Dinner at La Choza				
Soup & Stew	60z Cup 6.50 120z Bowl 9.0	OO Starter - Dips	Starter - Dips & Chips	
Fresh Mushroom Soup GF Light cream, chicken broth, fresh, pureed mushrooms, parsley		Served with House	Served with House-made Blue & Yellow Corn Tortilla Chips	
Green Chile Stew G. A spicy stew made with row & pork. Served with a flow Green Chile Clam Ch A cream based chowder with the control of the c	oasted green chiles, potatoes ur tortilla or garlic bread. owder GF with clams, green chile,	Trio 12.00 Duo 9.00	Guacamole GF (V) add 3.00 Queso GF (V) Choza Salsa GF (V) Roasted Salsa GF (V) Zesty Bean Dip GF (V)	
Chile con Carne y Fri A blend of pinto beans, le of red or green chile.	joles	Solo 5.00	Queso Especiale <u>add</u> 2.00 in a cup with queso, <i>Choose</i> plain Beef, Red Chile Beef, Green Chile Beef, or veg-refried beans	
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 Veg-Posole a la Mexicana *GF * (v)* Cup 7.50 Bowl 10.00 A pueblo stew made from Nixtamal corn, coarse red chile, garlic & oregano. Topped with avocado, onions, tomato, jalapeño, cilantro, purple cabbage & fresh lime. This posole dish may be requested with pork.		Tostada GF (v) Crisp blue corn tortil topped with salsa. Vegetable Tostad Crisp blue corn tortil	Crisp blue corn tortilla, veg-refried beans, cheddar cheese, lettuce, topped with salsa. 7.00 Vegetable Tostada GF (v) Crisp blue corn tortilla, veg-refried beans, purple cabbage, pico de gallo, avocado, veggies-yellow squash, zucchini, broccoli-	
Salads	Small 8.00 Large 10.0	0 Add a side of	of red chile, green chile, or salsa- each 1.00	
Large salads are served Kale Salad GF (V) Kale, Parmesan, roasted p Seasonal vinaigrette	d with French Garlic Bread secans, dried cranberries,	& red or green chile. guacamole & salsa.	Blue & yellow corn tortilla chips, pinto beans, cheese, & red or green chile. Served with sides of fresh jalapeño,	
Bleu Cheese & Roaste Fresh mixed greens, roaste Served with a house balsa	ed walnuts & bleu cheese.	Cheddar & Monterey squash, & green child	Vegetable Quesadilla (v) Cheddar & Monterey Jack cheeses, broccoli, zucchini, squash, & green chile, melted between two flour tortillas. Served with a side of red or green chile 14.00	
Caesar Salad (v) Romaine lettuce, Parmesa house-made vegetarian Ca	n cheese, house croutons & aesar dressing.		y Jack cheeses, green chile & chicken	
Fresh mixed greens, carro Choice of	GF (V) ts, bell peppers, cucumber & walnuts. aigrette, Mustard Vinaigrette,	Frito Pie	rtillas. Served with side of red or green chile 14.00 und beef, red chile, pinto beans, ce, tomato. 12.50	
Seasonal Vinaigrette, Cae Ranch, Italian, Bleu Chee	sar vinaigrette GF (V)	Chalupa (v)	12.30	

Add to any salad for an additional cost:

Chicken Breast served on top

Avocado sliced

Sauteed Cod served on the side

Most menu items can be prepared vegetarian, vegan or gluten free.

Add Chicken, Beef, *Carne Adovada (chicken or pork)

One large, crisp, flour tortilla bowl filled with veg-refried pinto

beans, lettuce, cheese, salsa, guacamole & sour cream. Served

10.00

3.00

each 1.00

each 1.00

with house-made corn tortilla chips.

Add Spanish rice and/or Posole

Add a side of red or green chile

5.50

5.50

3.00

[·] All of our chile is Gluten Free, Vegetarian and spicy!

[•] If you have any dietary preferences or needs, please inform your server.

