

Breakfast • Served Day & Night

Eggs and Omelets

Cage free eggs. Served w/hash browns + choice of: house-baked toast, house-baked biscuits & gravy, English muffin, house-baked blueberry muffin, house-baked sticky bun or flour tortilla

The Traditional 2 eggs (fried, scrambled or poached) w/ham, thick-cut sugar-cured bacon, premium link sausage, house-made turkey patties, house-made chorizo, or veggie sausage 9.95

Chicken Fried Steak and Eggs Breaded beef steak & country gravy w/2 eggs 13.95

Egg Beaters or egg whites available on any order .95

Build Your Own Omelet 3 ingredients 9.95
Swiss, cheddar, feta, mushrooms, green pepper, onions, tomato, salsa, chopped green chile; bacon, ham, chorizo, sausage, turkey patty, veggie sausage

Steak and Eggs 6 oz. top choice, New Mexico grass fed beef rib-eye steak & 2 eggs 13.95

Pancakes & French Toast

Pancake Combo Short stack w/1 egg & 2 thick cut sugar-cured bacon slices 10.95

***Lemon Ricotta Pancakes** Blueberry compote & lemon curd (1) 7.95 (2) 9.95

Buttermilk Pancakes Made entirely from scratch, everyday (1) 4.75 (2) 5.75

***Blue Corn Piñon Pancakes** w/orange butter & cinnamon syrup (1) 7.95 (2) 9.95

Signature French Toast Thick-cut crunchy coated challa (1/2) 5.95 (full) 7.95

Add to your order:

Thick-cut sugar-cured bacon,
premium link sausage,
house-made turkey patties,
house-made chorizo,
or veggie sausage 3.95

Pure maple syrup 2.25
Add, strawberries or pecans 2.25

Add blueberry compote 3.25

Breakfast Specialties

***South Side Breakfast** Hot cakes, 2 eggs & hash browns w/ choice of meat 12.95

Harvest Granola House-made pumpkin seed granola, fresh fruit, Greek yogurt, cinnamon-apple butter 8.95

Yogurt Parfait Layers of fresh fruit, honey flavored Greek yogurt, house-made pumpkin seed granola 7.95

Harvest Oatmeal Hot rolled oats, fresh fruit, granola, Greek yogurt, cinnamon-apple butter 8.95

***A.C.E. BLT** Avocado, cheddar, fried egg, bacon, lettuce & tomato on buttermilk white toast + hash browns 12.95

Fresh Fruit Plate Fresh fruit, nuts, raisins, honey flavored Greek yogurt, house-made pumpkin seed cranberry granola & coconut 8.95

Fresh Juice, Premium Coffee & Tea

Fresh Squeezed Orange Juice 2.95-3.75

Apple, Cranberry, Grapefruit Juice 2.65-3.25

Milk 2.65-3.25

Mexican Hot Chocolate 4.25

Allegro Premium Teas (hot or iced) 2.50

Allegro Premium House Coffee 2.35

Mocha Latte 4.75

Caffe Latte 4.25

Mexican Latte 4.75 **Chai Latte** 4.95

Espresso 3.25

Bakeshop

Blueberry Muffins Baked in-house daily 2.85

Cinnamon Sticky Buns Baked in-house 3.45

House Baked Breads Baked in-house daily.
Whole wheat, buttermilk white and marble rye 2.85

Please Note: One check will be presented to parties of six or more. 17% gratuity on parties of six or more. Sorry, no personal checks.

Platos Nativos

Cage free eggs. Red and green chile sauces are available medium-hot, or extra hot. We are happy to provide a sample or you may order chile on the side. We cannot be responsible for chile that is too hot.

***Huevos Rancheros** 2 eggs on a corn tortilla w/ chile & cheese + beans, hash browns & tortilla 9.95

Breakfast Tacos Scrambled eggs & calabacitas in soft hand-pressed corn tortillas w/ choice of meat + avocado, cheese, cilantro, onion, 3 salsas, pinto beans & hash browns 9.95

Chile Relleno Omelet Roasted green chile stuffed w/ cheese, wrapped in a 3-egg omelet + beans, hash browns & tortilla 10.55

Papas Fritas Fried potatoes, 2 eggs, chile, cheese, sour cream & tortilla 10.25

New Mexico Chicken Fried Steak & Egg
Breaded beef steak, 2 eggs, chile & cheese + beans, hash browns & tortilla 14.55

