

## **Frequently Asked Qs When Placing a To-Go Order**

- **Can we order Margaritas to go?**

- Currently we do not sell alcohol that leaves our premises. We are working towards making this available in the future. Stay tuned for when this option becomes available!
- Our House Sour Mix is available to order To Go if you would like to mix a margarita at home (alcohol not included at this time).

- **What does the Kid's Menu Include?**

- All Kid's Menu Items come with one side option and a choice of garlic bread, tortilla, or sopaipilla
- Kid's Side Item Options: carrots, cucumbers, bell pepper, apple sauce, veg-refried beans, whole beans, posole (spicy), Spanish rice (spicy), potato chips, Frito chips, corn tortilla chips
- Can add extra sides or entrée items for upcharge.

- **Do you have anything available for my food preferences/allergies?**

- Let us know if you have any specific food preferences/allergens so we can guide you through our menu. A lot of our items can be altered to fit your specific requests.

- **Choice of Chile Sauce:**

- Red
- Green
- Red & Green: "Christmas"
- "Easy Chile"
  - If spiciness is a concern, but you would like to experience the authentic flavors of our entrees, we recommend requesting your chile choice to be made with "easy chile". This option will give you a delicious, unique flavor that is created when the chile is baked on top of your entrée item.
- On the Side (choice of red, green, or both)
  - Our entrees are intended to be served with the chile on top. We recommend requesting "easy chile" if spiciness is a concern. Both of our chile sauces do tend to be spicy! Please request chile to be served on the side if you would like to have more control of how much spiciness is added to your entrée.
- No Chile
- Our red & green chile sauces are vegan and gluten free!
- Both of our chiles are spicy!

- **Vegetarian Style Preferred?**

- Let us know if your dish needs to be vegetarian or pork-free. Our regular posole is made with pork, vegetarian posole is available upon request.
- **Popular Vegetarian Entrees:**
  - cheese enchiladas (request vegetarian style), vegetable enchiladas, spinach enchiladas, chile rellenos, vegetable tamales, blue corn burritos, burrito grande (request vegetarian style), tostada, vegetable tostada, and vegetable quesadilla
- **Make it Vegan?**
  - Can request most of our vegetarian options to be made without cheese.
  - There is butter in our Spanish rice, please let us know if you would like to substitute for beans, vegetarian posole, or side of vegetables.
  - Our vegetable tostada is already made vegan!

- **Chips and dips options?**

- Can select one, two, or three of the following options: house Choza salsa (spicy tomato), roasted salsa (mild), guacamole, queso, or zesty bean dip
- Can add seasoned ground beef, red chile beef, or green chile beef to queso
- All our dip options can be a bit spicy, our Choza salsa is the spiciest.
- Our guacamole, bean dip, and salsas are dairy free
- All of our dips are gluten free and vegetarian

- **Onions or No Onions?**

- Many of our items contain onions. Please let us know if you don't want onions in your food so we can guide you through our menu.

- **Would you like Garnish?**

- For carry-out, our garnish of shredded lettuce and diced tomatoes is served on the side to make sure it stays cold and crisp for when you're ready to eat.

- **Garlic Bread, Sopaipilla, or Flour Tortilla?**

- Each entrée will come with a choice of garlic bread, sopaipilla, or flour tortilla
- Large Salads and Bowls of Soup/Stew will come with a choice of flour tortilla, garlic bread, or sopaipilla
- Gluten Free option: Let us know if you would prefer a blue or yellow corn tortilla on the side as a substitute to the above bread options.

- **What is a Sopaipilla?**

- It is a delicious, traditional New Mexican fry bread. Can be served as a savory side bread, filled as a stuffed sopaipilla, or as a dessert with honey or as a sopaipilla sundae. This golden pillow of delicious goodness is often compared to New Orleans' famous beignet.
- Our Sopaipilla recipe is vegan!

- **Why do you have garlic bread as an option?**

- In 1953, Polly and Thorton Carswell opened their first restaurant. This menu had a continental variety that included the French garlic bread seen at The Shed and La Choza today. Polly Carswell loved discovering new cuisines and new flavor combinations. As the menu started to evolve towards today's New Mexican fare, Polly discovered a beautiful, new flavor combination. She fell in love with the unique flavor of the French garlic bread paired with the newly offered item of red chile sauce. A new Santa Fe favorite had been born!
- If you have access to an oven or toaster oven, it is recommended to order our French garlic bread "untoasted" when ordering it as a carry out item. Being able to enjoy our French garlic bread freshly toasted makes all the difference!
- Our French garlic bread is vegetarian but not vegan!

