

# Lunch at La Choza

## Soup & Stew

Cup 5.00

Bowl 7.75

### Fresh Mushroom Soup GF

Light cream broth with fresh, pureed Crimini mushrooms

### 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 6.00 Bowl 8.25

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

## Salads

Small 5.75

Large 7.25

Large salads are served with French Garlic Bread

### Kale Salad GF (V)

Green kale, Parmesan, roasted pecans, dried cranberries, 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 House Balsamic Vinaigrette, Mustard Vinaigrette, Ranch, Italian, Bleu Cheese.

Add to any salad for an additional cost:

Chicken Breast or Sauteed Cod 3.50

Sliced Avocado slices 2.50

## Starters

Choice of: **Guacamole, Queso\*, or Salsa** GF

Served with house-made corn tortilla chips

**The Trio** 11.00

**The Duo** 8.50

**The Solo** 4.75

\*Queso in a cup with either Beef,

Red Chile Beef or Green Chile Beef. add 1.50

## New Mexican Specialties

### Tostada GF (V)

Crisp blue corn tortillas, "refried"-vegetarian pinto beans, cheddar cheese, lettuce, topped with salsa. 5.25

### Vegetable Tostada GF (V)

Crisp blue corn tortilla, "refried"-vegetarian pinto beans, veggies-yellow squash, zucchini, mushrooms, broccoli, cabbage, pico de gallo, avocado, slice of lime. 6.25

### Nachos GF (V)

Blue & yellow corn tortilla chips, pinto beans, cheese, & red or green chile. Served with fresh jalapeño, guacamole & salsa on the side. Regular 8.50 Grande add 2.00 Add Chicken, Beef, or Veggies each 1.25

### Vegetable Quesadilla (V)

Cheese, mushroom, broccoli, zucchini, yellow squash, & green chile, melted between two flour tortillas. 9.50

### Green Chile, Chicken Quesadilla

Cheddar & Monterey Jack cheeses, chicken & green chile between two flour tortillas. 9.50

### Frito Pie

Frito chips, lean ground beef, red chile, pinto beans, cheese, onions, lettuce, tomato. 9.50

### 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. 9.50 Add Spanish rice and/or Posole each .50 Add Chicken, Beef, \*Carne Adovada (chicken or pork) 12.00

• All of our chile is **Gluten Free** and spicy! **GF Gluten Free (V) Vegetarian**  
 • Our green chile and posole are made & served with pork. Vegetarian style is also available. Please ask your server, as most menu items can be prepared vegetarian, vegan or gluten free.

• We accept Visa, MasterCard, American Express, Discover  
• Provided our service has earned it, please allow us to add a 20% gratuity for parties of 5 or more.

# Lunch Entrees

*Entrees are served with choice of sopapilla, 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. 10.00  
*Add Chicken, Beef,\*Carne Adovada (chicken or pork)* 12.50

## 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. 12.50

## 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. 12.50

## 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. 10.00  
*Add a Third Crispy Taco* 13.50

## Blue Corn Burritos GF (V)

Two blue corn tortillas filled with pinto beans, cheddar cheese & onion. Smothered with red or green chile. 10.00  
*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. 11.00  
*Add Chicken, Beef, or \*Carne Adovada (chicken or pork)* 13.50

## 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. 12.00

## 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. 12.50

## 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 12.50
	Three Items 16.00

## Fish Tacos (2)

Two folded tortillas (flour, blue GF or yellow corn GF) filled with sauteed Cod, our special spicy sauce, avocado & sliced cabbage. Served with a tropical pico de gallo (pineapple, tomato, onion, jalapeno, cilantro, lime) and Spanish rice. 13.25  
*Add a Third Fish Taco* 17.25

## 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 & a garnish of lettuce & tomato. 12.50

## Stuffed Sopapilla

A sopapilla stuffed with "refried" beans, smothered with cheese and choice of red or green chile. Served with "refried" beans & a garnish of lettuce & tomato. 10.00  
*Add Chicken, Beef, or \*Carne Adovada (chicken or pork)* 12.50

## \*\*Huevos Rancheros GF (V) style available

Two blue corn tortillas topped with two \*\*eggs, cheese & onions. Smothered with red or green chile. Served with pinto beans, posole, lettuce & tomato. 11.75

## \*\*Tortilla Burger

6 oz. NM beef patty folded in a flour tortilla with cheese & smothered with red or green chile & served with pinto beans. 12.00

## \*\*Buffalo Burger

8 oz. Beck & Bulow  
NM Buffalo 13.75

## \*\*Hamburger

6 oz. Native Beef- NM, AZ,  
Navajo Nation 9.50

Served on a bun—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)	0.50
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 foodborne illness\*\*