New Mexico Steak & Eggs 6 oz. choice, New Mexico grass fed beef rib-eye steak, 2 eggs, chile & cheese + beans, hash browns & tortilla 15.55

***Huevos Divorciados** 2 eggs on corn tortillas w/ chipotle & tomatillo salsas, guacamole & sour cream + beans, hash browns & tortilla 10.25

***Chilaquiles de Mole** Tortilla chips, chicken, cheese, mole sauce, onions, crema & 2 eggs + beans & tortilla 10.75

Blue Corn Enchiladas 2 eggs on layered blue corn tortillas w/ chile & cheese + beans, hash browns & tortilla 10.15

Breakfast Burrito Scrambled eggs & choice of meat rolled in a flour tortilla, topped w/ chile & cheese + beans & hash browns 10.25

Add to your order:

Thick-cut sugar-cured bacon,
premium link sausage,
house-made turkey patties,
house-made chorizo,
or veggie sausage 3.95

* Our specialties

Sides

Cold Cereal w/ Milk 3.95

Hash Browns 2.25

French Fries 2.50

Pinto Beans 1.50

Mexican Rice 1.50

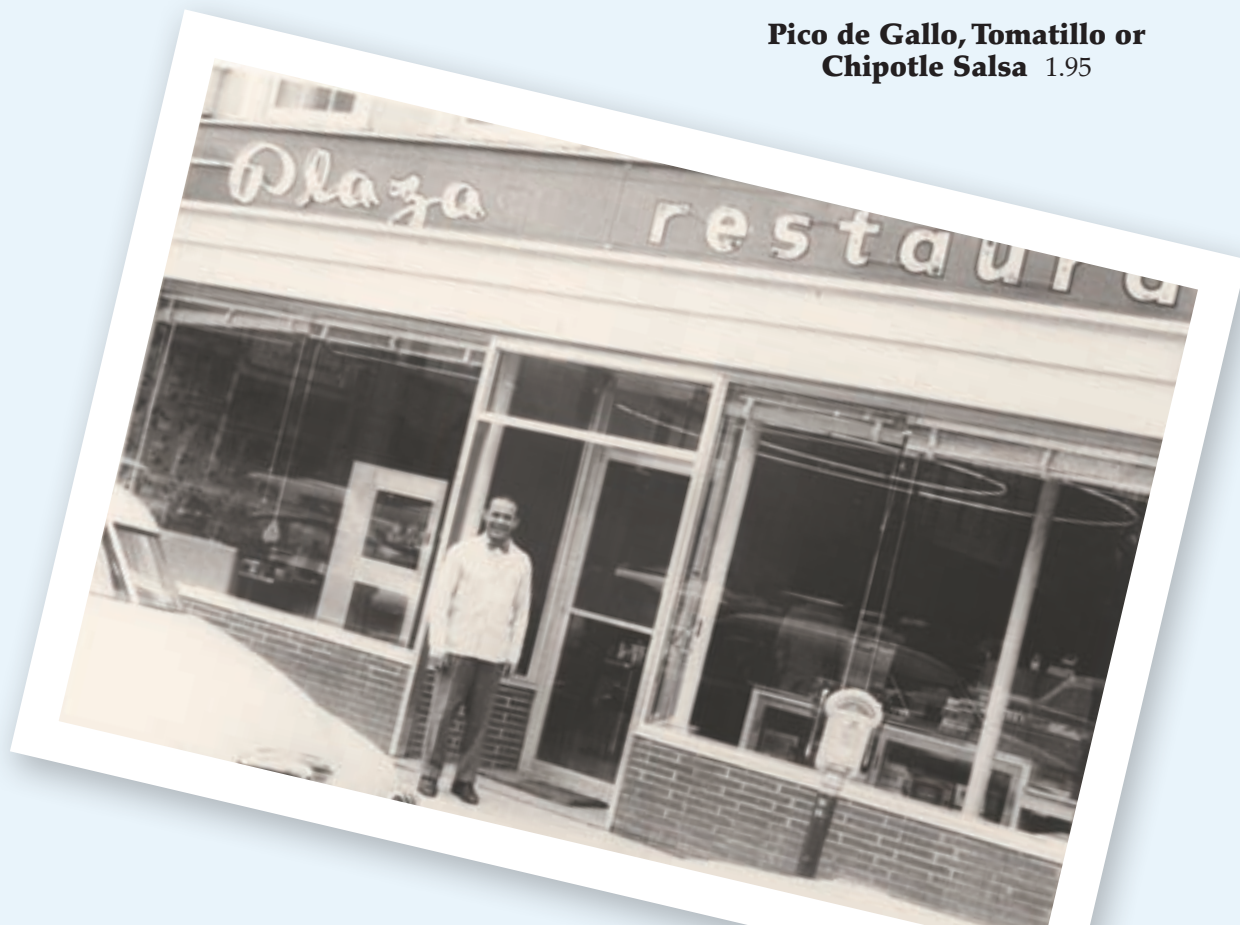
Red or Green Chile 1.95

Gravy .99

Sour Cream .99

One Extra Egg .99

**Pico de Gallo, Tomatillo or
Chipotle Salsa** 1.95



Sit up straight, don't talk back, chew your food, elbows off the table,
don't fidget, be nice, say thank you.

Lunch & Dinner

Appetizers

***Fried Calamari w/ Jalapeños** Tender calamari dusted with flour, flash-fried, salt and pepper & jalapeños + habanero dipping sauce 8.95

***Guacamole & Chips** Fresh guacamole, house-made tortilla chips 8.95

Chips & Salsa Chipotle, tomatillo & pico de gallo salsas + house-made tortilla chips 3.95

Chile Con Queso Home-style w/ melted cheddar cheese, onion, tomato, green chile & garlic + house-made tortilla chips 7.75

Salmon Ceviche Duo Citrus marinated salmon two ways: w/ capers, orange, red onions, green chile, cilantro & cucumber & w/ coconut milk, scallions, bell pepper & habanero 8.95

