

Plaza Cafe

Authentic New Mexican Cuisine



Beer – Wine – Margaritas

Open Daily

*108 South Plaza
Taos, New Mexico 87571
575 758 7498*

Breakfast

HUEVOS RANCHEROS ~ 2 eggs, home fries, beans, cheese, on a corn tortilla smothered with red or green chili and garnish. **8.00**

SMOTHERED BREAKFAST BURRITO ~ 2 eggs, home fries, cheese, and your choice of bacon, sausage, ham, chorizo smothered with red or green chili and garnish. **7.00**

CARNE ADOVADA ADD 1.00

BUILD YOUR OWN OMELET ~

CHEESE OMELET served with flour tortilla or toast and home fries **5.00**

ADD: Tomatoes, bell peppers, onions, mushrooms,
chopped autumn roast green chili or tomatoes

EACH ITEM ADD .75

ADD: ham, carne adovada, bacon, chorizo or sausage

EACH ITEM ADD 1.00

2 EGG BREAKFAST ~

Served with home fries, bacon or sausage, and flour tortilla or toast **7.00**

BREAKFAST BURRITO (HANDHELD) ~ 2 eggs, home fries, cheese, and choice of bacon, sausage, ham, chorizo **5.00**

CARNE ADOVADA ADD 1.00

PANCAKES ~ 3 fluffy buttermilk pancakes **5.00**

FRENCH TOAST — Texas Toast dipped in a vanilla and cinnamon batter served with fruit **6.00**

Sides

SOPAPILLA (one) **1.50**

EGG **1.50**

BACON, HAM, SAUSAGE **2.00**

CARNE ADOVADA **3.00**

HOME FRIES **2.00**

RED OR GREEN CHILI **1.50**

FLOUR TORTILLA OR TOAST (Texas Toast, Sour Dough, Whole Wheat) **1.50**

SIDE FRENCH FRIES **3.00**

Entrées

NEW MEXICAN MEALS

ALL NEW MEXICAN MEALS SERVED WITH PINTO BEANS, SPANISH RICE, LETTUCE AND PICO DE GALLO

CARNE ASADA AND ENCHILADAS ~ carne asada steak served with 3 flat cheese enchiladas smothered in red or green chili **15.00**

FAJITAS ~ Beef or chicken grilled with onions and bell pepper medley and served with "the works" **12.00**

COMBINATION PLATE ~ 1 ground beef taco, 1 cheese enchilada, and 1 tamale served with your choice of red or green chili **12.00**

SHRIMP OR CARNE ASADA TACOS ~ 2 tacos served with lettuce and pico de gallo **10.00**
Your choice of hard or soft shell tacos

STUFFED SOPAPILLA ~ freshly made sopapilla stuffed with your choice of ground beef **10.00**
Or shredded chicken and served smothered with your choice of red or green chili

CARNE ADOVADA **ADD 1.00**
CARNE ASADA **ADD 3.00**
GRILLED SHRIMP **ADD 4.00**

RELLENOS DE QUESO ~ 2 New Mexico green chilis stuffed with cheese and perfectly battered served with your choice of red or green chili **10.00**

BURRITO OR CHIMICHANGA PLATE ~ your choice of ground beef or shredded chicken **10.00**

And served smothered with your choice of red or green chili

CARNE ADOVADA **ADD 1.00**
CARNE ASADA **ADD 3.00**
GRILLED SHRIMP **ADD 4.00**

ENCHILADA PLATE ~ 3 flat enchiladas served with ground beef or shredded chicken **10.00**
And your choice of red or green chili

CARNE ADOVADA **ADD 1.00**
CARNE ASADA **ADD 3.00**
GRILLED SHRIMP **ADD 4.00**

TACO PLATE ~ 3 ground beef or shredded chicken tacos served with lettuce, pico de gallo and cheese and in your choice of hard or soft shells **9.00**

PLAIN CHEESE ENCHILADAS ~ 3 flat cheese enchiladas served smothered in your choice of red or green chili **8.00**

Appetizers

CHIPS AND SALSA ~	4.50
FRESH GUACAMOLE WITH CHIPS AND SALSA	6.50
NACHOS ~ Chips, Cheese, Jalapenos, Lettuce, Tomato, Pinto Beans and Salsa	6.00
WITH CHICKEN OR GROUND BEEF	ADD 2.00
WITH CARNE ASADA	ADD 4.00
QUESADILLA ~ grilled flour tortilla with Cheddar Jack cheese & side salsa	5.00
WITH CHICKEN OR GROUND BEEF	ADD 2.00
WITH CARNE ASADA	ADD 4.00
WITH SHRIMP	ADD 5.00
<i>*Add Guacamole and Sour Cream to appetizers</i>	2.00

