

LIGHTER FARE

Fiesta Salads..... \$8.50

A flour tortilla is fried into an edible bowl, then filled with lettuces, chopped tomato, shredded cheeses, sour cream, guacamole and ripe olives.....

With fajita steak or chicken **\$11.25**

With beef and refried beans.. **\$ 9.75**

With chicken..... **\$ 9.75**

Chalupa Salads..... \$7.75

This light and crunchy mid-sized salad features corn tortillas fried flat and topped with lettuces, tomato, sour cream, shredded cheese and guacamole.....

With beef and refried beans **\$8.95**

With chicken **\$8.95**

Black Bean Soup \$4.95

A bowl of our homemade black bean soup is topped (if you wish) with a dollop of sour cream.

Flame-Broiled Burgers..... \$7.25

A flavorful, hand-formed 6 oz. beef burger is flame-broiled the way you like it. Served with lettuce, tomato and french fries.

With cheese..... **\$7.75**

With bacon and cheese **\$8.50**

Tortilla burger,
with green chile and melted cheese **\$8.75**

Marinated Chicken Breast \$7.95

A marinated, flame-broiled chicken breast is served on a bun with guacamole, lettuce, tomato and french fries.....

Gringo Salad \$4.95

Fresh lettuces, tomato, red onion, green peppers, black olives and croutons with your choice of salad dressings.

Consumption of certain raw or under-cooked foods may cause food-borne illnesses.

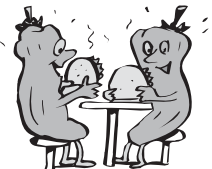
The Santa Fe Café Story



“How did you get started in the restaurant business?” is a question I hear frequently from customers. After years of washing dishes, waiting tables, designing menus and managing restaurants, I oversaw operations for a downtown, D.C., kitchen that prepared nutritious meals each day for 4,000 home-bound recipients of Meals on Wheels.

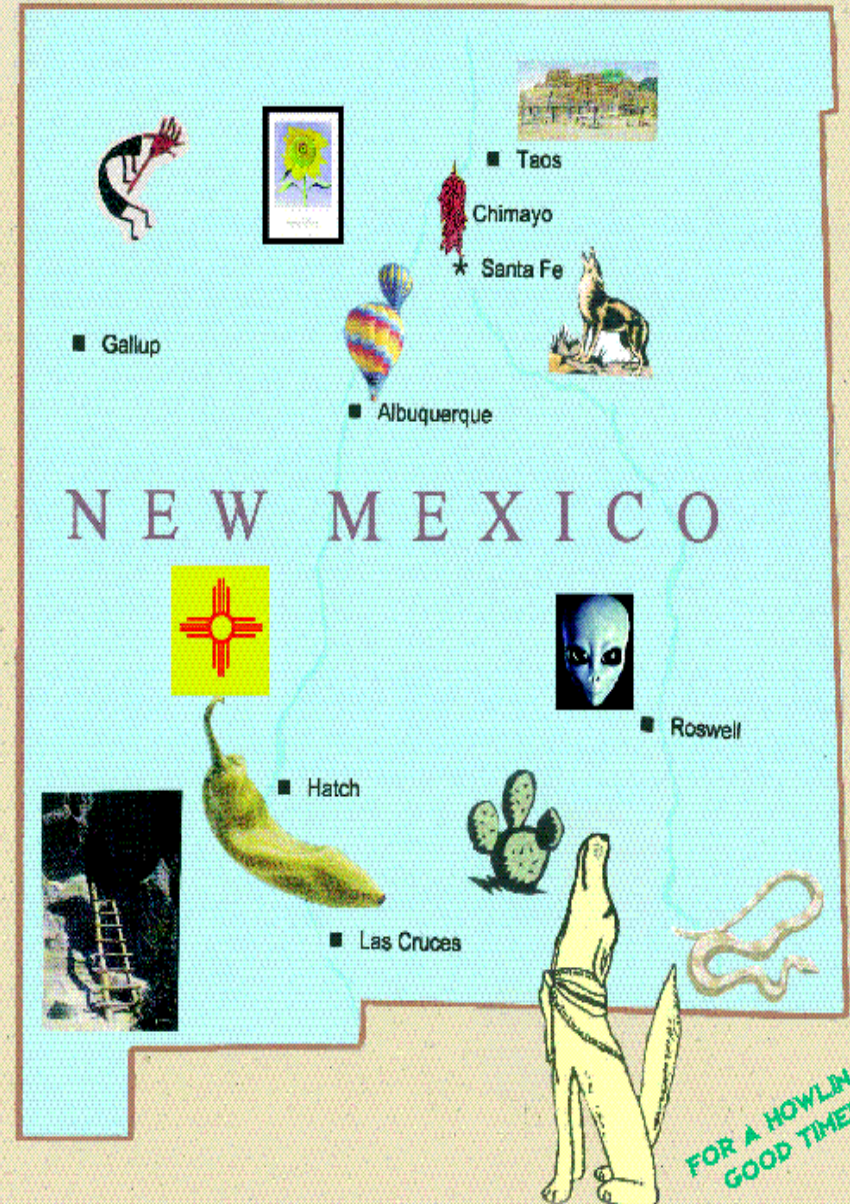
In my late 20s, I obtained my real estate license and brokered sales of restaurants and bars. This location —then known as Mia Luisa’s — was one of my listings. It had been a lifelong dream to run my own restaurant — a passion for hospitality I inherited from my parents, who loved to entertain. Bolstered by my fiancée, Peg, we bought the restaurant on May 1, 1988. The very talented staff that I inherited made a smooth transition from Tex-Mex to more complex New Mexican cuisine, and we opened for dinner a year later.

