



Dinner Menu

Between 1870 and 1880 when the Wild West was being tamed, Railroads became the great connectors. The Denver and Rio Grande between Denver and the Territory of New Mexico was formed. Fondly referred to as the “Chile Line”, its seven hour run from Antonito to Santa Fe through mountain, mesa, and river valley connected villages, pueblos, towns and cultures. The D&RG was the timekeeper, the newspaper, the friend of children, and the transporter of local goods - lumber, pinon, wool, chile and fruit. Due to the decline in the demand for lumber, track on the line was greatly reduced in the 30’s. On September 1, 1941, the Chile Line left the Guadalupe Station on its last northbound run.

Today the red - brick station house, constructed in 1904, still stands. It now houses Tomasita’s, a distinctly Northern New Mexican Restaurant. Our recipes have been handed down for generations, and still stand as witness to the melding of cultures that together once depended on the corn, chile, beans and fruit of the area. Since 1974 the Maryol family has maintained a commitment to the recipes and ingredients of New Mexico, making Tomasita’s the local’s favorite for over 40 years. In December of 2017, Tomasita’s finally responded to popular demand and opened its second location in Albuquerque.

A MESSAGE TO OUR GUESTS... Residents and frequent visitors have come to love the spice of our cuisine and depend on their chile “fix”. At Tomasita’s, chile is a main ingredient of our dishes and we serve it HOT. If you are new to the taste, please ask for a sample of our chile before ordering so that we may serve you better.

tomasitas.com

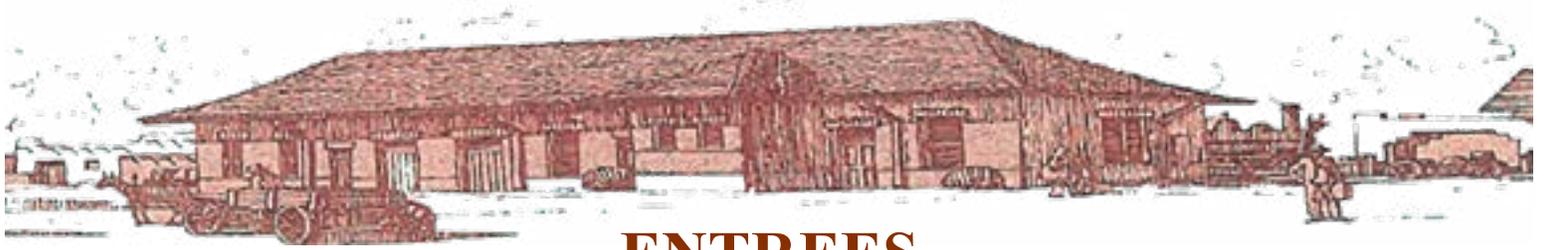


atriscocafe.com

Tomasita’s Santa Fe
500 South Guadalupe Street
Santa Fe, NM
(505) 983-5721

Tomasita’s Albuquerque
4949 Pan American Freeway NE
Albuquerque, NM
(505) 344-1204

Atrisco Cafe & Bar
DeVargas Center
193 Paseo de Peralta, Santa Fe, NM
(505) 983-7401



ENTREES

We use natural ingredients whenever possible. Our red & green chile is grown by New Mexico farmers. 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 include a sopaipilla, honey butter and New Mexico raw honey.



ENCHILADAS

Served flat with cheese, onions, pinto beans, rice, garnish and your choice of red or green chile.

- Cheese enchilada - 9.95
- Ground beef enchilada - 11.95
- Chicken enchilada - 11.95
- * Vegetable enchilada - 11.50
- Blue Corn - .50**
- Add a fresh egg - .95**

BURRITO GRANDE or STUFFED SOPAIPILLA

Served with cheese and your choice of red or green chile.

- Roast beef - 11.95
- Ground beef - 11.95
- Combination (Ground beef & refries) - 11.95
- Bean - 9.50
- Chicken - 11.95
- * Grilled Vegetable (w/ whole beans) - 11.50

CHILE RELLENOS

Served with green chile & refried beans. - 12.95

CHALUPAS

Two crispy corn tortillas topped with refried beans, melted cheese, lettuce, tomato and guacamole. Salsa and sour cream on the side.

- Chicken chalupas - 11.95
- Ground beef chalupas - 11.95
- Refried bean chalupas - 9.95
- * Grilled Vegetable - 10.95

** grilled red and green peppers, onions, yellow squash and mushrooms*

CARNE ADOVADA

Tender cuts of pork marinated in red chile & baked in the oven. Served with Spanish rice & beans. - 13.95

TACO PLATE

Your choice of hard or soft.

