



## STARTERS

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

*Southwest Spices, Corn, Potato, Green Chile*

**Tortilla Soup (V) \$6 / \$9**

*Avocado, Pico de Gallo, Tortilla Chips*

**Green Chile Pork Stew (⊗) \$12**

*Flour Tortillas*

**Chicken or Beef Quesadilla (V, ⊗) \$12**

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

**Grilled Flat Bread \$15**

*Heirloom Tomatoes, Scarlet Onion, Bacon Crisps, Bleu Cheese, Arugula, Grain Mustard Mayo*

**Green Chile Strips (V) \$12**

*NM Hatch Chiles, Chipotle-Ranch Dipping Sauce*



## SALADS

Add:

Chicken \$6 – Shrimp \$8 – \*NM Flat Iron \$8 – \*Salmon \$9 – Tofu \$7

**Santa Ana Salad (V, ⊗) \$11**

*Wedge Lettuce, Raspberries, Blackberries, Strawberries, Goat Cheese Feta, Candied Pecans, Choice of Dressing*

**Caesar Salad (V, ⊗) \$12**

*Romaine, Roasted Tomatoes, Olives, Pepperoncini Grilled Artichoke Hearts, Blue Corn Croutons, Parmesan Balsamic or Caesar Dressing*

**Vegan Power Pack (V, ⊗) \$12**

*Quinoa, Black Beans, Butternut Squash, Dates, Corn, Jicama, Sweet Peppers, Almonds, Arugula, White Balsamic Vinaigrette*

**Shrimp Caprese (⊗) \$18**

*Grilled Shrimp, Heirloom Tomatoes, Mozzarella, Cress, Micro Basil, Balsamic Drizzle*



## SANDWICHES

Served with Fries, substitute:

Sweet Potato Fries \$4 Salad \$4

**\*Santa Ana Burger (V, ⊗) \$17**

*Two Beef Patties / Beyond Burger / Black Bean Burger / Fried Chicken Breast Classic Roll, Green Chile, Bacon, Lettuce, Tomato, Onion, Cheddar, Pepper Jack, Swiss or American Cheese*

**Chimayo Club \$15**

*Red Chile Sour Dough, Smoked Turkey, Ham, Bacon Lettuce, Tomato, Swiss Cheese, Chipotle Mayo*

**Prime Rib Dip \$16**

*Shaved Native PR, Caramelized Onions, Mushrooms, Swiss Cheese, Horseradish Sauce, Ciabatta, au Jus*

**Brie and Roasted Pear Croissant (V) \$14**

*Multi Grain Croissant, Pear Chutney, Arugula*



## ENTRÉES

**Blue Corn Chicken Enchiladas (V, ⊗) \$17**

*Sour Cream, Pico de Gallo, Arroz Verde, Frijoles Negros, Red or Green Chile*

**Squash Gnocchi (V, ⊗) \$16**

*Asparagus, Wild Mushrooms, Summer Squash, Sage Pomodoro, Reggiano*

**Southwest Vegan Tamales (V, ⊗) \$16**

*Arroz Verde, Frijoles Negros, Cholla Bud Pico*

**\*Seared Scottish Salmon (⊗) \$22**

*Fingerling Potatoes, Asparagus, Roasted Tomato, Corn, Mushrooms, Grain Mustard Aioli*

**Chicken and Grits (⊗) \$19**

*Tamaya Honey Grits, Pinons, Maldon Flakes, Cholla Bud Pico*

**Native Beef Short Rib, Xmas Style \$29**

*Green Chile Cheese Grits, Red Chile Demi*

**½ Rack Baby Back Ribs \$29**

*Corn Elote, Potato Salad, BBQ Sauce*

**½ Smoked Chicken (⊗) \$28**

*Corn Elote, Potato Salad, BBQ Sauce*

**\*Grilled Prime Ribeye \$38**

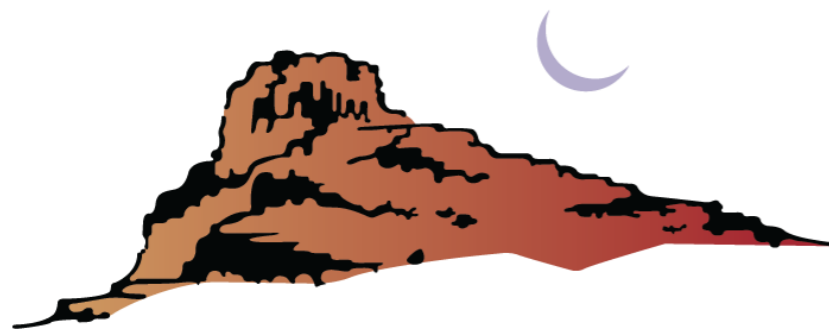
*Whipped Potatoes, Foraged Mushrooms, Leeks, Herb Butter*

**\*Grilled Native Flat Iron \$24**

*Whipped Potatoes, Foraged Mushrooms, Leeks, Herb Butter*

**\*Grilled Lamb Loin (⊗) \$34**

*Refried Frijoles Negros, Calabacitas, Roasted Corn, Queso Fresco*



# 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