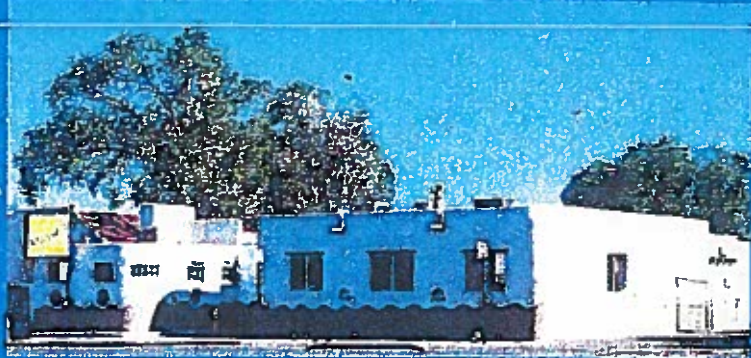


¡Bienvenido! Welcome!



Thank you joining us this evening — we hope you have a delightful dining experience! Maria's has been serving great food and drink to Santa Fe and the world at this very spot SINCE 1950! We've fed presidents, senators, governors, first ladies, movie stars, rock stars, but in all those years, there's never been anybody as important as you.

Maria Lopez, the original Maria, started Maria's as a New Mexican food take-out business located in what is now our cantina (bar) during the Santa Fe Fiestas in 1950. (Maria passed-away in 2009). Over the last six decades there have been five owners, including the current owner-operators, Al & Laurie Lucero, carrying on the tradition since 1985. Al was born and raised in Santa Fe and after spending 30-years in the broadcasting industry, criss-crossing the United States from California to New York, Al & Laurie decided to leave the corporate life and do something for themselves. So, they bought Maria's!



Maria Lopez in 1950.

Growing-up with New Mexican home cooking, Al and Laurie were able to restore the recipes and flavors that he knew as a kid, with hints from his mother. New Mexican cooking is simply a combination of the cuisines of the Spanish settlers, Mexican Indians and American Indians and other European influences, but unlike Tex-Mex or Cal-Mex (Laurie was born and raised in the San Francisco Bay Area). New Mexican food is generally reliant on the wonderful chiles grown along the Rio Grande Valley. We use only New Mexico grown chile. All our red and green chile sauces are wheat and Gluten-Free! We make our flour tortillas by hand in the East Dining Room. Sopaipillas

are fried bread brought into New Mexico when the Spanish settlers introduced wheat, domesticated animals and metallurgy to the new world.

In 1950, Maria's featured only one Margarita; now, we hand-pour and shake over 200, and stock over 170 tequilas. Tequila was first imported, from Mexico, into the U.S. through New Mex-

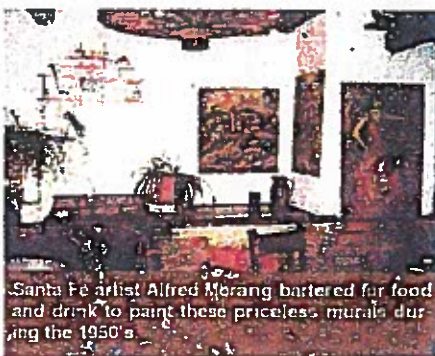


Our bar is still much the same today as it was when Maria's opened in 1950.

ico in the 1800's, making its American Debut in Santa Fe.

Tour the building and see the beer cooler in our cantina, it's a circa-1881 icebox that was converted to electric when it was installed at Maria's in the fifties. The bricks are from the old New Mexico state prison which was catty-corner to us and most of the furniture comes from pre-world-war-II La Fonda Hotel. The beams in the east room are from the old Public Service Co. building in downtown Santa Fe. The chairs and other wooden furnishings are hand crafted by Peter Gould and pottery is by Priscilla Hoback (Peter and Priscilla were the former owners from whom the Lucero's purchased Maria's).

In the mid-1950's Santa Fe artist Alfred Morang (1901-1958), painted the five wall frescos in the cantina. Other art throughout the building is by Tim Jones, Gene Cluster, Roger Williams, Gary Fagin, Pat Porter, Marshall & Jimmy Romero and Victoria de Almeida.



Santa Fe artist Alfred Morang bartered for food and drink to paint these priceless murals during the 1950's.

