

Atrisco Cafe & Bar



Lunch Menu

"Atrisco" comes from an Aztec word that means "by the water's edge." Atrisco is a large Spanish land grant that reaches from Albuquerque south along the Rio Grande. From the edges of the Rio Grande, Atrisqueños have grown and harvested the native foods of New Mexico for over 400 years.

The Atrisco Cafe & Bar is a third generation family restaurant with its roots at the corner of Atrisco Boulevard and Central Avenue in Albuquerque. It was here from the 1940s to the 1970s that my grandmother, Sophia, operated the Central Cafe. My mother, Georgia, and her siblings grew up working at the Central Cafe in the Atrisco barrio. There they developed a love of chile while learning how to run a great restaurant. The Atrisco Cafe & Bar benefits from the wisdom of my mother, my father, Richard, and my aunts and uncles, as they owned and operated the Mayflower Cafe, Tomasita's, Tia Sophia's, and Diego's. For over 40 years, our family has relied on simple recipes, quality ingredients, and friendly service.

We hope to be your neighborhood cafe.

George Gundrey

DeVargas Center • 193 Paseo de Peralta • 505-983-7401 • www.atriscocafe.com

Lunch and Dinner: 11:00am to 9:00pm every day

Weekend Breakfast: 8:00am to 1:00pm Saturdays and Sundays

Visit our sister restaurants!

Tomasita's Santa Fe • 500 South Guadalupe St • Santa Fe • 505-983-5721

Tomasita's Albuquerque • 4949 Pan American Freeway • Albuquerque • 505-344-1204

www.tomasitas.com

Northern New Mexican Favorites

All our red and green chile is grown in the lower Rio Grande valley of New Mexico near the towns of Hatch and Salem. Our beef is raised locally and humanely. Chips, tortillas, tamales and posole are made from GMO free corn grown by family farmers. New Mexican entrees served with a sopaipilla.

Enchiladas

Served flat with onions, pinto beans, rice, and your choice of chile.

Cheese 9.50, **Chicken** 11.95

Ground beef 11.95

Trio (three rolled enchiladas, one beef, one chicken, one cheese) 12.50

Veggie Especial (grilled mushrooms, onions, peppers, squash with cheese) 11.50

Add an egg: 1.15 **Blue corn:** .60

Burrito or Stuffed Sopaipilla

Served in the traditional New Mexican style smothered with cheese and your choice of chile.

Roast beef (cooked medium) 11.95

Chicken 11.95

Roast leg of lamb 13.50

Carne Adovada 11.95

Ground beef 11.95, **Combination** (refried beans and ground beef) 11.95

Veggie Especial (grilled mushrooms, onions, peppers, and squash plus whole beans) 10.95

Bean (made with refries) 9.95

Substitute a whole wheat tortilla: .60

Taco Plate

Tacos served with guacamole, salsa, pico de gallo and your choice of beans, rice, or posole. Soft by request.

Ground beef 12.50 (3 tacos) 9.95 (2 tacos)

Chicken 12.50 (3 tacos) 9.95 (2 tacos)

Bean 10.50 (3 tacos) 8.95 (2 tacos)

Chalupas

Two crispy corn tortillas topped with refried beans, melted cheese, lettuce, tomato, and guacamole.

Salsa and sour cream on the side.

Chicken 11.95

Ground beef 11.95

Veggie Especial (grilled mushrooms, onions, peppers, and squash) 10.95

Bean 9.95

Chile Rellenos

Two chiles stuffed with cheese, covered with bread crumbs and served with green chile, rice, and beans. 12.25

Tamale Plate

Two house-made pork tamales with cheese, rice and beans, and your choice of chile. 11.95

Atrisco Combo

A relleno with green chile, a blue corn chicken enchilada with red chile, and a beef taco served with posole and beans. 13.50

Rio Grande Plate

A rolled chicken enchilada with red chile, a beef taco, posole, rice, beans, and green chile. 12.95

Chimayo Plate

A house-made pork tamale with red chile, a ground beef enchilada with green chile, rice and beans. 12.95

For Lighter Appetites

Relleno Bueno Plate

One relleno with green chile, posole, and beans. 8.95

Lite Plate

A rolled chicken enchilada, rice, beans, and posole with your choice of chile. 8.75

Huevos Rancheros

Two free range eggs on a corn tortilla, topped w/cheese and your choice of chile, served with beans. 9.50

Bowls

All bowls are served with a sopaipilla or tortilla.

