

# Dinner at La Choza

## Soup & Stew

Cup 6.00 Bowl 9.00

### Fresh Mushroom Soup GF

Light cream, chicken broth, fresh, pureed mushrooms, parsley

### Green Chile Stew GF

A spicy stew made with roasted green chiles, potatoes & pork. Served with a flour tortilla or garlic bread.

### Green Chile Clam Chowder GF

A cream based chowder with clams, green chile, fingerling potatoes, carrots & celery

### Chile con Carne y Frijoles

A blend of pinto beans, lean ground beef & choice of red or green chile

### New Mexican Posole GF (V) style available

A pueblo stew made from Nixtamal corn, pork, coarse red chile, garlic & oregano. Topped with blue corn tortilla strips. Add red or green chile 1.00

### Posole a La Mexicana Cup 6.75 Bowl 9.50

Posole served with avocado, onions, cilantro, purple cabbage, & fresh lime. GF (V) style available

## Salads

Small 8.00 Large 10.00

Large salads are served with French Garlic Bread

### Kale Salad GF (V)

Kale, Parmesan, roasted pecans, dried cranberries, Seasonal vinaigrette

### Bleu Cheese & Roasted Walnut Salad GF (V)

Fresh mixed greens, roasted walnuts & bleu cheese. Served with a house balsamic vinaigrette.

### Caesar Salad (V)

Romaine lettuce, Parmesan cheese, house croutons & house-made vegetarian Caesar dressing.

### Mixed Green Salad GF (V)

Fresh mixed greens, carrots, bell peppers, cucumber & walnuts. Choice of --  
Housemade Balsamic Vinaigrette, Mustard Vinaigrette, Seasonal Vinaigrette, Caesar vinaigrette GF (V)  
Ranch, Italian, Bleu Cheese.

Add to any salad for an additional cost:

Chicken Breast	5.50
Sauteed Cod	5.50
Sliced Avocado one half avocado sliced	3.00

## Starter - Dips & Chips

### Your choice of dip and how many

Served with house-made blue & yellow corn tortilla chips

### Guacamole

**Fiesta 4** 15.00

### Queso

**Trio 3** 12.00

### Choza Salsa

### Roasted Salsa

### Salsa Verde

**Duo 2** 9.00

### Queso Especial in a cup with queso,

Choose plain Beef, Red Chile Beef, or Green Chile Beef add 2.00

**Solo 1** 5.00

## New Mexican Specialties

### Tostada GF (V)

Crisp blue corn tortilla, "refried"-vegetarian pinto beans, cheddar cheese, lettuce, topped with salsa. 7.00

### Vegetable Tostada GF (V)

Crisp blue corn tortilla, "refried"-vegetarian pinto beans, purple cabbage, pico de gallo, avocado, veggies-yellow squash, zucchini, mushrooms, broccoli-, & a slice of lime. 9.00  
Add a side of red chile, green chile, or salsa- each 1.00

### Nachos GF (V)

Blue & yellow corn tortilla chips, pinto beans, cheese, & red or green chile. Served with sides of fresh jalapeño, guacamole & salsa. 13.00  
Add Chicken, Beef, or Veggies each 1.25

### Vegetable Quesadilla (V)

Cheese, mushroom, broccoli, zucchini, squash, & green chile, melted between two flour tortillas. Served with a side of red or green chile 12.00

### Green Chile, Chicken Quesadilla

Cheddar & Monterey Jack cheeses, green chile & chicken between two flour tortillas. Served with side of red or green chile 12.00

### Frito Pie

Frito chips, lean ground beef, red chile, pinto beans, cheese, onions, lettuce, tomato. 11.50

### Chalupa (V)

One large, crisp, flour tortilla bowl filled with "refried" beans, lettuce, cheese, salsa, guacamole & sour cream. Served with house-made corn tortilla chips. 10.00  
Add Spanish rice and/or Posole each .50  
Add Chicken, Beef, \*Carne Adovada (chicken or pork) each 1.25  
Add a side of red or green chile each 1.00

- All of our chile is **Gluten Free** and spicy! **GF Gluten Free (V) Vegetarian**
- If you have any dietary preferences or needs, please inform your server.
- We use nonGMO rice bran oil for frying

- Our green chile and posole are made & served with pork.

Please ask your server, as most menu items can be prepared vegetarian, vegan or gluten free.

# Dinner Entrees

*Entrees are served with choice of sopaipilla, French garlic bread, or tortilla.*

All of our Chile is **Gluten Free** and Spicy. Most menu items can be made vegetarian, vegan, or gluten free. **GF Gluten Free (V) Vegetarian**  
Our Green Chile & Posole are made and served with pork. **Vegetarian Style is also available upon request.**

*We serve local & regional beef.* Please ask your server for details.

**\*Carne Adovada\* GF** -lean pieces of Chicken or Pork slowly cooked in a rich marinade of chile caribe, oregano & spices.