***Plaza Nachos** Tortilla chips, beans, chipotle salsa, chile con queso, chorizo, jalapeño, lettuce & tomato 9.95

Hummus & Pita Puree of tahini, lemon, garlic, & garbanzo + pita bread 8.95

Chicken Quesadilla Large flour tortilla, guacamole, jack & chipotle salsa 7.95

Salads

***Middle Eastern** Mixed greens, roasted beets & carrots, red cabbage, toasted almonds, cumin seeds + hummus, falafel, pita bread + cumin-lemon vinaigrette 13.25

***Greek Chicken Souvlaki** Tomatoes, cucumbers, feta, lettuce, fennel, olives, red bell pepper, dill & caperberries on toasted pita bread w/ grilled yogurt marinated chicken and yogurt spread + Greek vinaigrette 13.95

Chopped Avocado, tomato, corn, green chile, apple, red onion, red bell pepper, corn tortilla + cumin-lemon vinaigrette 10.25

Fresh Salmon w/ Garbanzo & Tomato Sautéed salmon, olives, garbanzos, basil, parsley, capers, feta cheese, greens, red wine vinaigrette 13.95

Ultimate Diner Salad Trio Scoops of chicken salad, tuna salad, egg salad, greens, tomato, cucumber, jicama, beet, carrot + your choice of dressing & grilled focaccia 11.95

Mixed Greens & Vegetables Greens, tomato, cucumber, jicama, beet, carrot + your choice of dressing & grilled focaccia 5.95

Ranch, blue cheese, Greek vinaigrette, balsamic vinaigrette, cumin-lemon vinaigrette, red wine vinaigrette.

Add a scoop of tuna salad, chicken salad or egg salad 2.75

Add grilled or fried chicken 3.95, falafel 2.95

Add fried cod fish 4.50

Add smoked turkey breast 2.95

Add salmon 6.95



Signature Burgers

We use New Mexico, grass fed beef. Our proprietary blend is freshly ground & hand-pattied daily, char-grilled, on a house baked potato bun.

Served w/ fries, slaw or soup.

Substitute onion rings or sweet potato fries .95

Build Your Own Burger

Hamburger - char-grilled to your liking 9.95

Turkey-Basil Burger - ground turkey breast, basil w/ parmesan 11.95

Add to your order:

Bacon, guacamole, cheese, green chile, grilled onions, grilled mushrooms .95 ea.