- Served with guacamole, salsa, pico de gallo and your choice of beans, rice or posole.
- 3 beef tacos - 12.50
 - 3 chicken tacos - 12.50
 - 3 bean tacos - 9.95

TAMALE PLATE

- Two house-made pork tamales with red chile, one rolled cheese enchilada with green chile, Spanish rice & refried beans. - 13.95
- Vegetarian tamales made with corn, beans, and squash. - 13.95

COMBINATION PLATE

Rolled red chile cheese enchilada, taco, Spanish rice, posole, pinto beans and green chile. - 11.50

VEGETARIAN COMBINATION PLATE

Rolled red chile cheese or grilled vegetable enchilada, bean taco, Spanish rice, pinto beans and red and green chile. - 11.50

SUPER COMBINATION PLATE “For the HUNGRY appetite”

1 rolled enchilada, 1 tamale, 1 relleno, 1 taco, rice, beans and red and green chile. - 16.50

SUPER TORTILLA BURGER

6 oz. beef patty on a flour tortilla, smothered with refries, your choice of red or green chile and melted cheese. - 10.95

NACHOS GRANDE

Crispy corn chips covered with queso, taco meat, refries, green chile, guacamole and sour cream. - 10.95

Please let your server know if you have any food allergies or restrictions. **Gluten free chile available on request!**
If you like our service, please allow us to add an 18% gratuity on parties of 5 or more.

Lighter Fare

MEXICAN PLATE

“For the lighter appetite.”

Rolled red chile chicken or beef enchilada with cheese, pinto beans, posole and green chile. - 8.50

VEGETARIAN MEXICAN PLATE

Rolled red chile cheese or grilled vegetable enchilada, pinto beans, rice and red and green chile. - 8.50

QUESADILLA

A tortilla grilled and filled with your choice of beef, chicken or grilled vegetables with green chile, melted cheese, lettuce, tomato and guacamole. - 7.95

HUEVOS RANCHEROS

Two fresh eggs on a corn tortilla, topped with chile and cheese, served with pinto beans. - 9.50

MONTEREY JACK OMELETTE

Three fresh eggs with red or green chile and pinto beans. - 9.50
Add side grilled vegetables. - 10.95

Tomasita's is now open in Albuquerque at I25 and Jefferson. Some see us!

Steaks & Chops

MEXICAN STEAK PLATTER

A six-ounce choice sirloin served with a red chile cheese enchilada, relleno with green chile, Spanish rice and pinto beans. - 18.95

RANDY TRAVIS PLATE

Two grilled pork chops with refried beans smothered with green chile with posole and cheese. - 15.50
“RANDY LIKES IT”

RIB EYE STEAK

A choice, local, 12-ounce rib-eye steak served with baked potato, fresh chives, sour cream, hot dinner roll and salad with your choice of dressing. - 21.95

Bowls

TOMASITA'S BOWL OF CHILE

Build your own bowl with any combination - red or green chile, beans, posole, ground beef or chicken served with a hot sopaipilla or tortilla. - 6.95
Cheese - extra .60

Chicos available Friday and Saturday

MENUDO

The classic hang over cure, served with your choice of chile. Oregano, lime and onion served on the side
Posole or beans optional. Bowl - 7.50, Cup - 3.95

TORTILLA SOUP

Our own delicious recipe simmered with tomato, posole, beans and chicken topped with crisp tortilla chips. Bowl - 5.25, Cup - 3.95

Salads, Burgers & Sandwiches

SOUTHWEST CHICKEN SALAD

Marinated strips of chicken breast on a bed of lettuce with corn salsa, avocado, pumpkin seeds and honey mustard dressing. - 11.50

TOSTADA SALAD

Choice of taco meat, chicken, or tuna with your favorite salad dressing with guacamole, cheese and tomatoes. - 10.95

GREEK SALAD

Green salad with feta cheese, olives and stuffed grape leaves. Large - 9.95, Small - 7.95

House-made salad dressing choices: balsamic vinaigrette, blue cheese, ranch, honey mustard, 1000 island, greek.

SOUTHWEST CHICKEN SANDWICH

Marinated and grilled boneless chicken breast with grilled onions and mayonnaise, served on a bun with your choice of fries, soup, or side salad. -10.50 Add cheese .50

HAMBURGER DELUXE

Locally raised, all natural burger with choice of fries, soup or side salad. - 9.95 Add cheese or chile .50

GRILLED CHEESE WITH ROAST BEEF AND GREEN CHILE

Fresh roast beef thinly sliced with your choice of cheese and served with french fries or side salad. - 9.50

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 foodborn illness, especially if you have certain medical conditions.

BEVERAGES

Coke, Diet Coke, Sprite, Root Beer, Orange, Dr. Pepper, Lemonade,
Ice Tea, Coffee, Decaf, Hot Tea, Milk - 2.50
Child's beverage (for children under 10) - 1.25
Our drinking water and ice are filtered.

MARGARITAS

All margaritas made with 100% agave tequila.

HOUSE MARGARITA - 6.75

Made with silver tequila and house-made sweet and sour.
(1/2 liter ... 12.00 full liter ... 23.00)

GRAND GOLD MARGARITA - 7.95

Our secret recipe including Grand Marnier, reposado tequila, curacao, house-made sweet and sour, and more.



TOMASITA'S SPECIAL FROZEN MARGARITA - 7.50

Made with reposado tequila.