"We Wrote the Book on Margaritas!" Literally! *The Great Margarita Book*, (Random House-Ten-Speed Press —16.95), written by Al Lucero, with a foreword by Robert Redford. *The Great Margarita Book* has sold over 150,000 copies world wide and is available here, at your favorite book store, Amazon.com, Barnes & Nobel, etc. (Now an e-book from Random House). Maria's was one of the first establishments in the U.S. to feature super-premium Margaritas, every one on our list is made with 100% agave tequila. We were the first to serve tequila in Riedel Tequila Tasting Glasses, and invite you to try a 3-tequila tasting flight to sample our tequila.



Maria's has a full service bar, which means you can order any cocktail imaginable, as well as almost any Mexican beer available in the United States, in addition to the most popular domestic beers. Maria's Wine List is one of the most reasonably priced in Santa Fe, featuring mostly California Cabs, whites and local New Mexico wines.

THANK YOU FOR CHOOSING MARIA'S! PLEASE COME BACK OFTEN! WE TAKE RESERVATIONS!

MARIA'S NEW MEXICAN KITCHEN — 555 WEST CORDOVA ROAD — SANTA FE, NEW MEXICO 87505 — www.marias-santafe.com — 505-983-7929

Lunch at Maria's

New Mexican Entrees

POLLO CON SALSA PRIMAVERA ^{GF} 10.50

A boneless, skinless chicken breast, marinated in a secret sauce, then charbroiled and smothered with our own green chile salsa-primavera. Served with Spanish rice.

MARIA'S GREEN CHILE PHILLY 9.50

Santa Fe met Philadelphia at Maria's and what a romance! Thinly sliced Philly Steak sautéed with New Mexico green chile and onions, topped with melted Monterey Jack cheese then served in a folded homemade tortilla.

MARIA'S BEAN & BEEF BURRITO GRANDE 9.50

A large flour tortilla stuffed with a choice of red or green chile, ground beef, frijoles and sharp cheddar cheese, smothered in red or green chile.

MARIA'S TACO PLATE ^{GF} 9.25

Two fresh and crispy yellow corn taco shells filled with 100% extra-lean ground beef, topped with lettuce, tomatoes, cheese and guacamole. Choice of crisp taco shells or soft (yellow corn tortillas) or one of each.

FIESTA TAMALES PLATE ^{GF} 9.75

Two absolutely delicious pork tamales, homemade in our own kitchen using the old Santa Fe recipe, wrapped in corn husks by hand then steamed to perfection.

VEGETARIAN TAMALES ^{GF} 9.75

Our own creation. Made with cheese, piñon nuts, cut corn and green chile. Served with a choice of red or green chile on the side. Hand wrapped in corn husks. **One Pork and One Vegetarian Tamale ^{GF}**

TOSTADAS DE POLLO COMPUESTAS ^{GF} 8.50

A crispy corn tortilla topped with chicken, cheese and guacamole. Served with a side dish of pico-de-gallo.

BEEF OR CHICKEN FAJITA 14.95

A generous portion of charbroiled, marinated top sirloin or boneless, skinless breast of chicken cut into tender strips, sautéed with onions, green bell pepper and tomatoes and served on a sizzling platter.

SHRIMP FAJITA 15.95

Same as above except with Chimayo red chile spiced shrimp with yellow onion, mixed peppers and tomato.

VEGETARIAN FAJITAS 11.95

Same as above except with crisp, garden-fresh zucchini, mushrooms, green bell peppers, onions and tomatoes, stir fried in pure vegetable oil.

HUEVOS RANCHEROS 9.50

Late Breakfast? Two corn tortillas, topped with two eggs, cooked any style, covered with cheese and your choice of red or green chile.

CARNE ADOVADA ^{GF} 12.50

Lean tender chunks of pork marinated in our secret sauce then slowly baked to perfection. Truly a great Northern New Mexico classic treat!

POLLO ADOVADA ^{GF} 12.50

Same as Carne Adovada except with tender chunks of chicken. A great low-fat treat!

GRILLED RUBY TROUT ^{GF} 13.95

Sautéed zucchini, yellow squash, tomatoes, green chile rice and chile chipotle lemon butter.

BEEF CHIMICHANGA 10.25

A flour tortilla filled with meat and cheese then deep-fried in canola oil to a golden brown. Served with guacamole and pico-de-gallo.

MARIA'S FAMOUS ENCHILADA PLATE ^{GF} 9.00

Flat enchiladas made with corn tortillas, cheese and red or green chile. Served any way you like. Add \$.50 for blue corn; \$1.00 for an egg on top; \$2.50 for ground beef, chicken or carne adovada.