Bacon Cheddar Sugar-cured bacon & cheddar cheese 11.85

Chipotle, Blue Cheese, Bacon Spicy and smoky chipotle sauce, blue cheese, bacon 12.80

Green Chile Tortilla Flour tortilla, chopped green chile & cheddar cheese 11.80

***Veggie Falafel** House made falafel patty, hummus, feta cheese + lettuce, tomato, onion & caperberries 11.95

Comments or questions: plazacafesouthside@me.com

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Sandwiches and Melts

Served w/ fries, slaw or soup. Substitute onion rings or sweet potato fries .95

***Plaza Club** Natural turkey breast, ham, bacon, lettuce, tomato & mayo on house baked buttermilk white bread 12.95

Southside Patty Melt New Mexico grass fed beef hamburger patty, jack, grilled onions, green chile & bacon on house baked toasted rye 13.95

***Chicken Salad Sandwich** Chicken salad w/ walnuts & celery, roasted tomatoes, pickled onions & arugula on house baked whole wheat bread 10.95

BLT and Avocado Crispy bacon, lettuce and tomato w/ avocado on house baked buttermilk white bread 9.95

***Grilled Glazed Salmon** Salmon, bacon, apple, arugula on a house baked potato bun 12.95

Southside Grilled Chicken Grilled chicken breast, chipotle pepper, guacamole, shredded jack cheese & arugula in a flour tortilla 10.95

***Tuna Melt** Albacore tuna salad w/ cranberries + tomato & cheddar on house baked buttermilk white bread 10.95

Three Cheese & Green Chile Jack, cheddar and Swiss on house baked white bread 8.95

Mom's Egg Salad Mom's simple egg salad house baked whole wheat bread 8.95

Platos Nativos

Red and green chile sauces are available medium-hot, *or* extra hot. We are happy to provide a sample or you may order chile on the side. We cannot be responsible for chile that is too hot.

Taqueria Tacos Soft or hard tacos filled with your choice of fillings. Fillings: carne asada, ground beef, chicken or chorizo w/ cheese, cilantro, avocado, pickled onions + rice, beans 11.95

***Baja Fish Tacos** Crispy cod fillet, soft or hard tacos, creamy salsa, cabbage, tomatoes, cilantro, avocado, pickled onions + rice, beans 12.95

New Mexico Burrito Carne asada, ground beef, chicken or vegetables in a flour tortilla beans, jack & red or green chile + rice, beans 12.95

Steak & Enchiladas 8 oz. top choice, New Mexico grass fed rib-eye steak & cheese enchiladas w/ red or green chile & cheese + rice, beans 16.95

Fajitas Chicken breast or steak. Guacamole, sour cream, pico de gallo + flour tortillas 15.95

Bowl of New Mexico Chile Red or green chile, chicken or beef, with beans, cheese & sour cream 8.95

*our specialties

***Chicken Mole Enchiladas** Savory mole, chicken & cheese in corn tortillas w/ onions, crema, sesame seeds + rice, beans 13.95

Santa Fe Frito Pie Fritos, carne asada or ground beef w/ pinto beans, red chile, cheese, onions, lettuce & tomato 8.95

Enchilada Platter Rolled corn tortillas, jack, red or green chile w/ carne asada, ground beef, chicken or vegetables + rice, beans 11.95



Blue Plate Specials

Chicken Fried Steak Home-style breaded beef steak w/ gravy + mashed potatoes/ gravy & calabacitas 13.95

***Spicy Fish & Chips** Beer-battered cod fillet w/ habanero tartar sauce, jalapeño malt vinegar + red chile fries, slaw 14.95

Rib-Eye Steak 8 oz. top choice New Mexico grass fed beef rib-eye steak w/ herbed butter + mashed potatoes & gravy, calabacitas 16.95

Spaghetti & Meatballs w/ Bacon Tomato Sauce Meatballs, tomato-marjoram sauce, spaghetti, bacon + parmesan cheese, grilled focaccia 13.95

In Case of Emergency: 1. Pay your bill, 2. Jump out the window, 3. Run like crazy.

