
Hot Tea	\$2.50
Coffee	\$2.50
Iced Tea	\$2.50
Lemonade	\$2.55
Shirley Temple	\$3.00
Ginger Beer	\$4.50

ENTREES 14

Santa Fe Enchiladas	\$18.50
Two stacked blue corn tortillas, white cheddar cheese, onion & your choice of protein	
Stuffed Sopapilla	\$18.50
Filled with your choice of protein, diced onions & white cheddar cheese	
Enchilada Trio	\$21.50
3 rolled enchiladas filled with your choice of protein & cheese	
Gazpacho Combo	\$22.00
1 chile relleno smothered with green chile, 1 pork tamale with red chile & 1 chalupa filled with your choice of protein, topped with sour cream & guacamole	
Bean & Cheese Burrito	\$14.50
Served with onions	

Chalupas	\$16.50
Two corn tortilla cups with refried beans & your choice of protein, topped with white cheddar cheese, lettuce, tomato, sour cream & guacamole	
Carne Adovada Plate	\$18.50
Pork marinated in red chile & spices, served with a flour tortilla	
El Mucho Grande Burrito	\$17.00
Combination burrito with refried beans, onions, cheese, sour cream & your choice of protein	
Meat Burrito	\$17.00
Filled with your choice of protein	
Green Chile Cheeseburger	\$17.00
Big Jim's Ultimate Burger! 8oz hand packed burger topped with American cheese & hot green chile, served with fries	
Tortilla Burger	\$17.00
Served on a flour tortilla, topped with white cheddar cheese, smothered in choice of chile & served with fries	
Tamale Plate	\$21.50
Two pork tamales topped with red chile & 1 rolled cheese enchilada	
Sonoran Tacos	\$17.50
3 corn tortillas filled with your choice of protein, melted cheese, lettuce & tomato	
Chile Relleno Plate	\$19.00
2 large green chiles stuffed with monterey jack cheese, battered & fried	

VEGETARIAN 5

Vegetarian Tamale Plate	\$18.50
2 vegan tamales, zucchini, yellow squash, onions, tomatoes & cheddar cheese	
Vegetarian Combo	\$20.00
1 veggie tamale with red chile, one chile relleno with green chile & one bean chalupa topped with guacamole	
Vegetarian New Mexican Plate	\$14.50
Rolled blue corn cheese enchiladas & red chile posole	
Vegetarian Enchilada	\$17.00
2 stacked blue corn tortillas filled with grilled veggies, onion, red, green & yellow bell peppers	
Vegetarian Green Chile Cheeseburger	\$17.00
100% vegan patty made from brown rice, quinoa & bulger mixed with roasted corn, black beans & red peppers, topped with American cheese, hot green chile & served with fries	