

# STARTERS

## Quesadillas

Cheeses and mild chiles are layered in a flour tortilla, grilled crisp and sliced into wedges. Served with sour cream, guacamole, jalapeno peppers, lettuce and diced tomatoes.

*With beef or chicken*

**\$8.50**

**\$9.50**

## Aztec Calendar Dip

Perfect to share: seven layers of dipping fun! Refried beans, sour cream, guacamole, shredded cheeses, jalapeno peppers, chopped tomato and ripe olives.

Small **\$5.50**

Large **\$6.95**

## Chile con Queso

Warm cheese and mild chile pepper dip.

**\$4.50**

## Nachos Supreme

Our fresh, unsalted tortilla chips are topped with chile con queso, taco beef, shredded cheeses, sour cream, guacamole, jalapeno peppers, diced tomato and ripe olive slices.

**\$8.75**

## Nachos Pollo

Tortilla chips are topped with seasoned chicken, chile con queso, jalapeno peppers, refried beans, diced tomato, sour cream, and guacamole.

**\$8.75**

## Guacamole

A true classic: Fresh Hass avocados are blended with chopped tomatoes, onion and spices.

**\$5.50**

# FABULOUS FAJITAS

*Fabulous flavors combine in Santa Fe Cafés popular fajitas.*

*Select what you want us to toss*

*on the grill, and we'll tuck it into flour tortillas with grilled peppers and onions.*

*Served with, pico de gallo, sour cream, guacamole, shredded cheese, lettuce and tomato. (Extra flour tortilla = \$ .30).*



## Steak, Chicken or Grilled Vegetables

Single fajita **\$11.95**

Double order **\$16.95**

Grilled Shrimp **\$17.50**

# COMBINATION PLATTERS

*(Served with Mexican rice and refried beans)*

## The Navajo

Two beef enchiladas with salsa roja, plus a chicken taco.

**\$12.95**

## The Hopi

A bean burrito, two cheese enchiladas with salsa roja, plus a guacamole taco.

**\$13.75**

## The Truth or Consequences

Hungry for the Truth? Enjoy a chile relleno, a chicken burrito, a beef enchilada with salsa roja, and tostadas (flat corn tortillas) with chile con queso and guacamole.

**\$15.75**

## The Santa Fe

A chicken enchilada, a chile relleno with salsa roja and a beef taco.

**\$13.50**

## The Albuquerque

A beef burrito, a chicken enchilada with chile con carne salsa, plus a chicken taco.

**\$13.75**

## The Taos

A cheese enchilada, a chicken burrito and a beef tamale with chile con carne salsa.

**\$12.95**

## The Zuni

A beef tamale and two cheese enchiladas with chile con carne salsa.

**\$11.75**

# SANTA FE CAFÉ SPECIALTIES

*The earthy flavor of chile peppers distinguishes New Mexican cuisine. Our green chiles come from the Hatch Valley of southwest New Mexico; we get red chile from Chimayo, north of Santa Fe.*

## **Chile Rellenos Platter**

**\$12.95**

Two flamebroiled mild green poblano chiles are stuffed with jack cheese, dipped in a fluffy egg batter and fried. Topped with salsa roja and baked with Mexican rice and refried beans.

## **Blue-Corn Chicken Enchiladas**

**\$12.75**

Two blue corn tortillas are filled with tender chicken and topped with salsa roja and cheeses, served with Mexican rice, refried beans and sour cream.

## **Steak and Cheese Burrito**

**\$12.75**

Thinly sliced steak is grilled with onions, Hatch green chiles and chile con queso, then folded in a flour tortilla, topped with salsa roja and cheeses, then baked. Served with Mexican rice, refried beans and sour cream.

## **Chimichanga**

**\$ 11.25**

Shredded beef or tender chicken is wrapped in a large flour tortilla, lightly fried and served over lettuce with tomato, sour cream and guacamole.

*Smothered in Hatch green chile and served with Mexican rice and refried beans.*

**\$13.50**

## **California Burrito Platter**

**\$12.75**

Beef, beans, both or tender chicken are served with zesty chile con carne sauce with cheese, Mexican rice, refried beans, lettuce, tomato and sour cream.

