

To Start

Guacamole (GF)

With freshly ripened Haas avocados, cilantro, lime and red onions

7.95

Blue Masa Encrusted Calamari (GF)

With a chipotle caper aioli

10.95

Sweet Gold Plantains (GF)

Ripened, smashed and twice cooked

5.75

Grilled Cilantro and Garlic Marinated Shrimp Skewers (GF)

With a mango chipotle sauce

7.95

Chipotle Ginger Marinated Steak Skewers (GF)

With a black bean and sesame sauce

9.95

Santa Fe Field Salad (GF)

Mixed organic greens with toasted pepitas

Dressed in lemon vinaigrette, mango vinaigrette or peanut dressing

6.50

Sopa del Día

Made daily with fresh seasonal ingredients

5.95

Fire Roasted Poblano Chile (GF)

Moderately spicy, filled with sautéed shrimp, Spanish onions, fresh tomato, cilantro, queso fresco and cheddar cheese

8.50

Quesadillas

With mild roasted green chiles, Spanish onions and white cheddar cheese

Char-Grilled Steak, Mushroom and Grilled Red Onion

7.50

Baja Shrimp and Baby Spinach

7.50

Fire Roasted Poblano Chile, Pepitas and Queso Fresco

7.50

Goat Cheese, Cilantro and Grilled Red Onion

7.50

Grilled Achioté Marinated Chicken

6.95

Turn a quesadilla into an entree with Mixed Organic Greens, Seasoned Rice and Santa Fe Black Beans for an additional 5.00

For Kids

Menu items available for children under 12—No onions, no chiles

Cheese Ques 3.95

Chicken Ques 4.95

Chicken Tacos 6.95

Steak Taco 7.95

Chicken Breast 4.95

Rice and Beans 2.50

Santa Fe is a community restaurant and we strive to serve the freshest, locally grown ingredients.

Santa Fe

Dinner—Con Carne

Dinners are served with Mixed Organic Greens, Seasoned Rice and Santa Fe Black Beans

Pulled Pork Tacos (GF)

Slow cooked pork with caramelized onions and white cheddar cheese

14.95

Spicy Smoked Sausage Grilled Tacos (GF)

With roasted red peppers, sweet red onions, cilantro and white cheddar cheese

14.95

Enchiladas Tipicos (GF)

Achiote grilled chicken, baby spinach, fresh tomatoes, queso fresco, salsa verde and white cheddar cheese

13.95

C.A.B. Ribeye (GF)

Char-grilled & served over caramelized onions with a Guajillo Chile Sauce

20.95

Grilled Oaxacan Tacos (GF)

Char-grilled chicken with our homemade mole poblano, caramelized onions and white cheddar cheese

13.95

Grilled Steak Tacos (GF)

House rubbed & char-grilled with sweet red onions, cilantro, lime and white cheddar cheese

14.95

Grilled Chicken Burrito

Achiote marinated chicken breast with Spanish onions, fresh tomatoes and white cheddar cheese

13.95

Grilled Steak Burrito

House rubbed and char-grilled with caramelized Spanish onions, fresh tomatoes and white cheddar cheese

14.95

Chimichanga de Pollo

Achiote marinated chicken breast, black beans, fresh tomatoes, Spanish onions, queso fresco and white cheddar cheese

14.95

Yucatan Pork Tenderloin (GF)

Marinated and char-grilled with a mango chipotle sauce

18.95

Add a grilled cilantro and garlic marinated shrimp skewer or chipotle ginger marinated steak skewer to your dinner for 5.00

Your Burrito can also be prepared with a Whole Wheat tortilla.

Meals marked with (GF) may be prepared GLUTEN FREE. Please inform your server if you would like us to prepare your meal GLUTEN FREE.

Gratuity of 20% will be added to parties of 6 or more.