THE FROGG

Frozen margarita with a splash of Grand Marnier. - 8.50

THE SWIRL

Frozen margarita with a swirl of our sangria. - 7.75

(Limit of 2 frozen margaritas per person)

SILVER COIN

Made with Herradura Silver tequila, Cointreau, and house-made sweet and sour. - 9.00
(with 100% fresh squeezed lime juice - 10.00)

SKINNY SILVER COIN

Made with Herradura Silver tequila, Cointreau, fresh squeezed lime and orange juice, and a dash of agave syrup. - 11.00

GOLD COIN

Made with Tomasita's hand selected Patron Añejo, aged in used Oak barrel, with Grand Marnier and house-made sweet and sour. - 12.00
(with 100% fresh squeezed lime juice - 13.00)



We have an extensive selection of tequilas. Ask your server. We use only premium liquors in the well.

Take home a souvenir bottle of Tomasita's hand selected, special label Patron Añejo! 60.00

WINE AND SANGRIA

House Wines

Chardonnay, Pinot Grigio
Cabernet Sauvignon, Pinot Noir, Malbec
by the glass - 6.50

Sangria - 6.50

(1/2 liter ... 13.00 full liter ... 24.00)

Apple Cider Wine

Locally made from local Velarde apples by Wicked Kreations. Just like grampa drank! - 9.00

New Mexico Wines

Chardonnay or Cabernet Sauvignon made by Ponderosa Valley Vineyard and Winery on the southern slopes of the Jemez Mountains. - 9.50

BEER

On Draft

Negra Modelo - classic Mexican dark lager
Santa Fe Pale Ale - from Santa Fe's oldest microbrewery
La Cumbre IPA - New Mexico's gold medal winner!
Agua Fria Pilsner - crisp & clean from Second Street Brewery
5.25

Premium

Santa Fe Nut Brown, Heineken, Guinness - 5.25

Mexican Bottles

Bohemia, Carta Blanca, Corona, Corona Light,
Modelo Especial, Pacifico, Tecate,
Dos XX Lager, Dos XX Amber - 5.00

Domestics

Budweiser, Bud Light, Coors Light,
Miller Lite, Michelob Ultra - 3.95

Non-Alcoholics:

O'Douls Amber/Lager - 3.75, Buckler - 4.75

APPETIZERS

CRISPY CHIPS AND SALSA
3.25

GUACAMOLE + CHIPS
Guacamole served with chips. - 6.50

QUESO + CHIPS
Queso served with chips. - 5.50

DINNER SALAD - 4.95

STUFFED GRAPE LEAVES
Filled with rice, ground beef & spices,
topped with lemon sauce. - 5.95

DEEP FRIED CHICKEN WINGS
Served with salsa. - 6.95

MUSHROOM CAPS
Deep fried served with homemade
ranch dressing. - 4.95

GREEN CHILE CHEESE FRIES
With your choice of queso or
shredded cheese. - 5.95

NACHOS GRANDE
Corn chips covered with queso, taco meat, refries,
guacamole, green chile and sour cream. - 10.95
Half nachos - 6.95

DESSERTS

NATILLAS
Tomasita Leyba's original recipe! - 3.50

FLAN
Smooth and silky, with caramel on top. - 3.95

PIÑON CHEESECAKE
Served with caramel sauce. - 4.50

DESSERT SOPAIPILLA
A sopaipilla stuffed with vanilla ice cream
and smothered with strawberry sauce.
Served with whipped cream. - 6.50

BROWNIE SUNDAE
A home made brownie with vanilla ice cream.
Served with chocolate sauce and
whipped cream. - 6.50

SCOOP OF VANILLA ICE CREAM
topped with chocolate sauce. - 2.95

APPLE PIE
Baked fresh. - 4.95
With vanilla ice cream. - 6.95

DAILY SPECIALS

13.95

Monday

TAMALE BLUE PLATE 
House-made tamale with red chile, a blue corn
cheese enchilada with green chile, a beef taco,
Spanish rice and refried beans.

Tuesday

DELUXE BLUE PLATE 
A relleno served with green chile, a blue corn
chicken enchilada served with red chile, a
beef taco, Spanish rice & refried beans.

Wednesday

**BLUE CORN CHICKEN
ENCHILADAS** 
Served with Spanish rice, refried beans, sour
cream, and choice of red or green chile.

Thursday

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

Friday

SHRIMP ENCHILADA
Served with Spanish rice, beans w/ chicos,
and choice of red or green chile.

Saturday

CARNITAS ANTONIO
Tender strips of beef marinated with
onions and green chile, cooked with our own
special sauce, served with Spanish rice
& beans w/ *chicos*.

*Monday, Tuesday, and Wednesday
specials available every day!* 

Chicos!

Fridays and Saturdays Only

Enjoy this New Mexican treat. A chico is
sweet corn dried in an horno and added to
beans as a condiment giving it a delicious,
smokey, slightly sweet taste. Chicos served
with Friday and Saturday specials and with
any beans upon request.