



STARTERS

Carne asada tacos — 23

marinated beef tenderloin, pico, charred kumquat
salsa, cilantro

Fried Calamari — 20

fresno peppers, nopales, preserved lemon aioli, green
chile agre dulce, grilled lemon

yellow tail tuna tartar - 26

ahi tuna, avocado, cucumber, mango, dragon fruit,
red chile sriracha, lotus root chips

SOUPS & SALADS

Heirloom tomato consomme— 16

clear tomato broth, avocado, heirloom tomato,
tarragon oil

Caesar salad — 14

romaine lettuce, ancho ceasar dressing, pecorino
romano, croutons, white anchovies, parmesan twill

Quinoa chopped salad — 19

avocado, tomato, red onion, cucumber, mango,
quinoa, celery, feta, lemon dill emulsion

Farmers salad— 14

mixed greens, heirloom tomato, carrots, radish,
cucumbers, passion fruit vinaigrette

LUNCH MENU

50/50 burger — 23

8 oz bison & wagyu, smoked tomato aioli, 8 month beemster cheese, smoked bacon, green chile onion jam,
lettuce, tomato, pickles,

Chilaquiles — 21

fried corn tortilla chips, tomato chipotle salsa, & salsa verde, queso fresco, crema, avocado, pickled red onion, fried egg

Tempura Salmon & Chips — 23

crispy strips of fried salmon, fries, lime dill tarar sauce, avocado lime crema slaw

Crispy Chicken Sandwich — 20

crispy fried chicken thigh meat, saffron honey glaze, chile ancho aioli, lettuce, tomato, onion, pickle

X Mas Philly Sandwich — 23

seared steak, chopped red & green chile, caramelized onion, bell peppers, asadero & gruyère cheese, ancho aioli, hoagie roll

LCS Chicken Enchilada— 26

red or green chile, white corn tortillas, white beans, new mexican rice, sour cream, & pico

125 E Palace Ave. Santa Fe NM 87501 | 505-988-9232

Executive Chef Randy Tapia | General Manager James L. Naranjo

20% Gratuity may be added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions