



santafeplazacafe.com

HOME OF *FINE FOOD*

breakfast served from 7am – 11am
lunch & dinner served from 11am – 9pm



santafeplazacafe.com

breakfast

Eggs & Omelets

Served with hash browns & whole wheat toast.
Egg Beaters or egg whites available on any order. 95¢

The Traditional

Two eggs prepared to your liking and served with your choice of ham, chorizo, bacon, sausage or turkey patty. 9.95

Greek Omelet

Four egg omelet filled with feta cheese, grilled onions, sautéed greens and tomatoes. Served with hash browns and toast. 10.25

Build Your Own Omelet

Choose your favorite 3 ingredients:
Swiss, cheddar, feta, mushrooms, green pepper, onions, tomato, salsa, chopped green chile; bacon, ham, chorizo, sausage, turkey patty. 10.25

Chile Relleno Omelet

Four egg omelet filled with two roasted green chiles stuffed with jack cheese, smothered in more chile. Served with hash browns and a flour tortilla. 10.50

Plaza Breakfast

Two pancakes, two eggs, two sausages, two bacon and hash browns. 12.95

Breakfast Burrito

Scrambled eggs and cheese rolled in a flour tortilla and topped with red or green chile and cheese. Served with beans, hash browns and a flour tortilla. 8.95

Huevos Divorciados

Two eggs on a corn tortilla topped with chipotle and tomatillo salsa. Served with guacamole, sour cream, beans, hash browns and a flour tortilla. 9.25

Chicken Fried Steak and Eggs

Breaded beefsteak and homemade country gravy with two eggs. 12.95

From the Griddle

Buttermilk Pancakes

Light, fluffy and made to order!
One / 4- Full Stack (2) / 7.95

Blue Corn Piñon Pancakes

Blue corn meal and fresh piñon nuts make these pancakes a delicious alternative to the norm.
One / 4.75 Full Stack (2) / 9.50

French Toast

Thick Halla bread toast dipped in our special egg batter. 7.95

Local Favorites

NM Steak and Egg Breakfast

Rib eye steak and two eggs any way you like them. Smothered with red or green chile. Served with hash browns, pinto beans and a flour tortilla. 15.95

Huevos Rancheros

Two fried eggs on a yellow or blue corn tortilla. Smothered with your choice of red or green chile and topped with jack cheese. Served with beans, hash browns and a flour tortilla. 8.50

Blue Corn Enchiladas

Two eggs on layered blue corn tortillas, topped with chile and cheese. Served with beans, hash browns and a flour tortilla. 9.95

Posole Pork or Menudo

Hominy stew with your choice of pork or tripe. Served with chile and a flour tortilla. 8.50

Papas Fritas

Home fries, two eggs, chile and cheese topped with sour cream and scallions. Served with a flour tortilla. 9.25



Hot Drinks

House Coffee

Regular or decaffeinated 2.25

Hot Organic Tea 2.50

Black: Breakfast Blend, Earl Grey and Indian Chai

Green: Pomegranate Green and Northwest Minty Green

Herbal: Rooibos Red Spice & Relaxing Chamomile

Espresso 3.25

Cafe Latte

Espresso and steamed milk. 4.25

Mexican Hot Chocolate 4.25

Cafe Mocha

House coffee, chocolate and steamed milk, topped with whipped cream. 4.25

Mexican Mocha

Mexican chocolate, steamed milk and espresso. 4.75

Chai Latte

Black tea and exotic spices with steamed milk. 4.95

Cafe au Lait

Steamed milk, espresso and foam. 4.95

The Healthy Side

Santa Fe Smoked Salmon

Toasted bagel with cream cheese. Topped with sliced tomatoes, smoked salmon, pickled onions, capers and chopped green chile. 12.75

Piñon Pepita Granola

Homemade golden brown granola with dates and raisins. Served with milk and fresh berries. 8.95

Yogurt Parfait

Layers of yogurt, homemade piñon-pepita granola and fresh seasonal fruit. 8.95

Oatmeal

Piping hot rolled oats. Served with milk. 6.25

Harvest Oatmeal

Steaming hot oats topped with homemade granola, fresh fruit and yogurt. 8.95

Blueberry Muffins 2.95

Toast 2.25

Cinnamon Rolls 3.75

TRY SANTA FE'S

Best Bacon!