Bowl of Chile

Any combination of chile, beans, posole, ground beef, or chicken. 7.50

Add cheese: .60 **Sub a whole wheat tortilla:** .50

Bowl of Menudo

Santa Fe's scientifically proven hangover cure. Served with your choice of chile. Oregano flakes, lime, and onion served on the side. Posole or beans optional.

Bowl: 7.95 **Cup:** 4.50

Black Bean Soup

A mildly spicy pureed black bean soup.

Bowl (served with a tortilla): 5.95 **Cup:** 3.25

House Specials

Roast Leg of Lamb Burrito

Colorado leg of lamb roasted to perfection and thinly sliced, served with your choice of red or green chile. 13.50

Carne Adovada

Marinated pork in a spicy red chile sauce, baked in the oven and covered with cheese. Served with rice and beans. 12.50

Green Chile Stew

A hearty bowl of green chile stew made with beef, potatoes, tomatoes, herbs and spices. Served with a tortilla. Bowl: 9.75 Cup: 5.25

New Mexican Steak Plate

A 6 ounce all natural sirloin steak served with a rolled cheese enchilada with green chile, a tamale with red chile, posole and beans. 17.50

Green Chile Cheese Burger Deluxe

Local, free-range ground beef, green chile, your choice of cheddar, swiss, American, or blue cheese. Served with choice of house-cut french fries, side salad, cole slaw, or a cup of black bean soup. 11.50

Central Cafe Meat Loaf

Albuquerque style – featuring locally raised beef, jalapeno mashed potatoes and grilled vegetables. 11.95

Southwestern Chicken Salad

Marinated and perfectly cooked strips of chicken on top of romaine and spring mix, served with corn salsa, avocado, tomatoes, peppers, pumpkin seeds, and citrus vinaigrette. 11.50

Yia Yia Sophia's Greek Salad

Romaine lettuce with cucumbers, peppers, tomatoes, kalamata olives, salami, greek feta cheese, hummus and sopaipitas. Served with our house-made creamy greek dressing. 11.50

Classic Hamburger

Made with local, all natural ground beef. Served with french fries, salad, cole slaw or soup. 10.50
Add green chile or cheese (cheddar, swiss, American, or blue): .60 each. Add bacon: 1.25

Sandwiches

Served on multi-grain bread with cole slaw. Substitute french fries for cole slaw for 1.00.

Add green chile to any sandwich: .60

Grilled Roast Beef All natural roast beef grilled with your choice of cheddar, swiss, or American cheese. 8.95

Bacon, Lettuce and Tomato Crispy bacon, fresh tomato, lettuce and mayonnaise. 8.50

Add avocado: 1.25

Grilled Cheese Sandwich Your choice of cheddar, swiss, or American cheese. 7.50

Sides and Extras

House-cut french fries 2.95

Jalapeño mashed potatoes 2.75

Cole slaw 1.75

Flour or corn tortilla .75

Whole wheat tortilla .95

Extra sopaipilla .75

Sour cream 1.00

Extra cheese 1.00

Side Guacamole 2.95

Side of chile, rice, posole, or beans 1.75



Please allow us to add a gratuity of 18% to parties of 5 or more if you are pleased with the service.

Please let us know if you are gluten free or have food sensitivities - we have many options for you!

Note: The NM Environment Department requires us to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Margaritas

Enjoy all our margaritas made with 100% agave tequilas and our own house-made sweet and sour recipe.

House Margarita made with silver tequila.

