

# Café Abiquiu

"Food served in the O'Keeffe household was always nutritious, tasty and simply but beautifully presented" Margaret Wood

## Small Plates

**House-made Chips & Salsa 7** V GF  
crispy tortilla chips with fire roasted salsa.  
Guacamole +3

**House Crafted Hummus 13** V  
house crafted hummus served with  
assorted breads, pickles, crudité, seeds, and  
petite salad.

**Patatas Bravas 10** VG  
crispy herbed potatoes garnished with  
pickled onion, green chile aioli and herbs

**Caprese 13** VG GF  
tomatoes, fresh mozzarella, pesto, beets,  
pine nuts, balsamic reduction, arugula,  
and toast points

## Soup Of the Day

Cup 6 Bowl 8

## Petite Farm Greens

**Petite House Salad 6** VG  
with tomatoes, red onion,  
parmesan, cucumbers, croutons,  
and our citrus vinaigrette

**Petite Massaged Kale and  
Parmesan Salad 6** VG  
with our tahini almond dressing  
and croutons

## Farm Greens

**Strawberry and Feta Salad 16** VG GF  
farm greens, red onion, almonds, feta, strawberry,  
pickled blueberry, tossed in our cherry vinaigrette  
Chicken Breast +7  
Atlantic Norwegian Salmon +7

**\*\*Grilled Vegetable Salad 16** V GF  
farm greens, grilled seasonal vegetables, house  
crafted hummus, balsamic reduction, tossed in our  
tahini almond dressing  
Chicken Breast +7  
Atlantic Norwegian Salmon +7

**Massaged Kale and Parmesan Salad 15** VG  
chickpeas, tomato, pickled onion and pine nuts, tossed  
in our tahini almond dressing and garnished with  
grilled crostini  
Chicken Breast +7  
Atlantic Norwegian Salmon +7

## Sandwiches

Served with your choice of shoestring fries, potato  
chips or a cup of soup.

Gluten free bread available upon request

**\*\*El Rito's Local Lamb Burger 18**  
farm greens, mint marmalade, pickled onion on a  
brioche bun

**Abiquiu Burger 18**  
grilled beef patty, melted cheddar cheese, roasted  
New Mexico green chile, garnished with farm  
greens, onion, tomato, green chile aioli, on a  
brioche bun

**House Smoked Brisket Sandwich 19**  
garnished with pickles, slaw, barbeque sauce,  
onion, on a brioche bun

**Chicken and Ciabatta Sandwich 17**  
farm pesto, aioli, white cheddar, farm greens,  
tomato, bacon, and balsamic reduction on a  
brioche bun  
Avocado +1.50

**House Crafted Hummus Wrap 16** V  
farm greens, pickled onion, grilled seasonal  
vegetables, hummus, balsamic reduction, wrapped  
in Lavash  
Chicken Breast +7  
Atlantic Norwegian Salmon +7

**Rainbow Trout or Shrimp Tacos 17**  
slaw, onion, cotija, pico de gallo, cilantro, chipotle  
crema drizzle, on a flour tortilla

## Mains

**Chicken Fried Steak 19**  
with green chile gravy, mashed potatoes, and seasonal vegetables.

**\*\*Enchilada 18** VG V GF  
corn tortillas layered with cheddar cheese and your choice of chicken, ground  
beef, El Rito ground lamb, or mushrooms and sauteed greens served with  
pinto beans and New Mexico red or green chile sauce

**Carne Adovada Bowl 23**  
red chile carne adovada, cotija, crispy herb potato, pinto beans, onion, with a  
flour tortilla

**Chef's Selection of Braised Meat** market price  
ask your server for our daily selection

**\*\*Chicken & Rice 22** GF  
seared chicken breast, ginger rice, seasonal vegetables, garnished with pesto,  
and chile oil

**Choice of Salmon or Rainbow Trout 22** GF  
served on a bed of mashed potatoes, seasonal vegetables, and drizzled with a  
balsamic reduction.  
Gambas Al Ajillo +7

**\*\*Grilled Eggplant & Ginger Rice 17** V  
grilled seasonal vegetables, house crafted hummus, ginger rice, pesto,  
balsamic reduction, and farm greens

\*\*Items with (\*\*) are Georgia O' Keeffe inspired

VG vegetarian V vegan GF gluten-free

Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of food borne illness

We acquire our Lamb from family owned Zenitram Farms in El Rito, New Mexico

## WINE

### WHITES

	6 oz	9 oz	BTL
<b>Gruet Vineyards Chardonnay (NM)</b> <i>Refreshing light oak &amp; mineral balance with notes of peach &amp; apple.</i>	9	11	34
<b>1749 Sauvignon Blanc (France)</b> <i>Dry &amp; zesty with lemony citrus aroma and well-balanced acidity.</i>	8	10	29
<b>Mezzacorona Pinot Grigio (Italy)</b> <i>Delightful &amp; aromatic crisp green apple, mineral &amp; honeysuckle notes.</i>	8	10	29
<b>Josh Cellars Rosé (CA)</b> <i>Crisp bursts of citrus, white peach, and strawberry.</i>	9	11	34
<b>Wines of the San Juan - Girls Are Meaner (NM)</b> <i>Sweet, floral, and complex. This Gewürztraminer weaves a spell with rose petal and lychee fruit.</i>	9	11	34

### REDS

<b>Campo Viejo Rioja Tempranillo (Spain)</b> <i>Rich aromas of ripe fruits followed by gentle notes of vanilla and spices.</i>	9	11	34
<b>Chateau Ste. Michelle Cabernet (WA)</b> <i>Full-on notes of black currant, herbs &amp; spice. Ripe, luxurious and fruit forward.</i>	9	11	34
<b>Cellar No. 8 Pinot Noir (CA)</b> <i>Lush and complex on the palate, With silky tannins and red berry notes.</i>	8	10	29
<b>Layer Cake Malbec (Argentina)</b> <i>Velvety and soft on the palate with aromas of blackberries, spice and chocolate.</i>	9	11	34
<b>Wines of the San Juan - Blanco Rojo (NM)</b> <i>Silken palette appeal with the fruitiness of boysenberries and pomegranates.</i>	9	11	34



## SPARKLING WINES CRAFTTAILS & BEER

### HOUSE CRAFTED

Sangria Roja	7
Agave Wine Margarita	7
Raspberry Lemonade Wine Cooler	7

### CANNED & BOTTLED BEER

Santa Fe Brewing Pale Ale	6
Santa Fe Brewing Fhazy IPA	6
Santa Fe Brewing Social Hour	6
Guinness	8
Heineken	6
Corona	6
Coors Light	6
Heineken 0.0 (Non-Alcohol)	6

### SPARKLING WINES

Mionetto Prosecco Brut (Italy) 187 ml bottle	12
<i>Make it a Mimosa</i>	+1
Ruffino Prosecco (Italy) 750 ml bottle	33
Gruet Blanc de Noir (NM) 750 ml bottle	36

### House Crafted Non-Alcohol Beverages

Lavender lemonade
**Caffeine Free Chilled Mint tea
Raspberry Arnold Palmer
Black Chilled Iced Tea

### Desserts

House-made Lemon Tart	8
Pot de Crème	5
Vegan Chocolate Mousse	6 V
Daily Sorbet	6 V
**Daily sorbet sundae garnished with pistachio, whip cream, candied mint, and lemon curd	
	8