



SANDIA SUNRISE COLLECTION



Starters

Green Chile Corn Chowder \$6 | \$9

(V, ⊗) Southwest Spices, Corn, Potato, Green Chile

Tortilla Soup \$6 | \$9

Tortilla Strips, Pico de Gallo

Chicken Quesadilla \$12

(V, ⊗) Monterey Jack, Pico de Gallo, Salsa, Sour Cream

Green Chile Strips \$12

(V) NM Hatch Chiles, Chipotle Ranch



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

Bananas Foster + Candy Pecan French Toast \$14

Bananas Foster, Candy Pecans, Powder Sugar

Sliced Fruit + Berries \$10

(V, ⊗)

Greek Yogurt \$11

(V, ⊗) Fresh Berries, Honey, House Made Granola

Canela Quinoa Chia Pudding \$11

(V, ⊗) Chia, Quinoa, Almond Milk, Cherry Compote Blueberries, Pinon Nuts.

House Smoked Salmon Plate \$15

Bagel, Salmon, Cream Cheese, Tomato, Onion Cucumbers and Lemon Wedge

Quinoa Burrito \$16

(V) Quinoa, Stewed Black Beans, Peppers, Onion Spinach, Roasted Tomato, Pico de Gallo, Vegan Cheese, Red or Green Chile, Guacamole

Madrid Vegan Rancheros \$16

(V, ⊗) Tofu Soyrito, Corn Tortillas, Spinach, Stewed Black, Beans, Vegan Cheese, Red or Green Chile Fruit Cup

Santa Fe Omelet \$15

(⊗) Hatch Green Chile, Bacon, Ham, Onion, Jack Cheese, Avocado Puree, Papas, Toast

Spinach Omelet \$15

(V, ⊗) Spinach, Mushrooms, Cherry Tomatoes Swiss Cheese, Papas, Toast

Denver Omelet \$15

(⊗) Diced Peppers, Ham, Onions, Jack Cheese Papas, Toast

Burque Omelet \$15

(⊗) Peppers, Onion, Smoked Turkey, Cheddar Cheese, Smothered in Green Chile Sauce, Papas Flour Tortilla or Toast

***Huevos Cerrillos \$16**

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

Pulled Pork Hash Breakfast Burrito \$16

Cage Free Eggs, Pepper, Onions, Papas, Pico de Gallo, Sour Cream Guacamole, Red or Green Chile

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 6.125% 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



DRINKS

Smoothies \$9

- Almond Strawberry Banana (DF)
- Mango Orange Yogurt

Add: Protein Powder \$2 | Spirulina \$1
Vitamin C Powder \$1

Pepsi Products, Ice Tea \$5

Homemade Juices \$8

- Pineapple Spinach Juice
- Carrot Orange Ginger Juice

Italian Sodas \$7.50

- Prickly Pear Limeade
- Blood Orange



SANDWICHES + SALADS + VEGAN

*Build a Santa Ana Burger \$18

(V, ⊗) Brioche Bun, Green Chile, Bacon, Lettuce
Tomato, Onion, French Fries

Choose: 6oz Beef Patty or Grilled Chicken Breast

Choose: Cheddar, Pepper Jack, Swiss or American
Cheese

Beyond Burger \$18

(V, ⊗) Brioche Bun, Green Chile, Lettuce, Tomato
Onion, French Fries

Blue Cheese Burger \$18

Brioche Bun, Caramelized Onions, Blue Cheese
Arugula, Blue Cheese Aioli, and French Fries

Farmer Burger \$18

Bacon, Red Chile Cheddar, Tomato, Lettuce, Fried
Egg, Garlic Aioli, and French Fries

Vegan Rice Tofu Bowl \$15

(V, ⊗) Marinated Tofu, Steam Rice, Carrot, Zucchini
Broccoli Florets, Sweet Chile Sauce

Classic BLT \$14

Bacon, Lettuce, Tomato, Garlic Aioli, Sourdough
French Fries

Chimayo Club \$15

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

Pastrami Sandwich \$15

Pastrami, Sauerkraut, Swiss Cheese, Thousand
Island, Marble Rye, French Fries

Santa Ana Salad \$12

(V, ⊗) Arugula, Romaine, Raspberries, Blackberries
Strawberries, Goat Cheese, Candied Pecans, Apple
Cider Vinaigrette

Caesar \$12

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

Quinoa Salad \$14

(V, ⊗) Quinoa, Cucumber, Pepitas, Strawberries
Almonds, Shredded Carrot, Roasted Tomato
Arugula, Spinach, White Balsamic Dressing

Add to Salads: Chicken \$8 | Shrimp \$9 | NM Flat
Iron \$10 | Tofu \$6

Sub: Sweet Potato Fries or Side Salad \$4



ENTRÉES

Pueblo Fish + Chips \$19

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

Penne Arrabbiata Pasta \$16

(V) Diced Peppers, Spinach, Roasted Mushrooms
Broccoli Florets, Spicy Arrabbiata Sauce

Pulled Chicken Enchiladas \$18

(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 -