MARIA'S CHILE RELLENOS 11.25

An all-time favorite! Two whole, roasted and peeled New Mexico green chiles, stuffed with cheese, coated in our own special batter, then deep-fried in canola oil to a golden brown. We then cover them in green chile sauce.

MARIA'S FAMOUS SPARE RIBS ^{GF} 13.95

A Maria's tradition for fifty years. A generous portion of pork ribs, specially cut for us, baked slowly in Maria's original mild red chile-based sauce and served with a side dish of red or green chile.

STEAK AND...

RELLENO, OR ENCHILADA ^{GF} OR TAMALES ^{GF} 15.95

Top sirloin steak charbroiled to perfection and served with any one of the above and smothered in your choice of red or green chile (or both).

MARIA'S COMBINATION PLATE 14.95

A wonderful way to sample typical Northern New Mexico cooking. This plate includes a cheese enchilada, a taco, a tamale and a chile relleno. Choice of red or green chile (or both).

Our Fajitas are Served with Guacamole,
Pico-de-Gallo and Homemade Flour Tortillas.

EXTRA SOPAIPILLAS OR FLOUR TORTILLAS \$.75 EACH

Lunch at Maria's

Appetizers

MARIA'S FAMOUS GREEN CHILE MEATBALLS 7.00

The "WOW" of The Santa Fe Wine & Chile Fiesta Grand Tasting. Made with lean ground beef and New Mexico green chile, and a few other secret ingredients. Served with a side of our green chile for dipping. You're gonna love 'em!

GUACAMOLE AND CHIPS 7.95

We hand-mash our ripe Haas California avocados to the right consistency and with the perfect blend of spices to bring out the subtle flavors.

BUENOS NACHOS 5.50

A platter of tortilla chips smothered with cheese & Pico-de-Gallo.

Add \$2.50 for ground beef or chicken.

QUESADILLA 6.50

A large flour tortilla filled with aged cheddar cheese, bacon, sliced black olives and pico-de-gallo, grilled until the cheese is melted.

Add \$2.50 for beef or chicken.

TACOS CHIQUITOS 7.00

Six cocktail-sized shells, filled with lean-ground beef, cheese, lettuce and tomatoes. With our own salsa!

MARIA'S FAMOUS BARBEQUE RIBS 7.95

A Santa Fe Tradition for 50 years. Pork ribs, specially cut to our specifications and marinated in our secret red-chile barbecue sauce, then baked to perfection.

MARIA'S HOT TAMALES 6.95

Two traditional pork tamales, or two vegetarian tamales made with piñon nuts, cut corn and cheddar cheese served in hand-tied corn husks. Or one of each.

CHILE CON QUESO! 7.50

Green chile in our own creamy cheese with some salsa.

CHIPS AND SALSA

The first basket is "on-the-house". Each additional basket of chips and salsa is \$.99

Margarita Special

THE BUBBA-HO-TEP

99,000 Horas Corralejo Anejo & Cointreau

MADE IN GUANJUANTO, AN AREA IN MEXICO FAMOUS FOR ITS MUMMIES, HENCE THE NAME!

\$22.50

Soups

GREEN CHILE STEW ^{GF}

Cup 4.95 Bowl 6.95

A large bowl of ranchera style New Mexico green chile stew. Most likely the best you've ever tasted and absolutely the most authentic green chile stew in the country. We simmer lean chunks of tender pork, a few onions, garlic and potatoes with the green chile every morning. Beans added on request at no extra charge.

CHICKEN GREEN CHILE STEW ^{GF}

Cup 4.95 Bowl 6.95

The same as our traditional pork green chile stew, except we use chicken instead of pork.

MARIA'S HOMEMADE POSOLE ^{GF}

Cup 4.95 Bowl 6.95

In old Santa Fe, this was a traditional Christmas Season treat, but now it's a daily feature at Maria's! A delicious and hearty stew of posole corn (Please don't call it "Hominy"), pork and cueditos (*uncured bacon rind*), simmered with whole New Mexico red chile pods.

Posole and Green Chile Stew served with sopaipilla or tortilla!

Salads

MARIA'S GARDEN SALAD 6.95

A crispy tossed garden-fresh salad with iceberg lettuce, carrots, cucumbers, red cabbage, olives, a sprinkle of cheese, sunflower seeds, croutons and choice of dressing.

SMALL SALAD 4.25

A small iceberg lettuce salad with cucumber, tomato, carrots, red cabbage, sunflower seeds and croutons. Choice of dressing.

