



STARTERS

Green Chile Corn Chowder (V, ⊗) \$6 / \$9

Southwest Spices, Corn, Potato, Green Chile

Tortilla Soup \$6/\$9

Tortilla Strips, Pico de Gallo

Chicken Quesadilla (V, ⊗) \$11

Jack Cheese, Pico de Gallo, Salsa

Green Chile Strips (V) \$12

NM Hatch Chiles, Chipotle Ranch

Cherry and Goat Cheese Flatbread (V) \$13

Roasted Garlic Spread, Kale Crunch



SANDWICHES & SALADS

***Build a Santa Ana Burger (V, ⊗) \$17**

Kaiser Roll, Green Chile, Bacon, Lettuce, Tomato, Onion, French Fries

Choose

Two Beef Patties or Beyond Burger or Chicken Breast

Choose

Cheddar, Pepper Jack, Swiss or American Cheese

Substitute

Sweet Potato Fries or Side Salad \$4

Chimayo Club \$15

House Smoked Turkey, Ham, Bacon, Lettuce, Tomato, Swiss, Chipotle Mayo, Red Chile Sourdough, French Fries

Santa Ana Salad (V, ⊗) \$12

Romaine, Arugula, Raspberries, Blackberries, Strawberries, Goat Cheese, Candied Pecans, Apple Cider Vinaigrette

Caesar Salad \$12

Romaine, Micro Basil, Roasted Tomatoes, Blue Corn Croutons, Pinon, Cotija, Balsamic or Caesar Dressing

Add to salads:

Chicken \$6 – Shrimp \$8 –* NM Flat Iron \$8



**SANDIA SUNRISE
COLLECTION**

Classic Breakfasts

***Two Cage Free Eggs Any Style \$15 (v, ⊗)**

Papas, Choice of Meat, Toast

Steel Cut Oatmeal \$10 (v, ⊗)

Brown Sugar, Raisins, Milk

Tamaya Blue Corn Pancakes \$14 (v)

*Whipped Cream, Butter, Maple Syrup
Berry Chokecherry Wojapi, Super Seeds*

Orange and Corn Flake French Toast \$14

Orange Cinnamon Syrup, Orange, Whipped Cream

Avocado Toast \$15

*Avocado Puree, Rustic Bread, Chickpeas,
Arugula Salad, Nuts and Seeds, Two Eggs any Style*

Sliced Fruit and Berries \$10 (v, ⊗)

Greek Yogurt \$11 (v, ⊗)

Fresh Berries, Honey, House Made Granola

Azteca Chia Bowl \$11 (v, ⊗)

*Almond Milk, Super Seeds, Bananas, Blueberries, Strawberries
Berry Compote House Made Granola*

Turquoise Trail Tour

Santa Fe Omelet \$15 (⊗)

*Hatch Green Chile, Bacon, Ham, Onion, Jack Cheese
Avocado, Papas, Toast*

***Huevos Cerrillos \$16 (⊗)**

*2 Cage Free Eggs, Corn Tortillas, Carne Adovada, Black Beans
Papas, Pico de Gallo, Cheddar, Red or Green Chile*

Madrid Vegan Rancheros \$16 (v, ⊗)

*Tofu Soyrito, Corn Tortillas, Spinach, Black Beans, Vegan Cheese
Red or Green Chile, Fruit Cup*



ENTRÉES

Pueblo Fish and Chips \$19

*Blue Corn Fried Rainbow Trout, French Fries
Green Chile Tartar Sauce*

Fresh Tomato an Herb Pomodoro (V) \$14

White Beans, Spinach, Wild Mushrooms, Goat Cheese

Add to pasta:

Chicken \$6 – Shrimp \$8 – *NM Flat Iron \$8

A New Mexican Tradition \$17

Pulled Chicken Enchiladas (v, ⊗)

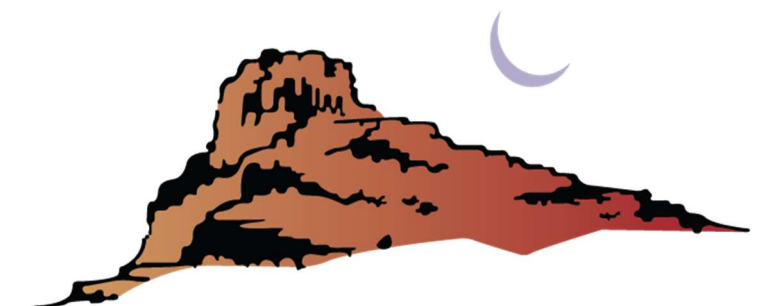
*Corn Tortillas, Monterey Jack Cheese, Sour Cream
Pico de Gallo, Arroz Verde, Frijoles Negro*

Choose

Red Chile, Green Chile, Christmas Style

Make it Vegan

Vegan Cheese Available



SANTA ANA CAFE

“ T U Y U N A ”

Please let your server know if you have any dietary restrictions or would like special preparation of an item and a member of our culinary team will be happy to prepare an item to your specific preferences.

All items are subject to a 6.375% sales tax and all parties of 8 or more are subject to an additional 22% service charge

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

The above symbols represent items that if modified, can be Gluten Free ⊗ or Vegetarian V