Dinner Salads

Grilled Shrimp Skewer Salad (GF)

Cilantro and garlic marinated over mixed organic greens with toasted pepitas and a mango chipotle sauce

14.95

Blue Masa Encrusted Calamari Salad (GF)

With sliced avocado, grilled red onion and a chipotle caper aioli over mixed organic greens

15.95

Grilled Chicken Salad (GF)

With fresh guacamole, queso fresco, sweet almonds and fresh tomatoes over mixed organic greens

13.95

Grilled Steak Salad (GF)

House rubbed, char-grilled and sliced, with Enoki mushrooms and candied walnuts over mixed organic greens

14.95

Warm Goat Cheese and Roasted Beet Salad (GF)

With grilled red onion, toasted pepitas and candied mango over mixed organic greens with a mango vinaigrette dressing

13.95

Dinner—Fish and Vegetarian

Dinners are served with Mixed Organic Greens, Seasoned Rice and Santa Fe Black Beans

Grilled Tacos de Pescado – ask your server of today's fresh fish (GF)

*With fresh guacamole, lime, cilantro and white cheddar cheese
Substitute today's fish with Grilled Baja Marinated Shrimp*

14.95

Puerto Angel Surfer Burrito

Baja shrimp sautéed with Spanish onions, spinach, fresh tomatoes and white cheddar cheese

14.95

Fire Roasted Poblano Chiles (GF)

Moderately spicy poblano chiles filled with sautéed shrimp, Spanish onions, fresh tomato, cilantro, queso fresco and cheddar cheese

15.95

Enchiladas de San Miguel (GF)

Stacked blue corn enchiladas with mushrooms, spinach, fresh tomatoes, queso fresco, salsa verde and white cheddar cheese

13.95

Roasted Seasonal Vegetable Burrito

Ask your server of today's burrito

14.95

Roasted Sweet Potato Tacos (GF)

With toasted pepitas, caramelized onions, local goat cheese and white cheddar cheese served in grilled flour tortillas

13.95

Add a grilled cilantro and garlic marinated shrimp skewer or chipotle ginger marinated steak skewer to your dinner for 5.00

To Drink

Santa Fe Margarita <i>Sauza Hornitos Plata Tequila, Orange Curacao, A Splash of Orange Juice & Fresh Squeezed Lime On the Rocks or Straight Up</i>	8
Classic Frozen Margarita By the Glass Half Pitcher <i>Traditional Lime Black Raspberry Peach Fresh Strawberry Blue Curacao Pomegranate Mango</i>	6 15
El Nino Margarita <i>Don Julio Blanco Tequila, Orange Juice, Fresh Squeezed Lime & a Whisper of Cranberry Served Straight Up</i>	10
3 G's Margarita <i>Sauza Tres Generationes Anejo Tequila, Cointreau & Fresh Squeezed Lime Served on the Rocks</i>	10
Free Radical Fighter <i>Oro Azul Blanco Tequila, Cointreau & Fresh Squeezed Lime Mixed with Antioxidant Rich, 100% Pomegranate Juice Served Straight Up</i>	9
Fingar Margarita <i>Cuervo Gold Tequila Shaken with a Splash of Orange Juice & Fresh Squeezed Lime Topped with a Floater of Grand Marnier... Local Favorite! Served on the Rocks</i>	8
Santa Fe Agave Flight <i>The Wonderful World of Tequila Starts Here... A .5oz Shot of Sauza Conmemorativo, El Tesoro Reposado & Vida Reposado Finished with a Classic Sangrita Shot</i>	16
La Paloma <i>Herradura Blanco Tequila, Fresh Lime Juice & Grapefruit Soda</i>	8.5
Pomegranate Vodka Martini <i>Stoli White Pom Vodka & Pomegranate Juice Served Straight Up</i>	7.5
Draft Beer <i>Dos Equis Amber & Negra Modelo Always On Tap Please Ask Your Server About Our Seasonal Beer On Tap</i>	5
Bottled Beer <i>Corona Pacifico Modelo Especial Sol Imperial Sierra Nevada Heineken Heineken Light Red Stripe Amstel Light Budweiser Bud Light Erdinger N.A.</i>	5 4 3.5
Fountain Soda <i>Coke Diet Coke Ginger Ale Sprite Tonic Iced Tea Lemonade</i>	1.75
Juice <i>Cranberry Juice Pineapple Juice Grapefruit Juice Orange Juice</i>	1.75
Saranac Root Beer	2.5
Saratoga Water	5.5

Types of Tequila

Blanco or Silver

A Blanco tequila is a clear and transparent, fresh from the still tequila and is bottled immediately after the distillation process.