Burgers

MARIA'S BURGER AND FRIES 9.95

A large ground beef patty, charbroiled to your specification, on a bun with onions, lettuce and tomato. Served with fries. Add \$1.00 for green chile or cheese.

MARIA'S ORIGINAL TORTILLA BURGER 11.95

The Santa Fe style chiliburger, created by Maria in the 1950's. A large, beef patty between flour tortillas, covered with soupy beans and your choice of red or green chile.

GF – Gluten Free

Dinner at Maria's

Appetizers

MARIA'S FAMOUS GREEN CHILE MEATBALLS 7.00

The "WOW" of The Santa Fe Wine & Chile Fiesta Grand Tasting. Made with lean ground beef and New Mexico green chile, and a few other secret ingredients. Served with a side of our green chile for dipping. You're gonna love 'em!

GUACAMOLE AND CHIPS ^{GF} 7.95

We hand-mash our ripe Haas California avocados to the right consistency and with the perfect blend of spices to bring out the subtle flavors.

BUENOS NACHOS ^{GF} 5.50

A platter of tortilla chips smothered with cheese & Pico-de-Gallo.

Add \$2.50 for ground beef or chicken.

QUESADILLA 6.50

A large flour tortilla filled with aged cheddar cheese, bacon, sliced black olives and pico-de-gallo; grilled until the cheese is melted.

Add \$2.50 for ground beef or chicken.

TACOS CHIQUITOS ^{GF} 7.00

Six cocktail-sized taco shells, filled with lean-ground beef, cheese, lettuce and tomatoes. With our own salsa!

MARIA'S FAMOUS BARBEQUE RIBS ^{GF} 7.95

A Santa Fe Tradition for 50 years. Pork ribs, specially cut to our specifications and marinated in our secret red chile barbecue sauce, then slow cooked to perfection.

MARIA'S HOT TAMALES 6.95

Two traditional pork tamales, or two vegetarian tamales made with piñon nuts, cut corn and cheddar cheese served in hand-tied corn husks. Or one of each.

CHILE CON QUESO! 7.50

Green chile in our own creamy cheese with some salsa.

CHIPS AND SALSA ^{GF}

The first basket is "on-the-house". Each additional basket of chips and salsa is \$.99

Soups

MARIA'S HOMEMADE POSOLE ^{GF}

Cup 4.95 Bowl 6.95

In old Santa Fe, this was a traditional Christmas Season treat. A delicious and hearty stew of posole corn, pork and cueditos, simmered with whole New Mexico dried red chile pods.

GREEN CHILE STEW ^{GF}

Cup 4.95 Bowl 6.95

Most likely, the best you've ever tasted. New Mexico grown green chile, a few potatoes, and your choice of Pork or Chicken. Beans added on request at no charge.

Soups served with sopaipilla or tortilla!

Salads

GUACAMOLE SALAD ^{GF} 9.50

Fresh lettuce, tomato, garnished with cheese and olives, then topped with our fresh handmade guacamole.

GARDEN SALAD 6.95

A crispy, tossed garden-fresh salad with iceberg lettuce, carrots, cucumbers, red cabbage, olives, sprinkle of cheese, sunflower seeds, croutons and choice of dressing.

SMALL SALAD 4.95

A small iceberg lettuce salad with cucumber, tomato, carrots, red cabbage, sunflower seeds and croutons. Choice of dressing.

Fajitas

All Fajitas come with a cup of soupy beans. Served with Guacamole, Pico-de-Gallo and Homemade Flour Tortillas

BEEF FAJITAS 16.95

Marinated, charbroiled steak cut into strips and sautéed with onions, green bell pepper and tomatoes.

CHICKEN FAJITAS 16.95

Same as above except with tender strips of marinated, boneless, skinless breast of chicken.

SHRIMP FAJITAS 17.95

Same as above with Chimayo red chile spiced shrimp, with mixed peppers, tomatoes and yellow onions.

VEGETARIAN FAJITAS 13.95

Same as above, except with crisp, garden-fresh vegetables, including zucchini, mushrooms, green bell peppers, onions and tomatoes.

GF – Gluten Free

Featured Margarita

BUBBA-HO-TEP

99,000 horas Corralejo Anejo tequila and Cointreau

MADE IN GUANJUANTO, A PART OF MEXICO
FAMOUS FOR ITS MUMMIES, HENCE THE NAME!

