

CAFE PLAZUELA

Cuisines de Albuquerque

Huevos Rancheros

Blue corn tortillas topped with two eggs cooked to order. Chimayo red or Mesilla green chile, breakfast potatoes and pinto beans \$10

Sandia Breakfast Burrito

Scrambled eggs, chopped green chile, chorizo, Jack and Cheddar cheeses. Chimayo red or Mesilla green chile and breakfast potatoes. \$10

San Juan Benedict

Poached eggs, Canadian bacon on English muffin topped with chile con queso, with breakfast potatoes. \$12

Black Mesa Hash

Grilled sourdough bread covered with corned beef hash, two poached eggs and breakfast potatoes. \$10

Rocky Mountain Trout and Eggs

Rainbow trout filets dusted with blue corn meal and pan-roasted, served with two eggs cooked to order, toast and breakfast potatoes \$14

Black Angus Breakfast

8-ounce New York strip loin grilled to order, with two eggs of your liking, and breakfast potatoes. \$15

Plazuela Omelet

A three egg creation filled with mushrooms, Swiss chard and onions, topped with diced tomatoes and Swiss cheese. Served with breakfast potatoes \$10

Create Your Own Omelet

Ham, bacon, mushrooms, onions, tomatoes, peppers, Swiss, Jack & Cheddar, breakfast potatoes. \$11

Enchilada Breakfast

Three blue corn tortillas each stacked with shredded Jack & Cheddar cheeses and your choice of Chimayo red or Mesilla green chile. Served with a large flour tortilla and breakfast potatoes. \$9
Con huevo. \$10

Old Town Breakfast

Two eggs cooked to order, flour tortilla or toast and choice of green chile turkey sausage, ham or bacon, and breakfast potatoes \$10

From the Griddle and Iron

Buttermilk Pancakes

Warm Vermont maple syrup and butter. \$9

New Mexico Blue Corn Piñon Pancakes

Roasted piñon, Vermont maple syrup. \$9

French Toast

Warm Vermont maple syrup or house-made brandy peach sauce, served with your choice of green chile turkey sausage, ham or bacon \$10

Belgian Waffle

Warm Vermont maple syrup \$9
Sliced banana, pecan and whipped cream \$10
Berry medley and whipped cream \$10

BREAKFAST

Cereals and Continental

Sun-Dried Apricot & Cranberry Oatmeal

Served with brown sugar \$7

Seven Nut & Golden Raisin Granola

House-made crunchy granola of dried fruits and roasted nuts \$7
Available as a layered vanilla yogurt parfait. \$8

Kellogg's® Cereal

Bran Flakes, Shredded Wheat, Corn Flakes, Raisin Bran, Fruit Loops, or Special K. \$5
With fresh fruit \$6

Bowl of Sliced Strawberries

Yogurt or whipped cream \$5

Cafe Continental

Orange juice, fresh fruit, Starbucks® coffee or tea and your choice of buttered toast or a breakfast pastry. \$12

Danish, Muffin, or Bagel \$3

Toast

Whole wheat or white \$2

Ham, Bacon or Green Chile Turkey Sausage. \$3

Beverages

Orange Juice or Grapefruit Juice. \$4

Fresh Strawberry & Banana Smoothie. \$5

Tomato, V-8, Apple, Cranberry, or Grape Juice. \$3

Assorted Tazo® Tea Selection. \$3

Milk or Chocolate Milk. \$3

Soda \$2.50

Freshly Brewed Starbucks® Coffee. \$3

Espresso \$3.50

Latte. \$4

Cappuccino. \$4

Starbucks® Frappuccino \$4

Bottle Water \$3

Propel® Fitness Water. \$3

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STARTERS, SOUPS & SALADS

Organic Blue Corn Tortilla Chips

Served warm with house-made salsa fresca. \$6
With guacamole. \$9

Cafe Quesadillas

Grilled, seasoned chicken, Jack and Cheddar cheeses with chopped cilantro in a flour tortilla. \$9
With Hatch green chile \$10

Nacho Platter

Blue corn chips, Hatch green chile, pepper jack cheese, pinto beans, house-made guacamole, salsa fresca, and sour cream. \$10
With seasoned chicken or ground beef. \$12

Traditional Green Chile Stew

Tender pork, roasted green chile, potatoes, and onions. \$7

Sopa Del Dia

Proudly prepared each day using the finest ingredients \$6

Ensalada de la Casa

Baby greens, English cucumbers, sun dried tomatoes, toasted piñon \$6

Ensalada del Verano

Jicama, cucumber, mandarin oranges, and baby greens tossed with a fresh mango vinaigrette \$7