[•] We use nonGMO rice bran oil for frying

Dinner Entrees

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

All of our Chile is Spicy, Gluten Free, & Vegetarian

Posole is often served with pork, Vegetarian style is available upon request. Most menu items can be made vegetarian, vegan, or gluten free.

Add an egg or bacon to anything for an additional charge. We serve local & regional beef. Our local Buffalo is from Beck & Bulow.

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, lettuce & tomato.	14.00
Add Chicken, Beef,*Carne Adovada (chicken or pork)	17.00

Vegetable Enchiladas GF (V)

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

17.00

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.

17.00

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, lettuce & tomato.

Blue Corn Burritos GF (V)

Two blue corn tortillas filled with pinto beans, cheddar cheese & onion. Smothered with red or green chile.

Add Vegetarian posole, and/or Spanish Rice each 1.00

Burrito Grande

A large flour tortilla filled with pinto beans & onions, topped with cheese & smothered with red or green chile. Served with vegetarian posole, Spanish rice, lettuce and tomato.

14.50

Add Chicken, Beef, or *Carne Adovada (chicken or pork)

17.50

Stuffed Sopapilla

A sopapilla stuffed with veg-refried pinto beans, smothered with cheese and choice of red or green chile. Served with refried beans, Spanish rice, lettuce & tomato.

14.00

Add Chicken, Beef, or *Carne Adovada (chicken or pork)

17.00

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. Served with pinto beans, Spanish rice, lettuce, tomato. Drizzled with lime crema upon request.

Tamale Plate (2) GF

Housemade tamales, choose: Red chile -pork $\frac{\&/Or}{}$ Green chile -vegetable, top with cheese & cover with chile- red, green or xmas. 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, lettuce & tomato

**Steak Combo Plate GF

10oz NM Ribeye served with a choice of- Cheese Enchilada, Tamale Chile Relleno, or Blue Corn Burrito- Covered with red or green chile & served with pinto beans, posole, lettuce & tomato. 33.50 Ribeye á la carte 25.00

Combination Plate Create your own with 2 or 3 items

Carne Adovada- pork or chicken Tamale- pork or vegetarian Chile Relleno Cheese Enchilada Blue Corn Burrito Taco- Soft or Crisp w/ beef, chicken

Taco- Soft or Crisp w/ beef, chicken, red chile beef, or green chile beef

Choose Red or Green Chile. Served with pinto beans, posole lettuce & tomato.

Add- for an additional charge - beef, chicken, carne adovada, vegetables, bacon, or an egg...

Two Items 16.50 Three Items 20.00

Non-Traditional Specialties

Fish Tacos (2) GF, Dairy free available upon request

Two folded tortillas (flour, blue or yellow corn GF), Atlantic Cod sauteed in butter, spicy tomato salsa, avocado & cabbage slaw.

Served with a tropical pico de gallo (pineapple, tomato, onion, jalapeno, cilantro, lime) and Spanish rice.

17.00

Add a Third Fish Taco
22.00

Crispy Tacos (2) GF

Blue (1) and yellow (1) corn tortilla, fried into crispy taco shells filled with cheddar cheese, lettuce & tomato. 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 17.50

Chicken Taquitos GF

Four rolled blue & yellow corn tortillas filled with chicken & cheese, then baked. Served with veg-refried pinto beans <u>or</u> Spanish rice & a choice of two dips: salsa, queso or guacamole. 14.00

**Buffalo Burger

7 oz. Beck & Bulow NM Buffalo 17.00

**Hamburger

6 oz. Native Beef- NM, AZ, Navajo Nation 14.00

Served on a bun with –lettuce, red onion & tomato.

Choice of potato chips, Fritos, tortilla chips or a side green salad.

Burger Adds for an additional charge:

Mild Cheddar, Sharp Cheddar, Swiss or Bleu Cheese, Chopped green chile, Guacamole, Avocado, Pickles, Bacon, Caramelized red onions, Red or Green Chile sauce, Pico de gallo.

Green Chile Bacon Cheese Burger

18.50

6 oz. Native Beef, Cheese, Green chile, Bacon, Caramelized red onions, lettuce & tomato.

Choice of potato chips, Fritos or a side mixed green salad

16.50