\$22.50

Dinner at Maria's

New Mexican Entrees

BLUE CORN ENCHILADAS ^{GF} 10.00
The Classic Santa Fe dinner (Santa Feans discovered the blue corn tortilla). Flat enchiladas made with corn tortillas, cheese and red or green chile. Served any way you like. Add \$1.00 for an egg on top; \$2.50 for ground beef, chicken or carne adovada.

NEW MEXICAN TACO PLATE ^{GF} 11.50
Three taco shells filled with 100% extra-lean ground beef or chicken topped with lettuce, tomatoes, cheese and guacamole. Choice of crispy or original Northern New Mexico soft taco shells. (Onions added only on request). Try both crisp and soft shells for a real taste treat. Served with our own salsa, Spanish rice and refried beans.

BURRITO GRANDE 11.75
A large flour tortilla stuffed with extra-lean ground beef, chicken or carne adovada, refried beans, and cheese. Served smothered in red or green chile. Spanish rice served on the side.

TOSTADAS COMPUESTAS DE POLLO ^{GF} 12.50
Two flat, crispy corn tortillas filled with chicken, cheese and guacamole. Served with a side bowl of our pico-de-gallo.

TORTILLA BURGER 11.95
The Santa Fe style chileburger (a Maria's original from the early fifties). It's a large charbroiled beef patty with beans and cheese between two flour tortillas covered with your choice of red or green chile. Served with Spanish rice.

HUEVOS RANCHEROS ^{GF} 11.75
Two corn tortillas topped with two eggs, cooked any style, covered with cheese and your choice of red or green chile.

CARNE ADOVADA ^{GF} 16.50
Lean and tender pork marinated in red chile, herbs and spices and baked to perfection. A distinctive Northern New Mexico taste treat. Served with Spanish rice and refried beans. Critically acclaimed by Santa Fe natives!

POLLO ADOVADA ^{GF} 16.50
Lean and tender boneless, skinless CHICKEN marinated in red chile, herbs and spices and baked to perfection. Served with Spanish rice and refried beans.

STEAK AND...

RELLENO, OR ENCHILADA ^{GF} OR **TAMALE** ^{GF} 17.50
Top sirloin steak charbroiled to perfection and served with any one of the above and smothered in your choice of red or green chile or both.

POLLO ASADO CON SALSA PRIMAVERA 15.95
A boneless, skinless chicken breast marinated in a secret sauce then charbroiled and smothered with our salsa primavera, served with Spanish rice, a small salad and a fresh tortilla

FIESTA TAMALE PLATE ^{GF} 14.50
Homemade with corn masa and served in the shuck. Three pork or three vegetable tamales. Served with a side of red or green chile and Spanish rice and refried-beans.

CHILE RELLENOS 15.50
Everybody's favorite! Two whole, roasted and peeled New Mexico green chiles, stuffed with a blend of cheeses, coated in a special batter, then deep-fried to a golden brown. Covered with green chile. Served with Spanish rice and refried beans.

MARIA'S FAMOUS SPARE RIBS ^{GF} 16.50
A Santa Fe tradition at Maria's for the last five decades. A generous portion of specially cut pork ribs, baked slowly in our mild red chile barbeque sauce. Served with Spanish rice and refried beans and a side dish of red chile.

GALISTEO CHICKEN 14.95
A Maria's exclusive. A fresh half-chicken is parboiled, then deep fried in canola oil, then covered with our famous, fresh chile salsa served with a side bowl of our own pico-de-gallo, Spanish rice and Guacamole'

MARIA'S COMBINATION PLATE 16.50
This sampler includes a rolled cheese enchilada, a beef taco with guacamole, a tamale and a chile relleno. Served with Spanish rice and refried beans. (Available as vegetarian).

DON PEDRO GRANDE 17.75
By "Grande," we mean "Huge!" This sampler includes ribs, a rolled cheese enchilada, a tamale, refried beans and Spanish rice, plus a second plate with a chile relleno.

BURGER AND FRIES 10.95
A large extra-lean 100% beef patty, charbroiled to your specification served on a large bun with fries. Add \$1.00 for cheese or green chile.

GRILLED RUBY TROUT ^{GF} 15.95
Sautéed zucchini, yellow squash, tomatoes, green chile rice and chile chipotle lemon butter.

EXTRA SOPAIPILLAS OR FLOUR TORTILLAS \$0.75 EACH



Dessert List

Maria's Original Flan 5.
Made fresh in our own kitchen from scratch, using only the very highest quality ingredients!