Cocktails

Flavored Margaritas

Fresh fruit juice puree w/ natural flavorings:
prickly pear, mango, raspberry, 7.00

Southside Margarita

El Tesoro Silver 100% Agave,
agave nectar, fresh lime juice 9.00

Silver Coin Margarita

El Tesoro Silver 100% Agave,
Grand Gala Orange Liqueur, fresh lime juice
9.50

Grand Gold Margarita

Cuervo Especial, Grand Marnier
Orange Liqueur, fresh lime juice 8.50

Mas Suave Margarita

Cazadores Reposado 100% Agave, Grand Gala
Orange Liqueur, agave nectar,
fresh lime juice 9.00

Citrus Bloody Mary

Muddled fresh lemon and lime with Absolut
Citron and our house-made spicy chipotle
bloody mary mix 8.25

Southside Cosmo

Tequila Herruadura Silver 100% Agave, Patron
Citronge Orange Liqueur, Jamaica hibiscus
flower water, agave nectar, fresh lime juice 9.25

Spiked Shakes

Grasshopper: Creme de Menthe, Absolut Vanilla
White Russian: Kahlua, Absolut Vanilla Double
Chocolate : Godiva Chocolate Liqueur, Three Olives
Chocolate Vodka 9.25

Micro Brews

Monks Ale 4.75, **Santa Fe Pale Ale** 4.75
Roswell Alien Amber Ale 4.25,

Draft Beer

Stella Artois, Blue Moon, Monks Ale,
Santa Fe Pale Ale 4.75

Bottled Beer

Bud, Bud Lite, Miller Lite, Coors Light,
St. Pauli N/A 3.75

Corona, Dos XX, Pacifico, Negra Modelo,
Modelo Especial 4.25

Wine

Chardonnay-Albariño The Spanish Quarter,
Spain 6.75/30.00

Sauvignon Blanc Veramonte Rsv., Chile
6.75/30.00

Cabernet Sauvignon-Tempranillo The Spanish
Quarter, Spain 6.75/30.00

Merlot Veramonte Rsv., Chile 6.75/30.00

Pinot Noir Hob Nob, France 8.00/40.00

Daily Specials

MONDAY

Open Faced Hot Turkey Sandwich Roasted
& sliced fresh daily, served with gravy &
steamed broccoli/carrots 12.95

TUESDAY

New Mexico Meatloaf Stuffed w/vegetables,
cheese & green chile + mashed potatoes/gravy
and calabacitas 13.95

WEDNESDAY

Pastissio Greek Lasagna. Layered casserole
of macaroni, ground beef and pork with
cinnamon scented tomato sauce, topped
with creamy bechamel enriched with cheese
+ zucchini fritters and cucumber yogurt
sauce 12.95

THURSDAY

Greek Chicken Pie Chicken, carrots,
celery, dill, bechamel sauce wrapped with
phyllo dough + zucchini fritters and
cucumber yogurt sauce 12.95

FRIDAY

BBQ Brisket Slow cooked, New Mexico,
tender beef brisket with tangy barbecue
sauce. Served with mashed potatoes,
gravy & calabacitas 13.95

Brisket Burrito Slow cooked, New Mexico,
beef brisket rolled in a flour tortilla & topped
with red or green chile. Served w/beans,
rice and a sopaipilla 12.95

SATURDAY & SUNDAY

Posole Rojo Pork & hominy stew w/ red
chile, corn tortilla chips & traditional
garnishes 9.95

Desserts

Made fresh daily in-house

Green Chile Apple Pie 5.75

Coconut Cream Pie (gluten free) 5.75

Key Lime Pie 5.25

Caramel Apple Pie 5.25

Bourbon Chocolate Pecan Pie 5.95

Red Velvet Flan 5.75

Flan of the Day 5.25

Black & White Cake 5.95

Coconut Lemon Curd Cake 5.95

German Chocolate Cake 5.95

Cupcakes 2.70

**Blueberries & Cream Cookie, Cherry
Oat-Nut Cookie, Chocolate Chip Cookie,
Peanut Butter Chip Cookie** 1.85

Dulce de Leche Magic Bar 2.95

Brownies & Blondies 2.95

Beverages

Shakes and Malts Vanilla, chocolate, strawberry, raspberry, mango 4.95
Espresso, Basil and Dulce de Leche 5.95

