



Add avocado or bacon \$13.50

Served all Day

Whole Steamed Artichoke
with Lemon Truffle Aioli
\$8.50

Sierra Negra House Salad (GF)
Locally grown mixed lettuces with pickled beets
avocado, and Sheep's mild Feta with Dijon Vinaigrette
Large \$15.00 Small \$8.25
Add Steak or Shrimp \$22.50

Vegetarian Dal (GF)
Savory curried red lentil and vegetable soup
Cup. \$6.50 Bowl with Bread and Butter or tortilla
Chips \$12.00

Green Chile Stew (GF)
Chunks of tender organic chicken in a rich broth with
NM Green Chiles, carrots, celery, red potatoes and
onions
Cup \$8.00, Bowl with Bread \$16.50

Huevos Rancheros
Two corn tortillas with Pepper jack and pinto beans,
topped with our delicious green chile stew or house red
chile (or both) and your style of eggs \$14.50
With toast or flour tortilla \$15.00

Egg and Cheese Crepe
With your choice of cheddar or Swiss cheese
Served with jam or pico de gallo. \$10.50
Add Bacon or Ham or Real Maple Syrup \$12.00

Scrambled Egg Tacos (3) (GF)
Corn tortillas with your choice of cheddar or pepper
Jack cheese, three scrambled eggs and pico de gallo
\$11.25

Roasted Poblano Relleno (GF)

An un-breaded poblano filled with quinoa, corn , black
beans, shallots and spices, simmered in our house
red chile with your choice of Cheddar or Pepper Jack
Cheese \$14.50
Add Shrimp. \$21.50

Shrimp Tacos (3) (GF)

Corn tortillas topped with fresh mozzarella cheese,
Shrimp, House Cilantro-Jalapeno-Feta Pesto, Organic
lettuce, Pico de Gallo and Avocado \$17.75

Fish Tacos. (3) (GF)

Blackened Crimson Snapper with Pepper Jack Cheese
Sriracha Mayonnaise, avocado, lime cilantro slaw and
Pico de Gallo. \$17.75

California Quesadillas (3) (GF)

beans, corn, peppers and onions and topped with lime,
honey-cilantro slaw and Pico de Gallo \$14.50
Add Shrimp \$21.50

Mezze Platter

(2) crispy chickpea cakes served with sheep's mild feta
tomato cucumber salad, roasted red peppers, fire
roasted artichoke hearts, roasted red peppers and
kalamata olives, served with warm pita bread
\$19.50

Spinach Crepe

Fresh baby spinach, your choice of Swiss or cheddar
cheese, mushrooms, shallots and a shake of garlic and
squeeze of lemon, served with sour cream. \$14.50

Green Chile Cheeseburger



1/3 lb grass fed beef burger with NM green chiles and cheddar cheese, served with lettuce, sliced tomato, dill pickle chips, and pineapple salsa topped lime-honey cilantro slaw and a bag of Potato chips \$16.50.

Add Bacon or Avocado \$18.00

About Our Food

Our focus is to use locally grown, organic produce, sustainable seafood and natural, humanely raised beef, pork and chicken in all of our dishes. Please allow up to 20 minutes preparation time for your meal. We make everything from scratch.

From the Bakery

Home baked Cinnamon Rolls \$4.50

Praline, Sour Cream Coffee Cake \$4.50

Carrot Cake \$7.00

Basque cheesecake \$7.00

Double Fudge Chocolate Cake. \$7.50

Dark Chocolate Walnut Brownies \$5.00

Oatmeal, Chocolate Chip, Walnut, and Cranberry Cookie \$4.00

Coffee

Ohuri's Organic Zia Blend House \$3.05

Americano \$3.25

Cappuccino \$3.25

Latte \$3.50

Mocha \$4.00

Chai Latte \$4.50

Matcha Latte \$5.00

Single Espresso \$2.25, Double \$3.25

Oat Milk \$1.00

Almond Milk \$1.50

Iced Tea. \$3.50

Sodas

Coke, Diet Coke and Sprite \$3.00

San Pellegrino small \$3.75 Lg \$8.00

IBC Root Beer \$3.75

Blood Orange or Limonata

Organic Galvanina \$4.25

Pomegranate

Beer

Bud and Bud Light \$5.00

Stella Artois Lager \$5.50

Kona Brewing Company

Longboard Lager \$6.00

Big Wave Golden ale \$6.00

Breckenridge Brewery

Avalanche Amber Ale \$7.25

Four Peaks Brewing Co.

Kilt Lifter Scottish Amber Ale \$5.50

Ex Novo Brewing Company

Parties of 8 or more will be charged automatic 20% Gratuity. Hours: Tuesday through Thursday, 10:00 am to 7:00 pm. Friday and Saturday 10:00am – 7:30pm, Closed Sun and Mon. 505-685-0086, 20968 US – 84, Abiquiu, NM 87510, cafesierranegranm@gmail.com, www.cafesierranegra-nm.com



Mass Ascension IPA \$8.00

La Cumbre Brewing Company

Get Elevated IPA \$8.00

Tractor Brewing Company

Milk Mustache Stout \$6.50

Tractor Brewing Company (GF)

Blood Orange Cider \$8.50