Add to your order:

Thick-cut sugar-cured bacon, premium link sausage, house-made turkey patties, house-made chorizo 3.95

Pure maple syrup 1.95

Or add strawberries, banana, walnuts or pecans 1.75

Please Note:

One check will be presented to parties of six or more with an 18% gratuity already added, and to parties requesting separate checks.

Cold Drinks

Cold Sodas 2

Juices

Apple, Cranberry, Grapefruit. 3
Fresh-squeezed Orange. 3.25 - 3.75

Milk 2.65 - 3.25

Lemonade 4.25

Floats 3



santafeplazacafe.com

lunch & dinner

Appetizers

Ceviche

Fish marinated in lime juice, tomatoes, onions, cilantro and jalapeños. Served with crispy homemade corn tortilla chips. 9.25

Plaza Nachos

Corn tortillas topped with beans, melted cheese, chipotle salsa, sour cream, guacamole, lettuce and tomato. 8.95

Guacamole and Chips

Guacamole with crispy homemade corn tortilla chips. \$10

Hummus and Pita

Garbanzo bean and tahini purée. Served with pita bread. 8.25

Chicken Quesadilla

Large flour tortilla, guacamole, Jack cheese and chipotle salsa. 7.95

Salsa and Chips

Salsa and crispy homemade corn tortilla chips. \$5.25

Soup & Salad

Soup

Tortilla, Soup of the Day
4.25 / cup or 7.50 / bowl

Greek

Field greens, tomatoes, cucumbers, red onion, feta cheese, mint and Kalamata olives. Served with Greek vinaigrette dressing. 10.75

House

Mixed greens topped with carrots, red onion, tomatoes, cucumbers. 8.25

Tostada

Tomatoes, corn relish, green chile, lettuce, red onion, and corn tortilla. Tossed with a red wine vinaigrette. 9.95

Sirloin

Marinated and seared New Mexico beef strips on top of a mixed green salad. Filled with crumbled bleu cheese, bacon bits, tomatoes, onions and corn; tossed in an oregano red wine vinaigrette. 13.25

Chopped

Avocado, tomato, corn, green chile, apple, red onion, red bell pepper, corn tortilla and cumin-lemon vinaigrette. 9.50

PLAZA CAFE
Salad Dressings
 Greek Vinaigrette
 Ranch
 Bleu Cheese
 Balsamic Vinaigrette
 Cumin Vinaigrette

served with a sopapilla

New Mexican

New Mexican Burrito

A traditional flour tortilla filled with your choice of calabacitas, chicken, pork, chopped steak, or fresh sliced prime rib and smothered with red or green chile and cheese. 11.95

Enchiladas

Authentic corn tortillas rolled (when ordering yellow and flat if ordering blue), filled with your choice of calabacitas, chicken, pork or chopped steak. Then smothered with red or green chile and cheese; served with pinto beans and Spanish rice. 10.95

Cashew Mole Enchiladas

Chicken enchiladas topped with our savory mole sauce and sour cream. Served with beans and rice. 12.25

Bowl of Chile

Chile served with pinto beans, jack cheese, sour cream, onion and a choice of calabacitas, carnitas, Carne Asada or chicken. 8.50

SORRY,
We cannot be responsible for chile that is too **hot!**



Fajitas

Choose New Mexico raised beef, chicken or portabello mushrooms. Grilled with peppers and onions. Served with pico de gallo, guacamole, sour cream, pinto beans, rice and flour tortillas. 14.95