## **Flautas**

**\$12.95**

Just right for a light meal! Two blue corn tortillas are stuffed with chicken and lightly fried. Served over lettuce with sour cream, guacamole, tomato, Mexican rice and refried beans.

## **Sour Cream Burrito Platter**

**\$12.75**

Your choice of chicken, beef, beans or beef and beans are rolled up in a flour tortilla. Served with Mexican rice, refried beans, sour cream and guacamole on a bed of lettuce and tomato.

## **Taco Platter**

Three tacos with your choice of fillings (beef, bean, chicken, or guacamole) are served with Mexican rice and refried beans.

With (hard) corn tortilla shells

**\$10.50**

With (soft) flour tortillas

**\$11.25**

- \* *Table cards list beer, wine and dessert selections, as well as the children's menu.*
- \* *No pipes or cigars, please. And use your cell phone courteously – folks are here to relax.*
- \* *Most major credit cards accepted.*
- \* *For parties of 8 or more, a gratuity of 15% will be added automatically.*

# LIGHTER FARE

## Fiesta Salads

**\$8.75**

A flour tortilla is fried into an edible bowl, then filled with lettuces, chopped tomato, shredded cheeses, sour cream, guacamole and ripe olives.

With fajita steak or chicken **\$11.95**

With beef and refried beans **\$ 9.95**

With chicken **\$ 9.95**

## Chalupa Salads

**\$7.95**

This light and crunchy mid-sized salad features corn tortillas fried flat and topped with lettuces, tomato, sour cream, shredded cheese and guacamole.

With beef and refried beans **\$8.95**

With chicken **\$8.95**

## Black Bean Soup

**\$4.95**

A bowl of our homemade black bean soup is topped (if you wish) with a dollop of sour cream.

## Flame-Broiled Burgers\*

**\$7.50**

A flavorful, hand-formed 6 oz. beef burger is flame-broiled the way you like it. Served with lettuce, tomato and french fries.

With cheese **\$7.95**

With bacon and cheese **\$8.75**

Tortilla burger, with green chile and melted cheese **\$8.95**

## Marinated Chicken Breast

**\$7.95**

A marinated, flame-broiled chicken breast is served on a bun with guacamole, lettuce, tomato and french fries.

## Gringo Salad

**\$4.95**

Fresh lettuces, tomato, red onion, green peppers, black olives and croutons with your choice of salad dressings.

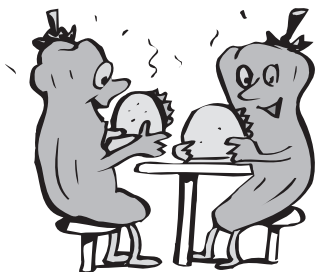
*\*Consumption of certain raw or under-cooked foods may cause food-borne illnesses.*

## The Santa Fe Café Story

“How did you get started in the restaurant business?” is a question I hear frequently from customers. After years of washing dishes, waiting tables, designing menus and managing restaurants, I oversaw operations for a downtown, D.C., kitchen that prepared nutritious meals each day for 4,000 home-bound recipients of Meals on Wheels.



In my late 20s, I obtained my real estate license and brokered sales of restaurants and bars. This location –then known as Mia Luisa’s — was one of my listings. It had been a lifelong dream to run my own restaurant – a passion for hospitality I inherited from my parents, who loved to entertain. Bolstered by my fiancée, Peg, we bought the restaurant on May 1, 1988. The very talented staff that I inherited made a smooth transition from Tex-Mex to more complex New Mexican cuisine, and we opened for dinner a year later.



I am so proud that four of the original five employees are still here: Oscar Zambrano, my kitchen god (general manager) and his wife, Edith (Eddie) a day-time cashier and part-time evening cook; Maria Mejia, the “rock” of the kitchen staff; and daytime cashier and evening server Lorena Guzman. They and the other Santa Fe Café staffers are dedicated to making Santa Fe Café “the place where friends meet for a howling good time.” We appreciate your business, and hope you’ll become a regular.