I am so proud that four of the original five employees are still here: Oscar Zambrano, my kitchen god (general manager) and his wife, Edith (Eddie) a day-time cashier and part-time evening cook; Maria Mejia, the “rock” of the kitchen staff, and daytime cashier and evening server Lorena Guzman. They and the other Santa Fe Café staffers are dedicated to making Santa Fe Café “the place where friends meet for a howling good time.” We appreciate your business, and hope you’ll become a regular.



SANTA FE CAFE

Dinner Menu



1500 WILSON BLVD. • ARLINGTON, VIRGINIA, 22209 • 703-276-0361

STARTERS

Quesadillas \$7.95

Cheeses and mild chiles are layered in a flour tortilla, grilled crisp and sliced into wedges. Served with sour cream, guacamole, jalapeno peppers, lettuce and diced tomatoes.

With beef or chicken \$8.95

Aztec Calendar Dip

Perfect to share: seven layers of dipping fun! Refried beans, sour cream, guacamole, shredded cheeses, jalapeno peppers, chopped tomato and ripe olives.

Small **\$5.50** Large **\$6.95**

Chile con Queso \$4.50

Warm cheese and mild chile pepper dip.

Nachos Supreme \$8.75

Our fresh, unsalted tortilla chips are topped with chile con queso, taco beef, shredded cheeses, sour cream, guacamole, jalapeno peppers, diced tomato and ripe olive slices.

Nachos Pollo \$8.75

Tortilla chips are topped with seasoned chicken, chile con queso, jalapeno peppers, refried beans, diced tomato, sour cream, and guacamole.

Guacamole \$5.50

A true classic: Fresh Hass avocados are blended with chopped tomatoes, onion and

FABULOUS FAJITAS

Fabulous flavors combine in Santa Fe Cafés popular fajitas. Select what you want us to toss on the grill, and we'll tuck it into flour tortillas with grilled peppers and onions.

Served with, pico de gallo, sour cream, guacamole, shredded cheese, lettuce and tomato. (Extra flour tortilla = \$.30).

Steak, Chicken or Grilled Vegetables

Single fajita **\$10.95**

Double order **\$14.95**

Grilled Shrimp \$15.95

COMBINATION PLATTERS

(Served with Mexican rice and refried beans)

The Navajo \$12.25

Two beef enchiladas with salsa roja, plus a chicken taco.

The Hopi \$12.95

A bean burrito, two cheese enchiladas with salsa roja, plus a guacamole taco.

The Truth or Consequences \$14.95

Hungry for the Truth? Enjoy a chile relleno, a chicken burrito, a beef enchilada with salsa roja, and tostadas (flat corn tortillas) with chile con queso and guacamole.

The Santa Fe \$12.75

A chicken enchilada, a chile relleno with salsa roja and a beef taco.

The Albuquerque \$12.25

A beef burrito, a chicken enchilada with chile con carne salsa, plus a chicken taco.

The Taos \$12.25

A cheese enchilada, a chicken burrito and a beef tamale with chile con carne salsa.

The Zuni..... \$10.95

A beef tamale and two cheese enchiladas with chile con carne salsa.

SANTA FE CAFÉ SPECIALTIES

The earthy flavor of chile peppers distinguishes New Mexican cuisine. Our green chiles come from the Hatch Valley of southwest New Mexico; we get red chile from Chimayo, north of Santa Fe.

Chile Rellenos Platter.....\$12.25

Two flamebroiled mild green poblano chiles are stuffed with jack cheese, dipped in a fluffy egg batter and fried. Topped with salsa roja and baked with Mexican rice and refried beans.

Blue-Corn Chicken Enchiladas \$11.95

Two blue corn tortillas are filled with tender chicken and topped with salsa roja and cheeses, served with Mexican rice, refried beans and sour cream.

Steak and Cheese Burrito..... \$11.95

Thinly sliced steak is grilled with onions, Hatch green chiles and chile con queso, then folded in a flour tortilla, topped with salsa roja and cheeses, then baked. Served with Mexican rice, refried beans and sour cream.

Chimichanga.....\$ 10.50

Shredded beef or tender chicken is wrapped in a large flour tortilla, lightly fried and served over lettuce with tomato, sour cream and guacamole.

Smothered in Hatch green chile and served with Mexican rice and refried beans..\$12.50

California Burrito Platter\$11.95

Beef, beans, both or tender chicken are served with zesty chile con carne sauce with cheese, Mexican rice, refried beans, lettuce, tomato and sour cream.

Flautas\$12.25

Just right for a light meal! Two blue corn tortillas are stuffed with chicken and lightly fried. Served over lettuce with sour cream, guacamole, tomato, Mexican rice and refried beans.

Sour Cream Burrito Platter\$11.95

Your choice of chicken, beef, beans or beef and beans are rolled up in a flour tortilla. Served with Mexican rice, refried beans, sour cream and guacamole on a bed of lettuce and tomato.

Taco Platter

Three tacos with your choice of fillings (beef, bean, chicken, or guacamole) are served with Mexican rice and refried beans.

With (hard) corn tortilla shells**\$9.75**

With (soft) flour tortillas**\$10.50**

- * *Table cards list beer, wine and dessert selections, as well as the children's menu.*
- * *No pipes or cigars, please. And use your cell phone courteously – folks are here to relax.*
- * *Most major credit cards accepted.*
- * *For parties of 8 or more, a gratuity of 15% will be added automatically.*