

CAFÉ ABIQUIU

SMALL PLATES

***Tamale Cake Napoleon (V,G)**
polenta cakes, mashed avocado, pico,
chipotle cream & red pepper coulis 9

***Elote Dip (V)**
three cheese Mexican street corn 9

Avocado Toast (V)
avocado, pico de gallo & cotija
on toasted artisan bread 9

Hummus (V)
topped with toasted piñon
with naan & tortilla chips 9

Thick Cut Frites 7
garlic & cotija cheese 8 (V)
green or red chile & cheese 8 (V)

House-made Chips & Salsa (V/N)
tortilla chips and house salsa 5
add guacamole 8

SOUP'S ON

Today's Hot Soup
crafted daily in house
Bowl 7 Cup 4

***Craft Beverages**
Fresh Mint Iced Tea
Rosemary Lemonade
3.75

DESSERTS

Chocolate Pinon Tart
rich dark chocolate with toasted pinon

Cheesecake
cajeta, prickly pear or raspberry coulis

Warm Apple Bread Pudding
with vanilla hard sauce

New Mexico Pistachio Sundae
with goat's milk caramel

7

BIG SALADS

***Strawberry Field Green Salad (V)**
with New Mexico pistachios, toasted
almonds, pickled onion, cotija cheese
and lemon vinaigrette 12
add chicken, shrimp, salmon or portobello 16

Sol Ensalada
grilled chicken, romaine, pinto beans,
avocado, pico de gallo, cotija and
jalapeno-ranch dressing in an open-
shell quesadilla 16 vegetarian 12

***Superfood Salad (V, GF)**
grilled portobello atop field greens & tossed
with quinoa, roasted beets, avocado, raw
pumpkin seeds and lemon vinaigrette.
Served with gluten-free toast points. 16

Caesar (V)
romaine hearts, crispy polenta croutons,
parmesan cheese and Caesar dressing 12
add chicken, shrimp, salmon or portobello 16

SANDWICHES

Served with choice of French Fries, House-made Potato Chips, Pinto Beans or Soup
~Udi's gluten-free multigrain toasted bread or gluten-free bun available upon request~

***Local Lamb Burger - El Rito, New Mexico**
on a brioche bun with spinach and onion mint marmalade 14

Green Chile Cheeseburger
roasted green chile, cheese and
aioli served on a brioche bun 14

***Portobello & Avocado (V)**
grilled portobello mushroom, melted
white cheddar, sweet pickled onion,
avocado & spinach on a brioche bun 13

Trout Tacos
crispy blue corn tortillas, trout,
chipotle cream, shredded romaine
lettuce, cheese, pico de gallo 14

Grilled Hamburger
fresh ground beef on brioche bun 12
cheeseburger *1
bacon *1
avocado *1
sautéed mushrooms *1

Grilled Cheese & Tomato Panini (V)
cheddar, Monterey jack and parmesan
cheeses on artisan naan 12
add bacon 13

ABL
avocado, applewood smoked bacon,
romaine hearts, tomato & mayo on
toasted sour dough bread 12
add cheese +1

A LA CARTA ENTREES

***Enchilada (V)**
choice of chicken, ground beef, ground lamb or portobello with pinto beans and red or green chile 15

Blue Corn Fried Trout
fried trout fillet, sweet corn polenta
cakes, chipotle cream & vegetable 15

Green Chile Mac & Cheese
creamy green chile cheese sauce 14
add chicken, shrimp or portobello 17

Chile Rellenos (V)
two chile rellenos, cheddar jack,
red or green chile and pinto beans 15

Quesadilla (V)
pico de gallo & chipotle cream 9
add chicken, shrimp or portobello 13

***Green Chile Ribeye Stew**
chunks of tender ribeye steak braised
with green chile and potatoes 16

Enchilada & Chile Relleno (V)
chile relleno, half portion enchilada,
red or green chile and pinto beans 15

DINNER ENTREES

Served with Soup or Salad, Vegetable and Choice of Mashed Potatoes, French Fries, or Sweet Corn Polenta Cakes

***Pan Seared Chicken (G)**
applewood bacon-wrapped chicken breast
basted with Dijon & apple pan sauce 21

Grilled Ribeye Steak (G)
12oz grilled ribeye with compound butter 30
crusted with garlic and New Mexico red chile 31

Fire Grilled Shrimp (G)
citrus, honey & herb basted 22

***Grilled Rainbow Trout (G)**
roasted sweet pepper coulis 27

Pan Seared Atlantic Salmon (G)
lemon-coriander coulis 24

* Denotes menu items inspired by Georgia O'Keeffe.
Ms. O'Keeffe was passionate about food and loved to create meals using herbs,
fruits and vegetables from her wonderful garden.... "carefully and simply prepared".