



SANTA ANA CAFE

" T U Y U N A "

STARTERS

Tortilla Soup 5/9 (V, GF)

Avocado, Pico de Gallo, Tortilla Strips

Green Chile Corn Chowder 5/9 (V, GF)

Southwest Spices, Corn, Potato, Green Chile, Creamy Broth

Crispy Green Chile Strips 11 (V,)

NM Hatch Green Chiles, Sundried Sweet Corn, Chipotle-Boursin Dipping Sauce

Crab and Cactus Fundido 14

Lump Crab, Nopales, Cotija, Lime, Salsa, Tortilla Chips

Chicken Quesadilla 11 (V, GF)

Chicken, Jack Cheese, Guacamole, Pico de Gallo, Salsa

Santa Ana Nosh 11 (V, GF)

Hummus, Roasted Tomato, Cherry Peppers, Dolmas, Feta, Dates, Pumpkin Seeds, Pita Chips

Crisp Brussel Sprouts 10 (V, GF)

Bacon, Pine Nuts, Reggiano, Golden Raisins, Pesto

Shrimp Caprese 15

Grilled Shrimp, Heirloom Tomatoes, Micro Basil, Balsamic Drizzle

SANDWICH

9-Grain Croissant BLT 12 (V)

Bacon, Heirloom Tomato, Bibb Lettuce, Chipotle Mayonnaise

NM Beef Burger 14 (V, GF)

6oz NM Beef Patty, Lettuce, Tomato, Onion on a Kaiser Roll, Choice of Cheddar, Pepper Jack, Swiss, American

Santa Ana Burger 16 (V, GF)

6oz NM Beef Patty, Lettuce, Tomato, Onion, Green Chile, Guacamole, Bacon on a Kaiser Roll, Choice of Cheddar, Pepper Jack, Swiss, American

SALADS

Quinoa Salad 11 (V, GF)

Arugula, Avocado, Sweet Peppers, Dates, Tomato, Pepitas, Feta, White Balsamic Vinaigrette

Moxie Salad 11 (V, GF)

Kale Color Crunch, Boiled Egg, Bacon, Strawberries, Citrus, Avocado, Goat Cheese, Croutons, Lemon Yogurt Dressing

Caesar Salad 11 (V, GF)

Romaine, Croutons, Tomato, Kalamata Olive, Reggiano, Caesar Dressing

Smoked Sea Salt Grilled Shrimp 15 (V, GF)

Sea Salt Grilled Shrimp, Romaine, Avocado, Tomato, Citrus, Radish, Pepitas, Cara Cara-Piloncillo Vinaigrette

Grilled Steak Salad 16 (GF)

NM Flat Iron, Romaine, Spinach, Sweet Peppers, Tomato, Bacon, Gorgonzola, Croutons, Bleu Cheese Vinaigrette

ENTRÉE

Traditional Chicken Enchiladas 16 (V, GF)

Sour Cream, Pico de Gallo, Santa Fe Brown Rice, Bolita Beans, Red or Green Chile

NM Beef or Natural Chicken Fajitas 17 (V, GF)

Seasoned Beef or Chicken, Peppers, Onions, Salsa, Sour Cream, Guacamole, Cheese, Santa Fe Brown Rice, Bolita Beans

Tilapia Fish Tacos 15 (V, GF)

Cilantro Crema, Pico de Gallo, Salsa, Kale Slaw, Santa Fe Brown Rice, Flour Tortilla

Ancho Glazed Scottish Salmon 21 (GF)

Roasted Fingerling Potatoes, Butternut Squash, Fennel

Sustainable Fish Selection - Market Price (GF)

Penne Peperonata 16 (V, GF)

Kale, Spinach, Cipollini, Wild Mushrooms, Zucchini, Roasted Tomato Peperonata

Southwest Cheese Tortellini 17

Sweet Corn, Squash, Tomatillos, Pico de Gallo, Chipotle Alfredo

Thyme Roasted Half Chicken 24

Red Skin Mashed Potatoes, Herb Demi

NM Sirloin 30 (GF)

Potato Rosti, Wild Mushrooms, Port Demi

NM Beef Short Rib 29

Creamy Grits, Taos Lightning Bourbon Glaze

Full Rack Baby Back Ribs 26

French Fries, Kale Slaw, Bolita Beans, Classic BBQ Sauce

The above symbols represent items, that if modified, can be Gluten Free (GF) or Vegetarian (V). If you have any dietary restrictions or would like special preparation of an item, please let your server know.

A member of our culinary team will be happy to prepare an item to your specific preferences. \$4 split plate charge for sharing of any menu item.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All parties of 8 or more are subject to 20% service charge and 6.25% sales tax. Menu Date: 10/04/16