## Enchilada Plate GF

Blue corn tortillas stacked between two layers of cheese, a sprinkle of onions & covered with red or green chile. Served with pinto beans, posole & a garnish of lettuce & tomato. 13.50  
*Add Chicken, Beef,\*Carne Adovada (chicken or pork)* 16.00

## Vegetable Enchiladas GF (V)

Blue corn tortillas rolled around sauteed broccoli, mushrooms, zucchini & yellow squash, topped with cheese & covered with a choice of red or green chile. Served with Spanish rice & a garnish of lettuce & tomato. 16.00

## Spinach Enchiladas GF (V)

Blue corn tortillas rolled around sauteed spinach and onions, topped with cheese & covered with a choice of red or green chile. Served with Pinto Beans & vegetarian posole. 16.00

## Soft Blue Corn Tacos GF (V)

Soft Blue corn tortillas filled with cheddar cheese, onion, tomato & lettuce. Choice of lean ground beef or baked chicken. Smothered with choice of red chile, green chile or a side of salsa. Served with pinto beans, posole & a garnish of lettuce & tomato. 16.00

## Blue Corn Burritos GF (V)

Two blue corn tortillas filled with pinto beans, cheddar cheese & onion. Smothered with red or green chile. 13.50  
*Add Vegetarian posole, and/or Spanish Rice* each 0.50

## Burrito Grande

A large flour tortilla filled with pinto beans & onions, topped with cheese & smothered with red or green chile. Served with posole, lettuce and tomato. 14.00  
*Add Chicken, Beef, or \*Carne Adovada (chicken or pork)* 16.50

## Crisp Tacos (2) GF

Blue (1) and yellow (1) corn tortilla, fried into crisp taco shells filled with cheddar cheese, tomato & lettuce. Choice of ground beef, shredded chicken, green chile beef or red chile beef. Served with a side of salsa, pinto beans & posole. 13.50  
*Add a Third Crispy Taco* 16.00

## Chicken Taquitos GF

Four rolled blue & yellow corn tortillas filled with chicken & cheese, then baked. Served with "refried" beans or Spanish Rice, & a choice of two dips: salsa, queso or guacamole. 14.00

## Stuffed Sopaipilla

A sopaipilla stuffed with "refried" beans, smothered with cheese and choice of red or green chile. Served with "refried" beans & a garnish of lettuce & tomato. 13.50  
*Add Chicken, Beef, or \*Carne Adovada (chicken or pork)* 16.00

## \*\*Steak & Enchilada Plate GF

10oz NM Ribeye served with blue corn, cheese & onion enchilada with red or green chile. Served with pinto beans, posole & a garnish of lettuce & tomato. 28.00  
Ribeye á la carte 22.00

## Combination Plate...Create your own...2 or 3 items

<b>Carne Adovada-</b> pork or chicken	<b>Blue Corn Burrito</b>
<b>Taco-</b> Soft or Crisp w/ beef or chicken	<b>Cheese Enchilada</b>
<b>Tamale-</b> pork or vegetarian	<b>Chile Relleno</b>
<b>Chicken Taquito</b>	<b>Tostada</b>
Choose red or green chile. Served with pinto beans, posole & a garnish of lettuce & tomato.	Two Items 16.00
	Three Items 19.50

## Fish Tacos (2)

Two folded tortillas (flour, blue GF or yellow corn GF) filled with sauteed Alaskan Cod, spicy tomato salsa, avocado & sliced cabbage. Served with a tropical pico de gallo (pineapple, tomato, onion, jalapeno, cilantro, lime) and Spanish rice. 16.75  
*Add a Third Fish Taco* 20.75

## Chile Relleno Plate (V)

Two whole roasted green chiles stuffed with Monterey jack cheese, coated in house batter, fried to a golden brown then covered with red or green chile & topped with sour cream. Served with pinto beans, Spanish rice & a garnish of lettuce and tomato. 15.50

## Tamale Plate with Xmas Chile GF

Red chile & pork tamale or Green chile & vegetable tamale (v)  
Two housemade tamales covered with cheese, red & green chile. Served with pinto beans, posole & lettuce & tomato. 16.00

## \*\*Tortilla Burger

6 oz. NM beef patty folded in a flour tortilla with cheese & smothered with red or green chile & served with pinto beans 16.00

## \*\*Buffalo Burger

8 oz. Beck & Bulow  
NM Buffalo 16.75

## \*\*Hamburger

6 oz. Native Beef- NM, AZ,  
Navajo Nation 13.50

Served on a bun with -lettuce, onion & tomato. Choice of potato chips, Fritos, tortilla chips or a side mixed green salad.

## Burger Adds:

Pickles (Los Grillos Italian Dill Chips, all natural)	1.00
Mild or Sharp Cheddar, Swiss, Pepper Jack or Bleu Cheese	0.50
Roasted green chile or Pico de gallo	1.00
Guacamole or Sliced Avocado (1/4)	2.00

\*\*Consuming raw or undercooked meat may increase one's risk of food-borne illness\*\*