Maria's Natillas 5.
Our own stove-top pudding, from an old Spanish recipe, passed down for generations.

Mexican Chocolate Mousse 5.
A chocoholic's dream! We cheat a bit... because we use imported Belgium chocolate (not Mexican chocolate) and add a touch of cinnamon.

Maria's Margarita Cheesecake 5.
Tequila and lime are in the ingredients (don't fret, the alcohol cooks off). You'll love the flavor and it's made for us exclusively by Angel's in Santa Fe.

Kahlua Cheesecake 5.
A layer of white Kahlua cheesecake and a layer of chocolate cheesecake covered with a dark chocolate ganache icing. Made exclusively for us by Angels in Santa Fe.

We serve Organic Café Aroma

Regular or Decaf French Roast 2.25

Plus

Almost Any After Dinner Drink You Can

Imagine From Cognac To The World's

Best Añejo 100% Agave Tequilas!



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Maria's Lunch Specials

Monday

GREEN CHILE CHICKEN CASSEROLE 7.75
A generous portion of chicken, smothered in green chile, cheese and layered with yellow corn tortillas, then slow-baked as a casserole. Served with refried beans and Spanish rice.

Tuesday

PULLED PORK TACOS 7.75
Lean and tender pulled pork layered into a taco shell, with cheddar cheese and topped with shredded lettuce and tomatoes; but, the real taste treat happens when you douse your taco in our special, freshly made taco sauce (salsa). Served with refried beans and Spanish rice.

Wednesday

CHICKEN FRIED STEAK 7.95
This old Southwestern favorite is made with Black Angus beef lightly coated in our special batter and deep fried in canola oil 'til crisp and golden. Served with calabacitas and green chile mashed potatoes.

Thursday

NM GREEN CHILE WITH SIRLOIN TIPS 7.95
We take fire roasted, New Mexico green chile and simmer it with tender, lean chunks of sirloin, add a few spices and serve it in a bowl with all its broth and flavor. Kind of Hot, but, Oh! So Good!

Friday

BEEF STUFFED SOPAIPILLA 7.25
Fresh, house-made sopaipilla stuffed with lean ground beef, cooked to juicy perfection, topped with red or green chile.

Deserts

MARIA'S ORIGINAL FLAN 5.00
Made fresh in our own kitchen from scratch, using only the very highest quality ingredients!

NATILLAS 5.00
Our own stove-top pudding, from an old Spanish recipe, passed down for generations.

MEXICAN CHOCOLATE MOUSSE 5.00
A chocoholic's dream! We cheat a bit... because we use imported Belgium chocolate (not Mexican chocolate) and add a touch of cinnamon.

MARGARITA CHEESECAKE 5.00
Tequila and lime are in the ingredients (don't fret, the alcohol cooks off). You'll love the flavor and it's made for us exclusively by Angel's in Santa Fe.

KAHLUA CHEESECAKE 5.00
A layer of white Kahlua cheesecake and a layer of chocolate cheesecake covered with a dark chocolate ganache icing. Made for us exclusively by Angel's in Santa Fe.

Beverage List

REGULAR OR DECAF FRENCH ROAST 2.50
We serve Organic Café Aroma

HOT TEA 2.50

FRESHLY BREWED ICED-TEA 2.50

HOT CHOCOLATE 2.75

MILK 2.50

PERRIER OR EVIAN 3.25

LEMONADE 2.75

**COCA COLA, DIET COKE, SPRITE,
DR. PEPPER OR GINGER ALE** 2.50

**CRANBERRY, GRAPEFRUIT, PINEAPPLE,
ORANGE JUICE** 3.50

Maria's Draft Beers

Blue Corn Brewery
END OF TRAIL BROWN ALE
American style Brown Ale
5.5% ABV

Chama River Brewing
CLASS VI GOLDEN LAGER
Pilsner style brewed with 100% German malt
5.5% ABV

Marble Brewing
IPA
Fragrant citrus aroma and snappy hop character
6.8% ABV

Marble Brewing
RED ALE
Bold and bright, blended with caramel and malt
6.5% ABV

\$5.00 EACH PER PINT

We Also Serve
DOS EQUIS LAGER
\$5.50 per pint



The Great 100% Agave Tequila Sampler

A Flight of 3 Tequilas Only \$14.00

SERVED IN RIEDEL CRYSTAL TEQUILA TASTING GLASSES!