Prickly Pear Lemonade

Tangy prickly pear puree w/lemonade 3.50

Agua de Horchata

Almond & cinnamon flavored rice water 3.50

Prickly Pear Horchata 3.50

Jamaica Lemonade Cooler

Hibiscus flower tea w/lemonade 3.50

Fresh Squeezed Orange Juice 2.95-3.75

Coke or Root Beer Float 3.45

Apple, Cranberry, Grapefruit Juice 2.65-3.25

Milk 2.65-3.25

Pellegrino Sparkling Water 3.50

Fiji Spring Water 2.50

Jamaica Cranberry Cooler

Hibiscus flower tea w/cranberry juice 3.50

Agua de Jamaica

Hibiscus flower tea w/ginger (presweetened) 3.50

Fresh Squeezed Lemonade 3.50

Tea (hot or iced) 2.50

Caffe Latte 4.25

Hot Cocoa 2.50

Mocha Latte 4.75

Mexican Hot Chocolate 4.25

Chai Latte 4.95

Espresso 3.25

Mexican Latte 4.75

Coke, Root Beer, Sprite, Dr. Pepper, Diet

Coke, Diet Dr. Pepper 2.55

Carry Out/Catering

*Let us help you plan your next gathering!
We are happy to cater parties large and small.
Designed to fit any budget.
Please don't hesitate to ask for a quote.*

Hand Held Burrito Egg, hash browns, cheese and choice of: bacon, sausage, ham, turkey patty, veggie sausage. Take out only please. 4.95

Enchilada Tray

Rolled chicken or beef, red or green.

Half pan (serves 15) 45.00 Full pan (serves 30) 90.00

Red or Green Chile

One quart 9.95 One gallon 37.00

Pinto Beans

One quart 7.95 One gallon 30.00

Mexican Rice

One quart 8.95 One gallon 32.00

Salsa One quart 13.95

Fajitas Chicken breast or steak, Tri-colored bell pepper, flour tortillas, guacamole, sour cream, pico de gallo, beans and rice (Serves 10) 130.00 (Serves 20) 230.00

Quesadillas A perfect party platter. Large flour tortilla, chicken or vegetable, guacamole, jack cheese & chipotle salsa (Serves 10) 40.00 (Serves 20) 70.00

Chip Combo Our in house fresh-made tortilla chips served with guacamole, pico de gallo, bright tomatillo salsa and smoky chipotle salsa (Serves 10) 30.00 (Serves 20) 50.00

Mini Pinwheels An assortment of sliced wraps including Santa Fe carne asada, roast turkey and jack OR hummus and vegetable (Serves 10) 45.00 (Serves 20) 80.00

Mixed Greens & Vegetable Salad Greens, tomato, cucumber, jicama, beet, carrot + your choice of dressing & focaccia (Serves 10) 30.00 (Serves 20) 45.00

W/ grilled chicken (Serves 10) 45.00 (Serves 20) 70.00

Chop Salad Avocado, tomato, corn, green chile, apple, red onion, red bell pepper, corn tortilla & cumin-lemon vinaigrette

(Serves 10) 40.00 (Serves 20) 65.00

W/ grilled chicken (Serves 10) 55.00 (Serves 20) 80.00

Greek Chicken Souvlaki Salad Tomatoes, cucumbers, feta, lettuce, fennel, olives, red bell pepper, dill & caperberries on toasted pita bread w/ grilled yogurt marinated chicken and yogurt spread + Greek vinaigrette (Serves 10) 60.00 (Serves 20) 85.00

Middle Eastern Feast Mixed greens, roasted beets & carrots, red cabbage, toasted almonds, cumin seeds & cumin-lemon vinaigrette + hummus, falafel & pita bread (Serves 10) 50.00 (Serves 20) 85.00

Hummus Platter Hummus, mixed vegetable crudites, mixed greens, yogurt dill sauce and pita bread. (Serves 10) 30.00 (Serves 20) 50.00

Fresh Fruit & Dip Fresh seasonal fruit with Creamy vanilla Greek yogurt dip. (Serves 10) 40.00 (Serves 20) 70.00

Pastry Trio Our freshly baked muffins, croissants and cinnamon rolls in abundance. (Serves 10) 25.00 (Serves 20) 40.00

Two-Bite Sweets A two-bite indulgence of our favorite cookies, brownies and blondies. Great for parties and meetings (Serves 10) 30.00 (Serves 20) 50.00

Cookie Favorites An assortment of our most popular cookies sure to tempt every sweet tooth. (Serves 20) 25.00 (Serves 36) 45.00