## **SMALL PLATES**

 $^{*}$ Tamale Cake Napoleon (*V,G*) polenta cakes, mashed avocado, pico de gallo, chipotle cream 10

Elote Dip (V)

three cheese Oaxacan street corn 10

Avocado Toast (V)

toasted ciabatta with pico de gallo 10

Lemon Garlic Shrimp

with toasted ciabatta 10

Thick Cut Frites 7

Poutine – New Mexico Style 9 (v) Garlic & cotija cheese 8 (v) Red Chile 8 (v) Green Chile 8 (v)

House-made Chips & Salsa (VN) tortilla chips and house salsa 6 add guacamole +3

# CAFÉ ABIQUIU

"...beautiful and pure, and very intensely alive."

Georgia O'Keeffe

### SOUP'S ON

Today's Hot Soup

crafted daily in house Bowl 7 Cup 5

### SIDE SALAD 6

House with choice of dressing Caesar with sourdough croutons

### HOUSE CRAFTED BEVERAGES

\*Fresh Mint Iced Tea

\* Rosemary Lemonade

3.95

## **SANDWICHES**

**SALADS** 

Add Chicken, Salmon, or Portobello + \$5

\*Abiquiu Chopped Salad (V) crisp romaine, bacon, tomato, avocado, red onion, cotija, croutons & our jalapeño ranch 15

\* Super Food Salad (VN, G) greens, sous vide beets, Moroccan spiced chickpeas, quinoa, avocado, almonds, pepitas, & citrus vinaigrette 15

#### Caesar (V)

romaine hearts, crispy warm polenta croutons, parmesan cheese and our Caesar dressing 15

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 leaves, and onion mint marmalade 17

Green Chile Cheeseburger

roasted green chile, cheese and aioli served on a brioche bun 16

Grilled Hamburger

fresh ground beef on a brioche bun 14 cheeseburger \*1 bacon \*1 avocado †1 mushrooms +1

\*Tacos ~ *Trout or Shrimp* three crispy blue corn taco shells, chipotle cream, shredded romaine, cheese, pico de gallo 16

Portobello & Avocado (V)

grilled portobello mushroom, melted white cheddar, sweet pickled onion, avocado & spinach on a brioche bun 15 \*ABLT

toasted sour dough, avocado, bacon, romaine hearts, tomato & mayo 15

Grilled Cheese & Tomato (V)

cheddar, monterey jack and parmesan cheeses on naan 14 add bacon +1

## A LA CARTA ENTREES

Shrimp & Grits - New Mexico Style creamy sweet corn cheese grits and red chile shrimp 19

Green Chile Mac & Cheese

topped with bacon shards 14 with grilled chicken 19

Quesadilla (V)

sweet corn, pico de gallo & chipotle with chicken 17 cream 12

**Green Chile Ranchero Stew** slow-braised chunks of steak & potatoes 19

Enchilada - Northern New Mexico Style (V) choice of chicken, ground beef, ground lamb or portobello ~ with pinto beans and red or green chile 17

Chile Rellenos (V)

red or green chile and pinto beans 17

**Chicken Fried Steak** 

with green chile cream gravy, mashed potatoes and vegetable 18

★Blue Corn Fried Trout

fried trout fillet, sweet corn polenta cakes & vegetable 16

Enchilada & Chile Relleno (V)

chile relleno, half-portion enchilada, red or green chile and pinto beans 17

## **DINNER ENTREES**

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

### Certified Angus Strip Loin (G)

12 ounce New York loin with compound butter 38 or crusted with garlic and New Mexico red chile 38

Shrimp Ajillo (G)

Chicken Manuel

herb marinated chicken breast, grilled portobello, green chile sofrito & melted aged white cheddar 25

\* Rainbow Trout (G) fire grilled boneless fillets 29

garlic, lemon & herbs 27

Pan Seared Salmon (G) Citrus-herb coulis 26

Shrimp & Salmon Combo (G)

pan seared salmon and garlic shrimp 29

\*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".

(V) Vegetarian (VN) Vegan (G) Gluten-free