Selection
1
Tequila
Number:

COMPARE
ANY OF OUR
TEQUILAS!
CHOOSE
ANY 3 BY
NUMBER
FROM THE
LIST BELOW!

(Please Note:
"Super Premiums"
are not included in
the \$14 price).



Selection
2
Tequila
Number:

1/2-OZ.
OF EACH
WILL BE
SERVED IN
RIEDEL
CRYSTAL
TEQUILA
TASTING
GLASSES!

(Read about Riedel
on the Other Side)

Selection
3
Tequila
Number:

Riedel Crystal Tequila Tasting Glasses have been scientifically designed to give you the truest taste of the tequila.

(Do not swirl like wine – swirling will release the alcohol and overwhelm the nose of the agave).

Enjoy the great and different flavors that the distillers are achieving. Choose any 3 (Super Premiums cost extra — see below).

BLANCOS (100%AGAVE)

FRESH FROM THE STILL, NO AGE, NO OAK

- 1 — 1800 Silver
- 2 — Apocalypio Blanco
- 3 — Avion Silver
- 4 — Azunia Silver
- 5 — Blue Nectar Blanco
- 6 — Cabo Wabo Silver
- 7 — Camarena Silver
- 8 — Casa Noble Blanco
- 9 — Cazadores Blanco
- 10 — Casamigos Blanco
- 11 — Centinela Blanco
- 12 — Chamucos Blanco
- 13 — Chinaco Silver
- 14 — Cimarron Silver
- 15 — Corazon Silver
- 16 — Corzo Silver
- 17 — Corralejo Silver
- 18 — Don Eduardo Silver
- 19 — Don Julio Silver
- 20 — El Jimador Silver
- 21 — El Mayor Blanco
- 22 — El Tesoro Silver
- 23 — Espolon Blanco
- 24 — Gran Centenario Plata
- 25 — Julio Cesar Chavez Silver
- 26 — Herradura Silver
- 27 — Luna Azul Blanco
- 28 — Maestro Dobel Silver
- 29 — Milagro Silver
- 30 — Olmeca Alto Plata
- 31 — Oro Azul Blanco
- 32 — Partida Blanco
- 33 — Patron Silver
- 34 — Republic Plata
- 35 — Revolucion Silver
- 36 — Sangre de Vida Blanco
- 37 — Sauza 3 Generaciones Plata
- 38 — Sauza Blue Silver
- 39 — Sauza Cien Años Silver
- 40 — Sauza Hornitos Silver
- 41 — Siete Leguas Plata
- 42 — Silver Coin Silver
- 43 — Sol Azul Silver
- 44 — Tanteo Cocos Blanco
- 45 — Tanteo Janapeno Blanco
- 46 — Tradicional Silver
- 47 — Tres Rios Silver

REPOSADOS (100% AGAVE)

AGED ON OAK FOR A MINIMUM OF 60-DAYS.

- 48 — 1800 Reposado
- 49 — Antiquo de Herradura Reposado
- 50 — Apocalypio Reposado
- 51 — Avion Reposado
- 52 — Azunia Organic Reposado
- 53 — Blue Nectar Reposado
- 54 — Cabo Wabo Terra-Firme Reposado
- 55 — Camarena Reposado
- 56 — Casa Noble Reposado
- 57 — Cazadores Reposado
- 58 — Casamigos Reposado
- 59 — Centinela Reposado
- 60 — Chamucos Reposado
- 61 — Chinaco Reposado
- 62 — Cimarron Reposado
- 63 — Corazon Reposado
- 64 — Corralejo Reposado
- 65 — Corzo Reposado
- 66 — Cuervo Tradicional Reposado
- 67 — Don Camilo Reposado
- 68 — Don Eduardo Reposado
- 69 — Don Julio Reposado
- 70 — El Jimador Reposado
- 71 — El Mayor Reserve Reposado
- 72 — El Pobre Reposado
- 73 — El Tesoro Reposado
- 74 — Espolon Reposado
- 75 — Gran Centenario Reposado
- 76 — Herradura Gold Reposado
- 77 — Julio Cesar Chavez Reposado
- 78 — Luna Azul Reposado
- 79 — Maestro Dobel Diamond Reposado
- 80 — Maestro Dobel Reposado
- 81 — Milagro Reposado
- 82 — Olmeca Alto Reposado
- 83 — Oro Azul Reposado
- 84 — Partida Reposado
- 85 — Patron Reposado
- 86 — Republic Reposado
- 87 — Sangre de Vida Reposado
- 88 — Sauza 3 Generaciones Reposado
- 89 — Sauza Hornitos Reposado
- 90 — Sauza Cien Anos Reposado
- 91 — Sauza Blue Reposado
- 92 — Siete Leguas Reposado

AÑEJOS (100% AGAVE)

AGED ON OAK FOR A MINIMUM OF 1 YEAR.