Soups and Salads

CHICKEN TORTILLA SOUP ~ mildly spicy tomato soup served with chicken and garnished with tortilla strips, avocado and sour cream	7.00
GREEN CHILI STEW ~ served with a flour tortilla	6.00
BOWL OF POSOLE ~ served with a flour tortilla	6.00
GARDEN SALAD ~ fresh lettuce, tomato, cucumber, and croutons	6.00
CAESAR SALAD ~ Romaine lettuce, tomato, croutons & homemade Caesar	6.00
SPINACH HOUSE SALAD ~ fresh spinach tossed in a pomegranate vinaigrette and topped with candied walnuts, dried cranberries, cotija cheese, tomatoes, croutons	8.00
ADD TO ANY SALAD:	
GRILLED CHICKEN BREAST	3.00
GRILLED SHRIMP	6.00

Hamburgers and Sandwiches

Served with french fries

GRILLED CHICKEN SANDWICH ~ grilled chicken breast, cheese, avocado, lettuce, tomato, and mayo on a wheat Kaiser bun	10.00
CLUB SANDWICH ~ thinly sliced turkey, ham, smoked bacon, lettuce, and tomato, mayo on toasted wheat or white bread	9.00
ADD GREEN CHILI	1.50
HAMBURGER ~ 8oz beef patty, cheese, lettuce, tomato on a Kaiser bun	8.00
ADD BACON, GREEN CHILI OR GUACAMOLE ~	1.50
BLT SANDWICH ~ smoked bacon, lettuce, tomato on toasted wheat or white	7.00
ADD GREEN CHILI	1.50
GRILLED CHEESE SANDWICH ~ on thick sliced Texas Toast	5.00
ADD GREEN CHILI	1.50
ADD SLICED HAM	1.50

Dessert

SOMBRERO SUNDAE — Deep fried sopapilla dough dusted with cinnamon and sugar served with 2 scoops of vanilla icecream and caramel	6.00
CHIPOTLE CHOCOLATE CAKE	
5.00	
TRADITIONAL FLAN	5.00
DESSERT SOPAPILLA — Cinnamon and sugar dusted sopapilla served with a scoop of vanilla ice cream	4.00
ADD A SCOOP OF ICE CREAM	1.50

Kids Menu

KIDS SIZE PANCAKES ~ 3 small pancakes served with fruit	4.00
BURRITO ~ BEAN AND CHEESE	4.00
TACO ~ 1 Taco, lettuce, tomato and cheese served with beans	4.00
GRILLED CHEESE SANDWICH ~ served with fries	4.00

Beverages

ORANGE OR CRANBERRY JUICE	2.00
MILK	2.00
CHOCOLATE MILK	3.00
COFFEE OR HOT TEA	1.50
ICED TEA OR LEMONADE	2.00
ADD FLAVORS (STRAWBERRY, MANGO, POMEGRANATE)	
.50	
SOFT DRINKS	2.00
(PEPSI, DIET PEPSI, DR. PEPPER, SIERRA MIST, ROOT BEER,	

Beer & Wine

ON DRAFT

Fat Tire	5.00
Happy Camper IPA (Santa Fe Brewing Co)	5.00
Spaten Optimator	6.00
Featured Drafts (Ask your Server)	5.00

BOTTLED BEER

Santa Fe Pale Ale	4.00
Dos Equis Lager	4.00
Corona	4.00
Bud Light	3.75

SPECIALTY DRINKS

Agave Wine Margaritas	8.00
Homemade Sangria (Red or White)	7.00
Featured Sangria	8.00
Mimosa	6.00

Ask your server about our full specialty drink menu!!!!!!

Wine

REDS

GLASS/BTL

Angeline Pinot Noir 2008, California	8.50/38.00
Guenoc Cabernet Sauvignon 2009, California	7.50/28.00
Morande Carmenere 2009, Maipo Valley, Chile	7.50/28.00
Valdemar Tempranillo 2007, Oyon, Spain	8.50/38.00
Kaiken Malbec 2009, Mendoza, Argentina	8.50/38.00
Leese Fitch Merlot 2009, Sonoma County	7.50/28.00

WHITES

GLASS/BTL

Kendall Jackson Chardonnay	8.50/38.00
Leese Fitch Chardonnay 2008, Sonoma California	7.50/28.00
Guenoc Pinot Grigio 2009, California	7.50/28.00
Montes Sauvignon Blanc 2010, Chile	7.50/28.00
Kim Crawford Sauvignon Blanc 2010, New Zealand	8.50/38.00
Lagosta Vihno Verde Portugal	7.50/28.00
Kenwood Vulupa Cuvee Brut	6.00/35.00