



SANTA ANA CAFE

TUYUNA



## BEGINNINGS

<b>Green Chile Corn Chowder (V, ⊗)</b>	<b>\$6   \$9</b>	<b>House Made Potato Gnocchi (V)</b>	<b>\$15</b>
Tortilla Soup		Wild Mushrooms, Cherry Tomatoes, Cotija Cheese, Croutons	
Tortilla Strips, Pico de Gallo			
<b>Chicken Quesadilla (V, ⊗)</b>	<b>\$13</b>	<b>Roasted Corn Cakes "Cachapas" (V)</b>	<b>\$14</b>
Asadero, Pico de Gallo, Salsa, Sour Cream		Marinated Tomato & Radish Salad, Braised Chicken, Red Pepper Sauce, Queso Fresco	
<b>Roasted Brussels Sprouts (V)</b>	<b>½ \$6   \$12</b>	<b>Margherita Flatbread (V)</b>	<b>\$13</b>
Golden Raisins, Bacon, Pinon, Parmesan, Balsamic		Burrata Cheese, Fresh Tomatoes, Kale, Herb Pesto, Balsamic Drizzle	
<b>Jumbo Lump Crab Cakes</b>	<b>\$16</b>	<b>HYATT REGENCY TAMAYA ORIGINAL</b>	
Herb Salad, Grain Mustard Vinaigrette, Remoulade Sauce		<b>Green Chile Strips (V)</b>	<b>\$12</b>
		NM Hatch Chiles, Chipotle Ranch	



## CASUAL SELECTIONS

<b>Kale and Spinach Salad (V, ⊗)</b>	<b>\$13</b>	<b>Tamaya Burger (V, ⊗)</b>	<b>\$18</b>
Kale, Spinach, Macerated Cranberries, Blue Cheese Crumbles, Candied Pecans, Cabernet Sauvignon Dressing		6oz Beef Patty or Grilled Chicken Breast, Brioche Bun, Green Chile, Bacon, Lettuce, Tomato, Onion, Cheddar, Swiss or American Cheese, French Fries	
<b>Caesar Salad</b>	<b>\$13</b>	<b>Beyond Burger (V, ⊗)</b>	<b>\$18</b>
Romaine, Red Onion, House Croutons, Parmesan Balsamic or Caesar Dressing		Brioche Bun, Lettuce, Tomato, Onion, French Fries	
<b>Caprese Salad (V, ⊗)</b>	<b>\$14</b>	<b>Crispy Chicken Sandwich</b>	<b>\$18</b>
Heirloom Tomatoes, Burrata, Pesto, and Balsamic Reduction		Breaded Chicken Breast, Choice of: 1- Buffalo -Hatch Green Chile Cheese, Cole Slaw 2- Parmesan - Swiss Cheese, Tomato Sauce, Brioche Bun, LTO	
<b>Mixed Green Salad (V, ⊗)</b>	<b>\$12</b>	<b>Prime Rib Dip (⊗)</b>	<b>\$18</b>
Cherry Tomatoes, Cucumbers, Balsamic Vinaigrette		Shaved Native PR, Caramelized Onions, Mushrooms, Swiss, Horseradish Sauce, Brioche Bun, Jus, French Fries	
<b>Add:</b> Chicken \$8   Shrimp \$9   NM Flat Iron \$10   Grilled Salmon \$15			



## DEFINED ENTREES

<b>Beef Enchiladas (V, ⊗)</b>	<b>\$20</b>	<b>Catch of the Day</b>	<b>\$ Market Price</b>
Spanish Rice, Frijoles Anasazi, Queso Asadero, Oaxaca, Red or Green Chile		<b>Roasted Chicken Breast</b>	<b>\$34</b>
<b>South West Vegan Tacos (V, ⊗)</b>	<b>\$18</b>	Mashed Potatoes, Wild Mushroom & Sherry Jus	
Flour Tortillas, Spiced Roasted Vegetables, Pico de Gallo, Avocado Salsa, Spanish Rice, Beans		<b>12oz Grilled Ribeye Steak</b>	<b>\$40</b>
<b>Pasta Alfredo</b>	<b>\$25</b>	Roasted Fingerling Potatoes, Peppercorn Sauce	
Mushroom, Cherry Tomatoes, Parmesan Cheese		<b>Marinated Grilled Salmon(⊗)</b>	<b>\$34</b>
<b>Quinoa &amp; Lentil Pilaf (V)</b>	<b>\$22</b>	Asparagus & Spinach Risotto, White Wine & Green Chile Sauce	
Herb Salad, Lemon Vinaigrette, Cotija Cheese Tomato Sauce			
<b>Primavera Risotto (V)</b>	<b>\$20</b>		
Leeks, Kale, Seasonal Vegetables, Parmesan Crostini			

*Above Entrees Served with Seasonal Vegetables*

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.

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



## WINES

### RED

Longevity Cabernet Sauvignon	\$10   \$40
DAOU Cabernet Sauvignon	\$16   \$65
Silver Gate Merlot	\$10   \$36
Canvas Pinot Noir	\$10   \$36
Boen Pinot Noir	\$15   \$60
Catena Malbec	\$12   \$50
Decoy Blend	\$16   \$65

### WHITE

Longevity Chardonnay	\$10   \$40
Mer Solei Chardonnay	\$10   \$50
Canvas Pinot Grigio	\$10   \$36
McBride Sisters Sauvignon Blanc	\$10   \$40
Black Girl Magic Riesling	\$11   \$45

### ROSÉ

Black Girl Magic	\$10   \$40
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### SPARKLING WINE

Canvas Brut	\$10   \$40
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## COCKTAILS

New Mexico Bloody Mary	\$15
Margarita	\$13
Green Chile Margarita	\$13
Honey Lavender Margarita	\$13

Canvas Mimosa	\$13
Daily Santa Ana Drink Special	\$9
Beermimosa	\$9
Mimosa bucket	\$50

*Bottle of brut with your choice of 2 juices, orange, pineapple, or grapefruit.*



## BEERS

### DOMESTIC | \$5

Bud Light  
Coors Light  
Corona  
Dos X  
Blue Moon

### CRAFT | \$6

Marble Cerveza  
Marble Desert Fog  
Marble Passion Fruit Seltzer  
Marble Pilsner  
Santa Fe 7K IPA  
La Cumbre Malpais Stout  
Fat Tire Amber Ale  
Sandia Watermelon Cider

### LOCAL BEER ON TAP | \$6

*Ask Your Server for Our Current Rotation*



## OTHER

Soft Drinks + Ice Tea | \$5  
Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Root Beer, Brewed Ice Tea, Raspberry Ice Tea

### Italian Sodas | \$7.50

Prickly Pear Limeade  
Blood Orange

**\*Make it a Crème Soda**

**\*Make it an Adult Soda for \$13 (Rum, Vodka, Gin, or Tequila)**



## DESSERTS

### Daily Cheesecake \$9 (V)

*Ask your Server for Today's Flavor*

### Chocolate Flourless Torte \$9 (V,GF)

Cherry Compote

### Classic Vanilla Crème Brûlée \$9

### Green Chile Apple Pie \$9 (V)

Caramel Sauce

### Scoop of Vanilla Ice Cream \$5

### Scoop of Sorbet \$5

*Ask Your Server for Today's Flavor*



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"TUYUNA"