**TAMALE BLUE PLATE “MONDAY”**
House-made tamale with red chile, a blue corn cheese enchilada with green chile, a beef taco, Spanish rice and refried beans. - 13.95

**TUESDAY ATRISCO PLATE**
A relleno with green chile, a blue corn chicken enchilada with red chile, and a beef taco served with rice and refried beans. 13.95

**BLUE CORN CHICKEN ENCHILADAS**
Served with Spanish rice, refried beans, sour cream, and choice of red or green chile. - 13.50

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

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

**SUPER COMBINATION PLATE**
“For the HUNGRY appetite”
1 rolled enchilada, 1 tamale, 1 relleno, 1 taco, rice, beans and red and green chile. 16.95

**CARNE ADOVADA**
Marinated pork in a spicy red chile sauce, baked in the oven and covered with cheese. Served with rice and beans. 12.95

**CHILE Rellenos**
Two New Mexico chiles stuffed with cheese, covered with a bread crumb batter and served with green chile, and refried beans. 11.95

**NACHOS GRANDE**
Chips covered with your choice of queso or jack cheese, taco meat, refries, and green chile. Served with guacamole and sour cream. 11.50

**MEXICAN PLATE**
“For the lighter appetite.”
Rolled red chile chicken or ground beef enchilada with cheese, pinto beans, posole and green chile. - 8.75

**Releno Bueno Plate**
One relleno with green chile, posole, and beans. 8.95

**Huevos Rancheros**
Two fresh eggs on a corn tortilla, topped with cheese and your choice of chile, served with beans. 9.50

**Quesadilla**
A flour tortilla folded and grilled with melted cheese, green chile, lettuce, tomato, guacamole, and salsa. 6.25
Add chicken or beef: 2.25 Add grilled veggies: 1.75

**Soft Drinks**
Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Lemonade, Iced Tea, Arnold Palmer, Coffee 2.85
### Burgers, Salads & More

*Homemade salad dressing choices: citrus vinaigrette, balsamic vinaigrette, or ranch.*

**Burgers, Salads & More**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SOUTHWESTERN CHICKEN SALAD</strong></td>
<td>12.50</td>
</tr>
<tr>
<td>Marinated and perfectly cooked strips of chicken on top of romaine and spring mix, served with corn salsa, avocado, tomatoes, peppers, pumpkin seeds, and honey mustard.</td>
<td></td>
</tr>
</tbody>
</table>

**HAMBURGER**

Made with local, all natural ground beef on a fresh Fano bun. Served with french fries or salad. 10.95 Add green chile or cheese (cheddar, swiss, American, or blue): .60 each.

**GRILLED ROAST BEEF SANDWICH**

Fresh roast beef thinly sliced with green chile and your choice of cheese. Served with french fries or side salad. - 9.95

### Appetizers

**CHIPS AND...**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salsa</td>
<td>3.25</td>
</tr>
<tr>
<td>Guacamole</td>
<td>6.95</td>
</tr>
<tr>
<td>Queso</td>
<td>5.95</td>
</tr>
</tbody>
</table>

**TRES AMIGOS**

Salsa, Guacamole and chips 7.50

**THE WORKS**

Salsa, Guacamole, Queso and chips 9.95

**NACHOS GRANDE**

Chips covered with your choice of queso or jack cheese, taco meat, refries, and green chile. Served with guacamole and sour cream. A meal in itself. 11.50 Half order 6.95

**GARDEN SALAD**

A generous portion of salad with your choice of citrus vinaigrette, balsamic vinaigrette, or ranch.. 5.25 Side Salad 3.25

### Bowls

*All bowls are served with a sopapilla or tortilla.*

**BOWL OF CHILE**

Any combination of chile, beans, posole, ground beef, or chicken. 6.95 Add cheese: .60

**BOWL OF MENUDO**

A 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: 3.95

### Desserts

**NATILLAS**

Tomasita Leyba’s original recipe! - 3.75

**PIÑON CHEESECAKE**

Served with caramel sauce. - 4.95

### LIBATIONS

**Margaritas**

**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 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, Cointreau, fresh squeezed lime and orange juice, and a dash of agave syrup. - 11.00

### Beer

**MEXICAN BOTTLES**

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

**DOMESTIC BEER**

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

**BEER ON DRAFT**

Ask your server about our current draft beer choices!

### Wines

**SANGRIA**

Glass 6.50 -- 1/2 liter 13.00 -- Full liter ... 24.00)

**HOUSE WINES**

Chardonnay, Pinot Grigio - 6.50

Cabernet Sauvignon, Pinot Noir - 6.50

Dona Paula Malbec - 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

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**Chips and Salsa**

- Salsa 3.25
- Guacamole 6.95
- Queso 5.95

**Tres Amigos**

Salsa, Guacamole and chips 7.50

**The Works**

Salsa, Guacamole, Queso and chips 9.95

**Nachos Grande**

Chips covered with your choice of queso or jack cheese, taco meat, refries, and green chile. Served with guacamole and sour cream. A meal in itself. 11.50 Half order 6.95

**Garden Salad**

A generous portion of salad with your choice of citrus vinaigrette, balsamic vinaigrette, or ranch.. 5.25 Side Salad 3.25

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**Libations**

**Margaritas**

**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 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, Cointreau, fresh squeezed lime and orange juice, and a dash of agave syrup. - 11.00

**Beer**

**Mexican Bottles**

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

**Domestic Beer**

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

**Beer on Draft**

Ask your server about our current draft beer choices!

**Wines**

**Sangria**

Glass 6.50 -- 1/2 liter 13.00 -- Full liter ... 24.00)

**House Wines**

Chardonnay, Pinot Grigio - 6.50

Cabernet Sauvignon, Pinot Noir - 6.50

Dona Paula Malbec - 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