- 93 — 1800 Reserva Antigua Añejo
- 94 — Antiquo de Herradura Añejo
- 95 — Apocalypio Añejo
- 96 — Avion Añejo
- 97 — Azunia Organic Añejo
- 98 — Cabo Wabo Añejo
- 99 — Corralejo Añejo
- 100 — Casa Noble Añejo
- 101 — Cazadores Añejo
- 102 — Centinela Añejo
- 103 — Chamucos Añejo
- 104 — Chinaco Añejo
- 105 — Casa Noble Añejo
- 106 — Corazon Añejo
- 107 — Corralejo Añejo
- 108 — Corzo Añejo
- 109 — Don Eduardo Añejo
- 110 — Don Julio Añejo
- 111 — El Jimador Añejo
- 112 — El Mayor Reserve Añejo
- 113 — El Tesoro Añejo
- 114 — Ginny Rivera Añejo
- 115 — Gran Centenario Añejo
- 116 — Herradura Añejo
- 117 — Sauza Hornitos Añejo
- 118 — Maestro Dobel Añejo
- 119 — Milagro Añejo
- 120 — Oro Azul Añejo
- 121 — Partida Añejo
- 122 — Patron Añejo
- 123 — Republic Organic Añejo
- 124 — Revolucion Añejo
- 125 — Sangre de Vida Añejo
- 126 — Sauza 3-Generaciones Añejo
- 127 — Sauza Cien Años Añejo
- 128 — Sauza Conmemorativo Añejo
- 129 — Siete Leguas Añejo

SUPER PREMIUMS

(100% AGAVE)

**THESE ARE NOT INCLUDED
IN THE \$14 TASTING. EACH IS AVAIL-
ABLE BY THE 1/2-OZ OR FULL-OZ AT
THE PRICES INDICATED BELOW:**

HALF-OZ / FULL-OZ

131 — Asombroso Platino	\$6/\$12
132 — Asombroso Reposado	\$7/\$14
133 — Chamucos Añejo	\$7/\$14
134 — Clase Azul Plata	\$6/\$12
134 — Clase Azul Reposado	\$7/\$14
135 — Corralejo 99,000 Hours	\$7/\$14
136 — Don Julio 1942 Añejo	\$8/\$16
137 — Milagro Sgl Barrel Silver	\$6/\$12
138 — Milagro Sgl Barrel Repo	\$7/\$14
139 — Milagro Sgl Barrel Añejo	\$8/\$16
140 — Cuervo 200 th Anv. Barrel Select Reserva de la Familia Añejo	\$9/\$18
141 — El Tesoro Paraiso Añejo	\$10/\$19
142 — Cuervo Platino Reserva de la Familia Plata	\$7/\$14
143 — Patron Gran Platinum	\$7/\$14
144 — Corazon Expresiones Artisanal Edition Blanco	\$8/\$15
145 — Corazon Expresiones Buffalo Trace Aged Reposado	\$8/\$15
146 — Corazon Expresiones Thomas Handy Sazerac Añejo	\$8/\$15
147 — Corazon Expresiones Van Winkle Aged Añejo	\$8/\$15

MEZCAL (Not Tequila)

NOTE: MEZCAL IS NOT TEQUILA,
COMPARE THEM TO TEQUILAS.
(PLEASE NOTE: *These Mezcal are
90-Proof or higher!
Tequila is 80-Proof*)

- 148 — Del Maguey del Rio
- 149 — Del Maguey Chichicapa
- 150 — Sangre de Vida Mezcal

ALLOW US TO SUGGEST...
That you sample 3 tequilas, find
your favorite, then select the
Margarita in which it is used from
our list of over 200 Margaritas!

**"We Wrote the Book
on Margaritas!"**

PLEASE NOTE: New Mexico State Liquor
Regulations prohibit the serving of more than
one alcoholic beverage to an individual at the
same time (*this sampler is considered a single
service*). Consequently, we are not allowed to
serve a Margarita or other alcoholic beverage
until you have finished the sampler and the
glasses have been removed from the table.

PLEASE DRINK RESPONSIBLY!