On the rocks	6.75
Half liter	12.50
Liter	24.00

Rio Grande Gold Margarita - a special margarita made with a blend of reposado tequila and Grand Marnier, served on the rocks. 7.95

Platinum Margarita with premium Espolon Blanco and Cointreau 7.95

Silver Coin for the margarita connoisseur made with Herradura Silver tequila and Cointreau. 9.00

Frozen Margaritas

House Frozen Margarita made with reposado tequila 7.50

The FROGG frozen margarita with a splash of Grand Marnier. 8.50

The Swirl our frozen margarita with a swirl of house-made sangria. 7.75

Frozen Fruit Margaritas 7.75

Raspberry
Strawberry
Mango

Fruit margaritas available on the rocks 6.95

Specialty Cocktails

Lemon Drop fresh lemon juice, Absolut Citron, simple syrup with a sugar rim served up. 8.50

Horny Juanita Sweet margarita made with Hornitos Reposado, Chambord, raspberries, lemon juice. 9.00

Red Sangria

Glass 6.50, 1/2 liter 12.00 liter 22.00

White Sangria

Glass 6.50, 1/2 liter 12.00 liter 22.00

White Wine

Pinot Grigio	6.50
Chardonnay, House	6.50
Chateau Ste. Michele Chardonnay	7.95
White Zinfandel	6.50

Red Wine

Pinot Noir	6.50
Merlot	6.50
Cabernet Sauvignon	6.50
Doña Paula Malbec	9.00

Tractor "Delicious Red" Hard Cider 16 oz can 7.50

Soft drinks

Coke, Diet Coke, Sprite, Dr Pepper, Orange, Lemonade, Ginger Ale, Root Beer, Iced Tea, Milk, Coffee, Decaf, Assortment of Hot Teas 2.85

Zuberfizz all natural soda (cream or chocolate) 2.95

Our drinking water and ice are filtered.

Beer

Draft Beers

5.25

Santa Fe Pale Ale from Santa Fe's oldest microbrewery
Sierra Blanca Alien Amber smooth, malty ale, not hoppy
La Cumbre Elevated IPA New Mexico's gold medal winner!
Dos XX Lager classic Mexican lager

Bottle Beers

Corona, Dos Equis Amber, Negra Modelo, Modelo Especial	5.00
Bud, Bud Lt, Coors Lt, O'Doul's	3.95
Michelob Ultra	4.10

Appetizers

Guacamole and Chips 6.95

Chips and Salsa 3.25

Queso with Chips 5.95

Tres Amigos Guacamole, Salsa, and Chips 7.50

Cuatro Amigos Guacamole, Queso, Salsa, and Chips 10.95

Quesadilla

A flour tortilla topped with melted cheese, green chile, lettuce, tomato, guacamole, and salsa. 6.25

Add chicken or beef: 2.25

Add grilled veggies: 1.75

Nachos Grande

Chips covered with queso, taco meat, refries, and green chile. Served with guacamole. A meal in itself. 11.50

Half order of nachos 7.25

Green Chile Queso Fries 6.25

Mushroom Caps

Breaded, deep fried and served with ranch dressing. 5.50

Cup of Black Bean Soup 3.25

Garden Salad

A generous portion of salad with your choice of citrus vinaigrette, balsamic, blue cheese, ranch or creamy greek dressing. 5.25 Side Salad. 3.25

Blue Cheese Wedge Salad

A quarter head of iceberg lettuce with our house-made blue cheese dressing, blue cheese crumbles, bacon bits, onions, peppers, and tomatoes. 5.95

Desserts

All desserts are house-made.

Natillas Classic New Mexican vanilla cream custard. 3.75

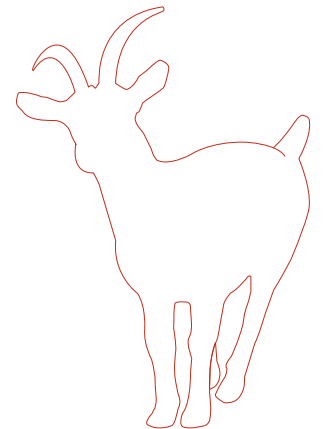
Flan 4.50

Apple Pie 4.95

A la mode 6.95

Brownie Sundae 6.95

Dessert Sopaipilla A sopaipilla stuffed with vanilla ice cream and smothered with strawberry sauce. 6.95



Gift cards available!