

STARTERS, SOUPS, SALADS & SIDES

Nacho Platter

blue corn chips, hatch green chile, pepper jack cheese, pinto beans, house-made guacamole, salsa fresca, and sour cream. \$10
with seasoned chicken or ground beef \$12

Cafe Quesadillas

grilled, seasoned chicken, hatch green chile, jack and cheddar cheeses, chopped cilantro \$10

Traditional Housemade Green Chile Stew

pork, roasted green chile, potatoes, onions \$8

Sopa Del Día \$6

Ensalada de la Casa

baby greens, english cucumbers, sun dried tomatoes, toasted piñon \$6

Chile con Queso

warm, melted cheese, fire-roasted green chile, fresh tomatoes, onions, cilantro, blue corn tortilla chips . \$9

Slider Trio

three petite angus beef sliders with green chile and cheese \$9

Buffalo Calamari

fried calamari drizzled with spicy buffalo wing sauce, blue cheese crumbles \$10

Grilled Red Chile & Honey-Glazed Shrimp Skewers

jicama slaw \$11

Fiesta Cheese & Calabacitas Empanadas

chile pequin dipping sauce \$9

Chips & Dips to Share

tortilla chips, pico de gallo, grilled pineapple salsa and guacamole \$10

Sweet Potato Fries, French Fries, Fresh Fruit, Cottage Cheese \$4

ENTRÉE SALADS

Old Town Caesar

romaine, manchego cheese, red chile croutons, dijon caesar dressing \$10
with grilled chicken \$13
with shrimp or salmon \$16

Southwestern Cobb

romaine, ham, grilled chicken, eggs, avocados, tomatoes, gorgonzola crumbles, with cilantro lime vinaigrette \$12

Fruit Plate

sliced assorted melon, berries and pineapple, served with cottage cheese or yogurt \$12

Santiago Salad

artichoke hearts, manchego cheese, spanish olives, fire-roasted sweet red peppers and romaine lettuce tossed to order in a light saffron vinaigrette \$11

Sunburst Salad

grilled chicken, avocados, orange segments, toasted pinon, mixed greens, chipotle vinaigrette \$13

We are proud to share the rich flavors of our heritage by making our salsas, red and green chiles and dressings from scratch

SANDWICHES

Double Roasted Prime Rib

piled high on texas toast with melted jack cheese and
cerveza onions, au jus \$12

Build-A-Burger

your choice of two toppings, swiss, cheddar, or jack
cheese, green chile, bacon, sautéed onions, sautéed
mushrooms, gorgonzola cheese crumbles \$11
additional topping \$.75/ea

Oven-Roasted Turkey Breast

grilled sourdough, smokehouse bacon, lettuce,
tomato, mayonnaise and bermuda onions. \$10

Soup & Half Sandwich

a cup of today's soup & a half sandwich, choose from
the prime rib melt, turkey, or chicken wrap \$11

Chicken BLT Wrap

grilled chicken, bacon, lettuce, tomato,
jalapeno aioli \$12

Ahi Tuna Sandwich

grilled ahi tuna, lettuce, tomato, cilantro lime aioli,
jicama slaw \$12

Panini of the Day \$12

all sandwiches are accompanied with your choice of:
papas fritas, sweet potato fries, cottage cheese, or sliced fresh fruits

Chef's Specialties

Plaza Vieja Shrimp Tacos

seasoned shrimp in white corn tortillas with mexican
slaw, pico de gallo, served with papitas. \$14

Sizzling Iron Skillet Fajitas

seasoned beef or chicken with grilled onions
and peppers, pinto beans, spanish rice and
flour tortillas \$16

Enchilada Plate

blue corn tortillas, jack and cheddar cheeses, red
or green chile, pinto beans and spanish rice. \$13
con huevos. \$14
beef or chicken \$15

Beef Taco Trio

seasoned ground beef, salsa fresca, crunchy corn
tortillas, pinto beans, spanish rice \$10

Carne Adovada Tamale

rice and beans. \$13

Campfire Cedar Planked Salmon

gin-marinated salmon cooked on a cedar plank
served with harvest rice and fresh vegetables \$16

Red Chile NY Strip and Enchiladas

grilled to order 10-ounce ny strip steak smothered in
new mexican red chile, blue corn cheese enchiladas,
pinto beans, spanish rice. \$18

New Mexico Trout

seasoned trout fillet sautéed with lemon, brown
butter, with harvest rice and fresh vegetables \$12

Pasta Diablo

shrimp or chicken, penne pasta, chipotle cream
sauce, tomatoes, manchego cheese. \$14

Taco Salad

tortilla basket layered with lettuce, rice, beans,
choice of chicken or beef, topped with sour cream,
guacamole \$12