



HONEST FOOD

FROM SCRATCH

BREAKFAST

BREAKFAST BURRITO* - eggs, cheddar-jack cheese, and roasted herb potatoes wrapped in a flour tortilla and smothered with your choice of our signature red or green chile
\$7.95

Add red chile glazed bacon or jalapeno sausage
+\$2.00

COWBOY BREAKFAST* - scrambled eggs, smoked ham, and mascarpone cheese on our house made green chile cheese biscuit, served with salsa and roasted herb potatoes
\$8.95

TWO FARM FRESH EGGS* - two eggs any style with your choice of chile glazed bacon or jalapeno sausage, served with toast and salsa
\$7.45

add an extra egg
+\$1.50

TIA LU LU'S GRANOLA - a large bowl of house made granola, plain yogurt, and seasonal fruit
\$7.95

OATMEAL - whole rolled oats served in a large bowl with brown sugar, raisins, steamed milk, and seasonal fruit
\$7.95

SOUTHWEST EGGS BENEDICT* - poached eggs on a house made green chile cheese biscuit with chile glazed bacon and jalapeno hollandaise, served with roasted herb potatoes and salsa
\$12.95

GOLD HASH* - sirloin, bacon, herbs, and roasted herb potato hash with two eggs any style, a house made green chile cheese biscuit, and horseradish crema
\$12.95

BUTTERMILK PANCAKES - golden pancakes made from scratch, served with butter and pure maple syrup
short stack \$6.95
tall stack \$7.95
add blueberries, bananas, or chocolate chips +\$1.50 ea
Extra maple syrup +\$1.00

HUEVOS* - two eggs any style on top of roasted herb potatoes, black beans, and corn tortillas smothered in your choice of our signature red or green chile with cheddar jack cheese
\$8.95
add steak*
+\$4.50

THREE EGG OMELET* - omelet with your choice of any three of the following: green chile, cheddar-jack cheese, swiss cheese, mushrooms, spinach, grilled seasonal veggies, bacon or ham, served with roasted herb potatoes
\$9.95

BELGIAN WAFFLE - perfectly cooked Belgian waffle served with whipped butter and pure maple syrup
\$7.95
add blueberries, bananas, or chocolate chips +\$1.50 ea

SIDES

CHILE BACON/JALAPENO SAUSAGE/HAM
\$3.95

FRESH FRUIT
\$3.00

BLACK BEANS
\$1.50

HERB ROASTED POTATOES
\$2.25

RASPBERRY/BLUEBERRY SCONES
\$2.95

GUACAMOLE
\$1.50

EGG
\$1.50

SIDE OF TOAST/TORTILLA/BISCUIT
\$2.75

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



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COFFEE

CAFFE MOCHA - house-made chocolate sauce, two shots of espresso, and steamed milk
\$4.50

PEANUT BUTTER LATTE - house-made peanut-butter sauce, two shots of espresso, and steamed milk

RIO GRANDE BLACK GOLD - oreo cookie crumbles, vanilla and almond syrup, two shots of espresso, and steamed milk topped with whipped cream
\$4.50

WHITE VELVET LATTE - house-made white chocolate sauce, two shots of espresso, and steamed milk
\$4.50

CARAMEL LATTE - house-made caramel sauce, two shots of espresso, and steamed milk
\$4.50

COFFEE - we brew only the finest Italian Illy espresso, sustainably harvested since 1933 and always fresh
\$2.50

CAFE AU LAIT - long drip coffee steamed with milk
\$2.95

AMERICANO - espresso and water
\$2.95

CAPPUCCINO - two shots of espresso, steamed milk, and foam
\$3.55

RED EYE - two shots of espresso and long drip coffee
\$2.95

DIRTY CHAI - two shots of espresso and chai tea
\$4.90

BEER/WINE/COCKTAILS

HOUSE RED/WHITE - a glass of our current house red or white
\$9.00

SANTA FE BREWING DRAFTS - a pint of Java Stout, Happy Camper IPA, or Seasonal
\$5.00