Reposado

A Reposado tequila has been rested in white oak casks for more than two months and up to one year.

Añejo

An Añejo tequila has been rested in white oak casks for more than one year but less than three. Añejo tequilas are often rested in barrels that have been previously used to rest Reposado tequilas.

Extra Añejo

An Extra Añejo tequila has been rested in white oak casks for more than three years. This category of tequila was introduced in 2006.

Prices Listed by the Shot
Additional \$1 for Margarita

r800 Silver soft/sweet/floral	7
r800 Añejo caramel/vanilla/toasted coconut	8
Cabo Wabo Blanco pure/citrus/silky	8
Cazadores Blanco slightly sweet/soft finish	7
Cazadores Reposado light fruit/pepper	7
Cazadores Añejo authentic smooth flavor	8
Corazon Blanco silky/nutty/spicy	9
Corazon Reposado dry fruits/bell pepper/herbal	10
Corazon Añejo rich/vanilla/almond	11
Corzo Silver citrus/herbs	9
Corzo Reposado oak/vanilla	10
Corzo Añejo rich/caramel/oak	11
Cuervo Platino roasted pineapple/figs/cedar	11
Cuervo Reserva de la Familia Extra Añejo almond/apple/cinnamon	19
Don Julio Blanco pure agave/citrus/black pepper	9
Don Julio Reposado pear/apple/honey	10
Don Julio Añejo wild honey/vanilla/butterscotch	11
Don Eduardo Silver citrus/fresh mint	9
Don Eduardo Reposado crème brulee/tropical flowers/smooth	10
Don Eduardo Añejo rich/full/smoky	11
El Tesoro Platinum fresh agave	10
El Tesoro Reposado mellow/wood	11
El Tesoro Añejo balanced/strong herb/oak/smoke	12
Espolon Blanco tropical fruit/vanilla/brown spices	7
Espolon Reposado clove/earthy/floral	8

Tequilas

Gran Centenario Plata herbal/citrus/smooth	9
Gran Centenario Reposado mild spice/slightly oaky	10
Gran Centenario Añejo vanilla/velvety finish	11.5
Herradura Blanco smoky/herbal/citrus	8
Herradura Reposado grass/citrus/honey	8
Herradura Añejo chamomile/cinnamon/pear	9
Herradura Seleccion Suprema Extra Añejo rose petal/vanilla/cocoa	39.5
Milagro Silver herbal/citrus/slightly briny	8
Milagro Reposado light/fruit/spicy finish	8
Milagro Añejo medium body/butterscotch/grilled fruits	9
Milagro Select Barrel Reserve Reposado vanilla/honey	16
Monte Alban Mezcal fresh agave	7
Oro Azul Blanco roasted green pepper/white pepper	8
Oro Azul Reposado vibrant/dried tropical fruit	8
Oro Azul Añejo toffee/vanilla/spice	11
Patron Silver crisp/clean/citrus	9
Patron Reposado fresh/oak	10
Patron Añejo bittersweet chocolate/mint/orange	11
Patron XO Cafe chocolate/fresh-roasted coffee/smooth	9
Sauza Hornitos Plata clean/floral/clove	7
Sauza Conmemorativo fresh cut oak/ripe fruit/raisin/clean	7
Sauza Tres Generationes Plata medium body/minty	8
Sauza Tres Generationes Añejo butterscotch/balanced finish	9
Scorpion Mezcal Reposado dry smoke/sweet/lime	8
Vida Reposado white oak/smoky/citrus	11

White Wines

Gazela Vinho Verde—Portugal crisp/apricot/grapefruit	6/18
Kanu Chenin Blanc—South Africa nectarine/green melon	7/21
Pepperwood Grove Chardonnay—California green apple/fresh lime	6/18
Yauquen Torrontes—Argentina crisp fruit/minerals	7/21

Red Wines

Mark West Pinot Noir—California red raspberry/jam/baked peach	7/21
Alamos Malbec—Argentina black plum/spice	7/21
Sterling Vintner's Collection Meritage—California cedar/mocha	7/21

Celebration

La Marca Prosecco—Italy ripe citrus/lemon/green apple	33
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