



# Lunch at Tomasita's Albuquerque



*New Mexican entrees served with a nice hot sopaipilla.*

## ENCHILADAS

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

Add an egg: 1.10, Blue corn: .60

Chicken OR Ground beef 13.25

Cheese 10.75 ~ Grilled Veggie 12.75

Trio (three rolled enchiladas; one beef, one chicken, one cheese) 14.75

## BURRITO OR STUFFED SOPAIPILLA

Made with "La La's" house-made flour tortilla and smothered with cheese and your choice of chile.

Choose one: Roast beef, Ground beef, Carne Adovada Chicken, Combo (refried beans and ground beef) 13.25

Bean (made with refries) 11.25

Grilled Veggie with whole pinto beans 12.25

## TACO PLATE

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

Ground beef OR Chicken (3 tacos) 13.25, (2 tacos) 11.25

Bean (3 tacos) 11.25, (2 tacos) 9.50

## 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 13.25

Refried beans 11.75 ~ Grilled Vegetable 12.75

## CARNE ADOVADA

Chunks of pork marinated and slow braised in a spicy red chile sauce. Covered with cheese and served with Spanish rice and pinto beans. 13.75

## FLAUTAS COMPUESTAS

Four rolled deep-fried chicken flautas with guacamole, salsa, sour cream, Pico de Gallo, Spanish rice & refried beans. 14.25

## TAMALE PLATE

Two house-made pork tamales with red chile, one rolled cheese enchilada with green chile, rice & refried beans. 14.75

## NACHOS GRANDE

Chips covered with your choice of queso or jack cheese, taco meat, refries, and green chile.

Served with guacamole and sour cream. 12.25

## CHILE RELLENOS

Two New Mexico chiles stuffed with cheese, coated with a bread crumb batter and served with green chile, Spanish rice and pinto beans. 13.75

## CHICOS ~ Saturdays Only

A chico is sweet corn dried in an horno and added to beans as a condiment giving it a delicious, smokey, slightly sweet taste. Served on all entrees and bowls with pinto beans on Saturdays.

## 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. 14.75

## TUESDAY ATRISCO PLATE

A relleno with green chile, a blue corn chicken enchilada with red chile, and a beef taco served with Spanish rice and refried beans. 14.75

## WEDNESDAY SPECIAL BLUE ENCHILADAS

Flat blue corn chicken enchilada served with rice, refried beans, sour cream, and your choice of red or green chile. 14.75

## CHIMAYO PLATE

A house-made pork tamale with red chile, a ground beef enchilada with green chile, Spanish rice and pinto beans. 14.25

## SUPER COMBINATION PLATE

"For the HUNGRY appetite"

A cheese enchilada, pork tamale, chile relleno and beef taco served with Spanish rice and pinto beans. 17.75

## COMBINATION PLATE

Rolled red chile cheese enchilada, taco, Spanish rice, posole, pinto beans and green chile. 13.25

## NEW MEXICAN STEAK PLATTER

A six-ounce choice sirloin served with a red chile cheese enchilada, relleno with green chile, Spanish rice and pinto beans. 20.75

## TESUQUE STEAK

A six-ounce choice sirloin smothered with your choice of red or green chile and topped with cheese, served with french fries and grilled veggies. 18.25

## "NEW" RANDY TRAVIS

Two grilled pork chops on top of your choice of red or green chile, served with refried beans, posole, and grilled veggies. 16.25

## Lighter Plates

### MEXICAN PLATE

"For the lighter appetite."

Rolled red chile chicken or ground beef enchilada with cheese, pinto beans, posole and green chile. 10.50

### RELLENO BUENO PLATE

One relleno with green chile, posole, and pinto beans. 10.50

### HUEVOS RANCHEROS

Two fresh eggs on a corn tortilla, topped with cheese and your choice of chile, served with pinto beans. 10.50

### QUESADILLA

A flour tortilla folded and grilled with melted cheese, green chile, lettuce, tomato, guacamole, and salsa. 7.50

Add chicken or beef: 2.75 Add grilled veggies: 2.00

## Bowls

### BOWL OF CHILE

Any combination of chile, pinto beans, posole, ground beef, or chicken. 8.50 Add cheese: .75

### 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 pinto beans optional. Bowl: 9.95 Cup: 4.95

### TORTILLA SOUP

Our own delicious recipe simmered with tomato, posole, pinto beans and chicken topped with crisp tortilla chips. Bowl: 5.95 Cup: 3.25

## Burgers and Salads

### SOUTHWESTERN CHICKEN SALAD

Marinated and perfectly cooked strips of chicken on top of romaine and spring mix, with corn salsa, avocado, tomatoes, peppers, pumpkin seeds, and citrus vinaigrette dressing. 14.25

### HAMBURGER

Served with french fries, side salad or cup of soup. 11.50 Add green chile or cheese (cheddar, Swiss, or American): .75

### TOSTADA SALAD

Salad in a large fried tortilla with choice of taco meat, chicken, or grilled veggies with guacamole, cheese, tomatoes, onions, and peppers. 14.25

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

## Appetizers

### CHIPS AND...

Salsa 1.95 Guacamole 7.95 Queso 6.95

### TRES AMIGOS

Salsa, Guacamole and chips 9.25

### THE WORKS

Salsa, Guacamole, Queso and chips 11.95

### GREEN CHILE QUESO FRIES

Choose queso or regular jack cheese, red or green chile. 8.25

### NACHOS GRANDE

Full order 12.25 Half order 8.50

### GARDEN SALAD

A generous portion of salad with your choice of dressing. 5.25 Side Salad 3.25

## Desserts

### FLAN

Smooth and silky, with caramel on top. 4.95

### NATILLAS

Tomasita Leyba's original recipe! 4.25

### PIÑON CHEESECAKE

Served with caramel sauce. 6.50

### DESSERT SOPAIPILLA

A sopaipilla stuffed with vanilla ice cream and smothered with strawberry sauce and whipped cream. 7.95

## LIBATIONS

### Margaritas



#### HOUSE MARGARITA 7.50

Made with silver tequila and house-made sweet and sour.

#### GRAND GOLD MARGARITA 8.50

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

#### SILVER COIN

Made with Herradura Silver tequila, Cointreau, and house-made sweet and sour. 9.75  
(with 100% fresh squeezed lime juice 10.75)

#### SKINNY SILVER COIN

Made with Herradura Silver, Cointreau, fresh squeezed lime and orange juice, and a dash of agave syrup. 11.75

### Frozen Margaritas

*(Limit of 2 Frozen Margaritas or Swirls per person)*

#### TOMASITA'S SPECIAL FROZEN

Frozen margarita with reposado tequila. 8.25

#### THE SWIRL

Frozen margarita with a swirl of our sangria. 8.50

### Beer

#### MEXICAN BOTTLES

Bohemia, Carta Blanca, Corona, Corona Light, Modelo Especial, Pacifico, Tecate, Dos XX Amber 5.25

#### DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra 4.25

#### BEER ON DRAFT

Ask your server about our current draft beer choices!

### Wines

#### SANGRIA

Glass 7.00 -- 1/2 liter 14.00 -- Full liter ... 26.00)

#### HOUSE WINES

Chardonnay, Pinot Grigio 7.50  
Cabernet Sauvignon, Pinot Noir 7.50  
Dona Paula Malbec 9.50

#### NEW MEXICO WINES

Chardonnay or Cabernet Sauvignon made by Ponderosa Valley Vineyard and Winery on the southern slopes of the Jemez Mountains 12.00

### Soft Drinks

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Iced Tea, Lemonade, Arnold Palmer, Coffee 2.95