



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



SANDWICHES

Served with Fries,
Substitute: Sweet Potato Fries \$4, Salad \$4

Santa Ana Burger (V, ⊗) \$17
Two Beef Patties – Beyond Burger – Black Bean Burger – 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, Chipotle Mayo

Prime Rib Dip \$16
Shaved Native PR, Caramelized Onion and Mushrooms, Swiss, Horseradish Sauce, Ciabatta, au Jus

Brie and Roasted Pear Croissant (V) \$14
Multi Grain Croissant, Pear Chutney, Arugula

Smoked Pulled Pork \$15
Creamy Cole Slaw, Toasted Green Chile Cheddar Bread BBQ Sauce

Avocado Toast (V) \$14
*Whole Grain Bread, Avocado Mash, Pickled Garden Vegetables, Bird Seeds, Pea Sprouts
Add Fried Egg \$5
Add Smoked Salmon \$7*



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

Taco Salad (V, ⊗) \$14
Spiced Beef, Romaine, Tomato, Cucumber, Corn, Black Beans, Jack Cheese, Corn Tortillas, Jalapeno Vinaigrette

Shrimp Caprese (⊗) \$18
Grilled Shrimp, Heirloom Tomatoes, Mozzarella, Cress, Micro Basil, Balsamic Drizzle

***Grilled Steak Salad (V, ⊗) \$18**
Native Flat Iron, Wedge Lettuce, Asparagus, Red Onion, Tomato, Gorgonzola, Balsamic Mushrooms, Choice of Dressing

***Seared Ahi Tuna (V, ⊗) \$18**
Rocket Greens, Mango, Pineapple, Edamame, Radish, Cucumbers, Micro Greens, Petals, Cara Cara-Sesame Vinaigrette



ENTRÉES

Blue Corn Chicken Enchiladas (V, ⊗) \$17
Sour Cream, Pico de Gallo, Arroz Verde, Frijoles Negros, Red or Green Chile

Tacos (⊗) \$17
*All Tacos served with:
Arroz Verde, Frijoles Negros, Guacamole, Lime Crema, Salsa, Flour Tortillas*

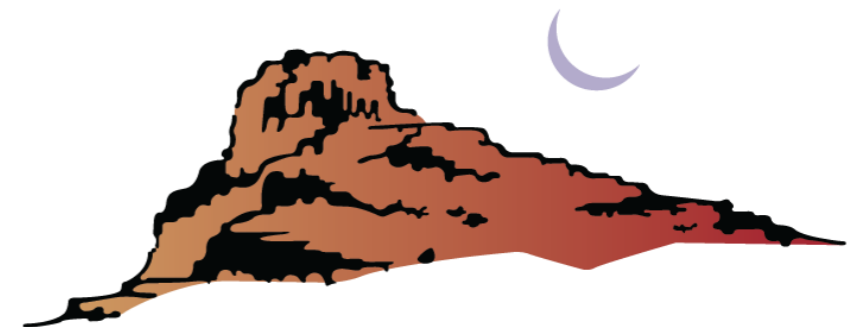
Carne Asada: *Marinated Flank, Peppers, Onions*
Pollo Asado: *Achiote Chicken, Naranja Agria Slaw*
Pescado: *Plancha Style Tilapia, Naranja Agria Slaw*
Carnitas: *Marinated Pork, Peppers, Onions*

Squash Gnocchi (V, ⊗) \$16
Asparagus, Wild Mushrooms, Summer Squash, Sage Pomodoro, Reggiano, Micro Basil

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 (GF) \$19
Tamaya Honey Grits, Pinons, Maldon Flakes, Cholla Bud Pico



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