BLOOD ORANGE MIMOSA - blood orange puree, orange juice, and Domaine St. Vincent champagne
\$7.00

MARGARITA - served up or on the rocks and refreshingly delicious
\$6.00

BLOODY MARY - a perfect balance between tangy and spicy
\$6.00

BLOOD ORANGE COSMO - served up with blood orange puree, fresh lime, and triple sec
\$6.00

MOSCOW MULE - served on the rocks with Fever Tree ginger beer and fresh lime
\$6.00

MOJITO - served on the rocks with fresh lime and mint
\$6.00

TEA/BEVERAGES

ORANGE, CRANBERRY, OR APPLE JUICE
small or large
\$2.95/\$4.25

CHAI TEA
\$3.95

FOUNTAIN/ITALIAN SODAS
\$2.50

NEW MEXICO TEA COMPANY
mango black/coconut black/earl grey/seasonal
\$2.50

PELLEGRINO
\$2.50

HAND SQUEEZED LEMONADE
\$3.45



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LUNCH

50/50 BURGER* - a 50% beef, 50% bacon patty topped with provolone cheese, french fries, lettuce, tomato, and spicy mustard on the side (all beef patty available upon request) \$10.95

ALBUQUERQUE TURKEY - roasted turkey, provolone cheese, avocado, green chile, and roasted red pepper aioli on a house made green chile cheese biscuit \$9.25

CLUB SANDWICH - a triple decker sandwich with turkey, bacon, green chile, avocado, lettuce, tomato and roasted red pepper aioli, served on toasted sourdough \$9.25

CHICKEN SALAD SANDWICH - chicken, grapes, walnuts, and herbs with lettuce, served on a house made green chile cheese biscuit \$8.95

BLT SANDWICH - chile glazed bacon, lettuce, sliced tomato, and roasted red pepper aioli on toasted sourdough \$8.95

(1/2 sandwich 1/2 soup option for \$7.95)

VEGETARIAN PORTOBELLO SANDWICH - Balsamic marinated portobello, tomato, lettuce, provolone cheese, with a sundried tomato and olive tapenade, served on toasted focaccia \$8.45 (1/2 sandwich 1/2 soup option for \$7.95)

All of our sandwiches are served with your choice of: a cup of soup, chips and salsa, or French Fries. Or sub a green salad or fresh fruit for +\$0.95

SOPA DEL DIA - soups of the day (one vegetarian) cup or bowl \$3.50/\$5.95

CAESAR SALAD - romaine lettuce, grana padano cheese and cheese crisp, with caesar dressing \$7.95
add grilled chicken* +\$2.50

HERB CRUSTED SALMON SALAD* - grilled Atlantic salmon, herbs, mixed greens, sun-dried tomatoes, kalamata olives and seasonal vegetables with balsamic vinaigrette dressing \$12.95

STEAK WONTON SALAD - spring mix, carrots, cucumbers and steak wontons, with orange honey dressing \$10.95

BURQUE GIRL SALAD - grilled chicken, romaine, avocado, cucumber, radish, pine nuts and cotija cheese, with chile lime vinaigrette dressing \$10.50

CHILE SPICED FISH TACOS* - grilled rock fish, avocado, cabbage, cilantro and sriracha crema in mixed corn and flour tortillas, served with black beans and Spanish rice \$9.95

BLT CHICKEN TACOS - grilled chicken, chile glazed bacon, romaine, tomato, and sriracha crema in mixed corn and flour tortillas served with black beans and Spanish rice \$9.95

GOLD STREET ENCHILADAS - chicken or grilled vegetables in stacked corn tortillas with cheddar-jack cheese and our signature mole or your choice of red or green chile, served with black beans and Spanish rice \$12.95
with sirloin* +\$4.50

SIDES

MIXED GREEN SALAD
\$3.95

FRENCH FRIES
\$3.00

RED/GREEN CHILE
\$2.00

CHIPS AND SALSA
\$4.25

TEMPURA TOFU
\$3.95

AVOCADO
\$1.50

FRESH FRUIT
\$3.00

BLACK BEANS/SPANISH RICE
\$1.50

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