

TO START

Chips & Salsa (GF) | 3.95

Guacamole (GF) *Ripened Haas avocados, cilantro, lime, red onions & chopped fresh jalapeños* | 12.95

Crispy Calamari (GF) *With a chipotle caper aioli* | 14.95

Sweet Gold Plantains *Marinated, smashed & twice cooked* | 10.95

Grilled Cilantro and Garlic Marinated Shrimp Skewers (GF) *With mango chipotle sauce* | 13.95

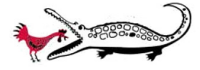
Santa Fe Black Bean Soup (GF) *Topped with fresh tomato, queso fresco, sour cream & a red onion cilantro garnish* cup 8.95 | bowl 10.95

Tuna Apilar (GF) *Tuna tartare stacked with avocado, pico de gallo, pickled onion and capers* | 14.95

Crispy Mexicali Cauliflower *Panko crusted cauliflower pieces in a Mexicali Buffalo sauce, served with housemade blue cheese* | 13.95

Santa Fe

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QUESADILLAS

With mild roasted green chiles, Spanish onions & white cheddar cheese

Lobster (GF) | 15.95

Char-Grilled Steak, Mushroom & Red Onion (GF) | 13.95

Baja Shrimp & Baby Spinach (GF) | 13.95

Goat Cheese, Cilantro & Grilled Red Onion (GF) | 11.95

Grilled Achiote Marinated Chicken (GF) | 12.95

Turn a quesadilla into an entrée with Mixed Greens, Seasoned Rice & Santa Fe Black Beans for an additional \$6

DINNER SALADS

Our mango dressing may be substituted for our house dressing on any salad

Grilled Chicken Salad (GF) *With fresh guacamole, queso fresco, sweet almonds & fresh tomatoes over mixed greens* | 20.95
Substitute shrimp skewer or grilled steak for an additional \$3

La Condesa Vegan Bowl (GF) *Black beans, guacamole, pico de gallo & quinoa over a bed of chopped romaine; garnished with toasted pepitas, cilantro & slices of fresh jalapeño* | 20.95
Add shrimp, grilled chicken or Crispy Buffalo Cauliflower \$5; Fish of the Day or steak \$8

DINNER — CON CARNE *Dinners are served with Mixed Greens, Seasoned Rice & Santa Fe Black Beans*

Pulled Pork Tacos (GF) *Slow cooked pork with caramelized onions & white cheddar cheese* | 19.95

Oaxacan Tacos (GF) *Pulled achiote marinated chicken with our homemade mole poblano, caramelized onions & white cheddar cheese* | 19.95

Steak Tacos (GF) *Grilled, marinated steak with sweet red onions, cilantro, lime & white cheddar cheese* | 22.95

Barbacoa Short Rib Tacos (GF) *Roasted short ribs with adobo sauce, cilantro, red onions, sliced avocados, white cheddar cheese & tomatillo sauce* | 22.95

Enchiladas Tipicas (GF) *Achiote grilled chicken, baby spinach, fresh tomatoes, queso fresco, salsa verde & white cheddar cheese* | 21.95

Certified Black Angus NY Strip (GF) *Char-grilled & served over caramelized onions with a guajillo chile sauce* | 31.95

Pulled Chicken Burrito (GF) *Achiote marinated chicken sautéed with Spanish onions, fresh tomatoes & white cheddar cheese, topped with pico de gallo* | 21.95

Steak Burrito (GF) *House rubbed and char-grilled steak with caramelized Spanish onions, fresh tomatoes, white cheddar cheese & topped with pico de gallo* | 22.95

Chimichanga de Pollo *Achiote marinated chicken, black beans, fresh tomatoes, Spanish onions, queso fresco & white cheddar cheese* | 22.95

Add a Grilled Cilantro & Garlic Marinated Shrimp Skewer for \$6 | Any burrito can also be prepared with a whole wheat tortilla

DINNER — FISH & VEGETARIAN *Dinners are served with Mixed Greens, Seasoned Rice & Santa Fe Black Beans*

Grilled Tacos de Pescado (GF) *Ask your server for today's fresh fish* | 22.95
With fresh guacamole, lime, cilantro & white cheddar cheese

Grilled Tacos Camarón (GF) *Baja Marinated Shrimp fresh guacamole, lime, cilantro & white cheddar cheese* | 22.95

Grilled Salmon Vera Cruz (GF) *Grilled & topped with tomatoes, olives, capers & fresh herbs* | 26.95

Puerto Angel Surfer Burrito (GF) *Baja shrimp sautéed with Spanish onions, spinach, fresh tomatoes & white cheddar cheese* | 22.95

Grilled Seasonal Vegetable Burrito (GF) *Ask your server for today's vegetables* | 19.95

Roasted Sweet Potato Tacos (GF) *With roasted pepitas, caramelized onions, goat cheese & white cheddar cheese served in grilled flour tortillas* | 19.95

Enchiladas de San Miguel (GF) *Stacked corn enchiladas with mushrooms, spinach, onions, fresh tomatoes, queso fresco, salsa verde & white cheddar cheese* | 19.95

Crispy Buffalo Cauliflower Tacos *Panko encrusted cauliflower, flash fried then tossed with a homemade buffalo sauce, served on soft flour tortillas with shredded lettuce and a dusting of crumbled blue cheese & white cheddar* | 19.95

SIDES

Rice & Beans 5.95 | *Rice* 3.00 | *Beans* 3.00 | *Side Salad* 6.95 | *Guacamole* 3.50 | *Sour Cream* 1.00 | *Blue Cheese* 1.00

Meals marked with (GF) can be prepared Gluten Free upon request



CLASSIC MARGARITA

\$10/GLASS \$25/HALF PITCHER

(SERVED FROZEN OR ON THE ROCKS)

FLAVORS INCLUDE:

**BLACK RASPBERRY | RED RASPBERRY | COCONUT | STRAWBERRY
GINGER | POMEGRANATE | MANGO | CUCUMBER JALAPEÑO
ISLAND GUAVA | BLUE DIABLO | SANGRIA**

DRINKS

Traditional Sangria 10

Red wine with sliced seasonal fruit and brandy

Santa Fe Margarita glass 12 | half pitcher 33

*Sauza Hornitos Plata Tequilla,
Orange Curacao, a splash of orange juice & fresh squeezed lime
served on the rocks or straight up*

3 Gs Margarita glass 13 | half pitcher 36

*Sauza Commemorativo Tequilla, Cointreau & fresh squeezed lime
served on the rocks or straight up*

El Corazon Margarita glass 12 | half pitcher 33

*Puree of passion fruit, blood orange & pomegranate fruits
served on the rocks or straight up | prepared frozen upon request*

Frozen Modelo 10

*A Negra Modelo draft topped with our Classic
Frozen Margarita*

W I N E S glass 10 | bottle 32

White Wines

Kono Sauvignon Blanc – New Zealand

Blu Giovello Pinot Grigio – Italy

J. Lohr Chardonnay – California

La Marca Prosecco – Italy

Seasonal Rose

Red Wines

Tussock Jumper Pinot Noir – France

Alamos Malbec

Dark Horse Cabernet Sauvignon – California

K I D S M E N U

no onions, no chiles

Cheese Quesadilla | 6.95

Chicken Quesadilla | 9.95

Chicken Tacos | 9.95

Steak Tacos | 10.95

Grilled Chicken Breast with seasoned rice | 10.95

Rice & Beans | 5.95

Scoop of Ice Cream | 4