ENTRÉE SALADS

Old Town Caesar

Romaine, manchego cheese, red chile croutons, dijon caesar dressing \$10
With grilled chicken. \$13
With shrimp or salmon \$16

Southwestern Cobb

Romaine, Serrano ham, grilled chicken, eggs, avocados, tomatoes, Spanish blue cheese crumbles, with cilantro lime vinaigrette. \$12

Santiago Salad

Artichoke hearts, Manchego cheese, Spanish olives, fire-roasted Sweet red peppers and romaine lettuce tossed to order in a light saffron vinaigrette \$10

Fruit Plate

Sliced assorted melon, berries and pineapple, Served with cottage cheese. \$9

SANDWICHES

Double Roasted Prime Rib

Hand sliced and piled high on Texas toast with melted Jack cheese and cerveza onion, au jus \$12

Green Chile Cheeseburger

Cheddar cheese and Hatch green chile, lettuce, tomato and Bermuda onions \$11

Chicken Wrap

Grilled seasoned breast of chicken, shredded cheese and diced green chile wrapped in a large flour tortilla. \$10

Chipotle Barbecue Pulled Pork Sandwich

With our spirited chipotle-barbecue sauce on a toasted bun. \$10

Oven-Roasted Turkey Breast Club

Grilled sourdough, with smokehouse bacon, lettuce, tomato, mayonnaise and Bermuda onions \$10

Albacore Tuna Salad Sandwich

Celery, onion and sweet relish on toasted nine-grain bread \$10

All sandwiches are accompanied with your choice of:
papas fritas, sweet potato fries, cottage cheese, or sliced fresh fruits

ALL DAY DINING

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Plaza Vieja Fish Tacos

Cod fillets in white corn tortillas topped with Mexican slaw, pico de gallo and cilantro, served with papitas and pinto beans \$14

Sizzling Iron Skillet Fajitas

Seasoned beef or chicken with grilled onion and peppers, pinto beans, Spanish rice and flour tortillas. \$16

Enchilada Plate

Blue corn tortillas filled with Jack and Cheddar cheeses stacked and topped with red or green chile sauce, with pinto beans and Spanish rice. \$13
Con huevo. \$14
Beef or chicken. \$15

Carne Adovada Burrito

Red chile marinated pork, rolled in a large flour tortilla and topped with Chimayo red chile sauce and melted cheese, with pinto beans and Spanish rice. \$13

Chipotle BBQ Chicken

Grilled chicken breast with chipotle bbq sauce, hot mango relish, mashed sweet potatoes and Mexican slaw \$15

Pasta Plazuela

Tomato herb fettuccine tossed with Spanish chorizo, roma tomatoes, roasted garlic, white wine, cream and manchego cheese. \$15

Campfire Cedar Planked Salmon

Gin-marinated salmon cooked on a plank of cedar served with harvest rice and fresh vegetables. \$16

Red Chile Rib Eye and Enchiladas

Grilled to order 10-ounce rib eye smothered in New Mexican red chile sauce, blue corn cheese enchiladas, pinto beans and Spanish rice \$18

BEVERAGES

Summer Specialties

Cuervo Gold Margarita \$7.50
Raspberry, Mango, Melon, Pomegranate, Strawberry Margaritas \$10
Frozen Raspberry Limon Rickey
Bacardi Limon, raspberry, margarita mix \$10
Absolut Mango
Absolut Mandrin and Mango. \$10
Mojito
Bacardi Light, fresh mint, lime, soda. \$9

Wines by the Glass

Gruet, Brut, Sparkling Wine, New Mexico \$9
Beringer, White Zinfandel, CA \$7
Raymond, R. Collection, Chardonnay, CA \$8
Kendall Jackson, Vintner's Reserve, Chardonnay, CA \$9
Joseph Carr, Sauvignon Blanc, Napa, CA \$8
AS Laxas, Albarino, Spain. \$8
Lagaria, Pinot Grigio, Italy. \$7
Saint M, Riesling, Germany. \$7

Chalone, Pinot Noir, Monterey, CA \$9
Montes, Classic Series, Merlot, Chile. \$8
Cline, Syrah, Sonoma, CA \$8
Rosenblum Cellars, Vintner's Cuvee XXX, Zinfandel, CA \$9
Vina Salceda, Rioja, Spain \$10
Trumpeter, Cabernet Sauvignon, Argentina. \$8
Ferrari Carano, Cabernet Sauvignon, Sonoma, CA. \$14

Hops & Barley

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, O'Douls . . . \$4
Corona, Negra Modelo, Dos Equis XX, Santa Fe Pale Ale, Heineken, Fat Tire, Samuel Adams, New Castle Brown Ale, Sierra Nevada, Amstel Light. \$5