Taqueria Tacos

Three soft tacos generously filled with your choice of carnitas, Carne Asada, chicken or calabacitas. Topped with avocado slices, onions, fresh cilantro and a side dish of Spanish rice and beans. 11.95

Crispy Fish Tacos

An abundance of fried fish piled high on three yellow corn tortillas and topped with chipotle ranch dressing, cabbage, diced tomatoes, ripe slices of avocado and three fiery salsas. 13.45

Indian Taco

Fry bread topped with meat, beans, cheese, chile, lettuce and tomatoes. 9.25

Frito Pie

Fritos topped with beef, chile, beans, cheese, lettuce and tomatoes. 8.25

Plaza Café House Specialties

New York Strip Steak

Strip steak topped with our house seasoning and butter sautéed mushrooms. Served with mashed potatoes and gravy and seasonal vegetables. 18.95

Green Chile Meatloaf

Stuffed with sautéed greens, corn, green chile and Jack cheese. Served with mashed potatoes and seasonal vegetables. 13.75

Spaghetti Marinara

Spaghetti with meatballs and cheese. 13.45

Chicken Fried Steak

Breaded New Mexico raised beefsteak served with brown gravy, mashed potatoes and seasonal vegetables. 13.25

Steak & Enchiladas

New Mexico raised 8 oz rib eye steak served with two-cheese enchiladas. Smothered in chile and served with rice, beans and a tortilla. 15.95

Spicy Fish & Chips

Beer-battered cod fillet with habanero tartar sauce, jalapeño malt vinegar and red chile fries, slaw. 14.25

Toppings

Add to your order:

Jack, Swiss, Cheddar,
Green Chile, Grilled Onions,
Grilled Mushrooms. 0.75 each

Avocado slices. 0.85

lunch & dinner
served from
11am – 9pm

Burgers

Plaza Burgers

Made from 100% New Mexico Beef
Served with fresh cut fries, lettuce,
tomato, onion and pickles.

Classic 8.95

Cheeseburger 9.70

Green Chile Cheeseburger 10.45

Bacon Cheeseburger 11.25

Turkey Basil Burger

Fresh ground turkey breast blended with
Parmesan cheese and fresh basil. 10.95

Sandwiches

Portobello Mushroom Sandwich

Marinated mushroom cap served on a
hamburger bun and topped with melted
Swiss cheese and guacamole. 10.25

Gyro

Traditional Greek blend of lamb and beef, red
onions, feta cheese, tomatoes and cucumber
sauce. Wrapped in pita bread. 9.25

Rio Grand Turkey Club

Fresh baked turkey, bacon, lettuce,
mayonnaise and tomato. 11.95

Desserts

Key Lime Pie

Graham cracker crust, tart custard filling and
topped with french vanilla whipped cream. 6.25

Caramel Apple-Pecan Pie

Mexican caramel over apple pecan pie. 6.25

Cherry Pie

Tart cherries with a cobbler topping. 5.25

Coconut Cream Pie

Coconut cream custard in a macaroon shell. 6.25

Cherry Pie

Tart cherries with a cobbler topping. 5.25

Tres Leches

Traditional Latin American dessert.
Almond-orange cake drenched with sweet milk
and served with strawberries. 6.25

Flan of the Day

Mexican custard. 5.25

Carrot Cake

Filled with raisins, walnuts and a
butter cream frosting. 6.25

Chocolate Cake

Dark chocolate cake and a rich
chocolate frosting. 6.25

Red Velvet Cake

Classic Plaza red cake with a light
cream cheese frosting. 6.25

Chocolate Cake Sundae

Vanilla ice cream, chocolate syrup,
whipped cream and walnuts. 9.25

Banana Split

Three homemade ice creams served with
banana, nuts, cherries, whipped cream,
caramel, and chocolate sauce. 7.95

Sopaipilla Sundae

A sopaipilla topped with vanilla ice cream,
chocolate syrup and whipped cream. 6.25