

# Atrisco

## Cafe & Bar



Take this menu home for carry out! Call 505-983-7401 or order online at atriscocafe.com

### 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 leg of lamb** 13.50

**Roast beef** (cooked medium) 11.95

**Chicken** 11.95 **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

### 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 or 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

### Flautas

Now available every day!

Four rolled deep-fried chicken flautas with guacamole, salsa and Pico de Gallo, Spanish rice & refried beans. - 12.95

### AtrisCombo

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

### 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

### Salads, Burgers, and More

#### 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. 12.50

#### Classic Hamburger

Made with local, all natural ground beef. Served with french fries or salad. 10.50

**Add green chile or cheese (cheddar, swiss, American, or blue): .60 each. Add bacon: 1.25**

#### Grilled Roast Beef

All natural roast beef grilled with your choice of cheddar, swiss, or American cheese. Served with choice of french fries or salad 9.50 Add green chile .60

### 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**

### 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

## 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

### Garden Salad

A generous portion of salad with your choice of citrus vinaigrette, balsamic, blue cheese, or ranch dressing. 5.25

Side Salad. 3.25

## Desserts

All desserts are house-made.

**Natillas** Classic New Mexican vanilla cream custard. 3.75

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

*Gift cards available!*



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

### 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

## Beer

### Draft Beers

5.50

**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

**Red Sangria** Glass 6.50, 1/2 liter 12.00 liter 22.00

### White Wine

House Pinot Grigio, Chardonnay, or White Zinf 6.50

Chateau Ste. Michele Chardonnay 7.95

### Red Wine

Pinot Noir, Merlot, 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.