- **Salad options?**

- Large or Small
- Would you like to add Grilled Chicken Breast, Sauteed Cod, or Avocado?
- Dressings: House Balsamic Vinaigrette, House Mustard Vinaigrette, Ranch, Italian, Bleu Cheese, House Vegetarian Caesar, House Seasonal Vinaigrette

- **How's the Green Chile Stew?**
  - Our Green Chile Stew is popular, delicious, and very spicy!
  - Made with pork (vegetarian option not available)
- **What options are available for Taquitos?**
  - We have Chicken Taquitos
  - Our taquitos come with 2 dip choices out of the following: salsa, guacamole, or queso (can order all 3 upon request)
  - Comes with a side choice of Spanish rice or veg-refried beans, other substitutions available.
- **How are the Tacos served?**
  - Our Soft Tacos are baked with cheese and your choice of chile on top. Can be served with choice of chile or salsa on the side.
  - Our Crisp Tacos are handheld, served with one crisp blue shell and one crisp yellow shell. As a carry out item, your crisp tacos will be packaged build-your-own style to ensure the shells stay crisp and filling stays hot until you're ready to eat. Cheese, garnish of lettuce and tomato, and salsa will be served on the side.
  - Both our Soft and Crisp Tacos come with two tacos and a side of beans and posole.
  - Taco filling options: lean ground beef, red chile ground beef, green chile ground beef, shredded baked chicken, pork or chicken adovada, vegetable blend, or whole beans.
- **How would you like your Fish Tacos?**
  - Filled with Beck & Bulow's Wild Caught Pacific Cod Fish. Sustainably wild caught in Alaska and naturally abundant.
  - Our Cod fish is not breaded but sauteed in your choice of a spicy and flavorful tomato salsa or butter (can be sauteed in oil upon request).
  - Our fish tacos are served with soft flour tortillas. You may substitute for a choice of soft or crisp blue corn or yellow corn tortillas.
  - If spiciness is a concern, we recommend getting the spicy tomato salsa and Pico de Gallo topping on the side.
  - If dairy is a concern, we recommend the fish to be sauteed in oil and to substitute the cabbage garnish with dry cabbage. Ask for a side of our house Choza salsa if you'd like them to be a bit spicier. You will also want to substitute the side of Spanish rice (containing butter) for either our beans or posole.
- **What entrée meat choices do you have?**
  - Shredded Chicken: antibiotic free and humanely raised
  - Ground Beef: Sourced by Native American Beef, see "How would you like your Beef/Buffalo Burger or Steak prepared?" for more information. We offer lean ground seasoned beef, also available as red chile beef or green chile beef. If you enjoy spicy, red and green chile beef is a delicious option for our crisp taco entrée.
  - Carne Adovada: pork and chicken options available, both gluten-free. See "Pork or Chicken Adovada?" below for more details.
  - Buffalo Burger: Beck & Bulow's Ground Bison. See "How would you like your Beef/Buffalo Burger or Steak prepared?" for more information.

- **Pork or Chicken Adovada?**

- Our Carne Adovada is gluten free
- Choice of pork or chicken that has been slowly cooked in a rich marinade of chile, caribe, oregano, and spices.
- Can order as a portion on our combination plate or as meat choice for entrée.

- **How would you like your Beef/Buffalo Burger or Steak prepared?**

- Please let us know if you would like your choice of meat to be prepared to a Rare, Medium Rare, Medium, Medium Well, or Well-Done temperature.
- We are proud to offer our guests beef sourced through the Native American Beef program. This program has partnered with the Native American communities of AZ and NM. These Native American ranchers uphold traditional ranching practices and high, humane standards for both the land and the livestock, bringing you great-tasting, high quality beef. The beef has been raised on Native American land and fed a good quality grass-fed/grain finished, all vegetarian diet without any added growth hormones. This supports local communities, local economy, and healthy nutrition.
- Native American Beef provides us with our Ribeye Steaks, Hamburgers, and Ground Beef
- Buffalo Burger: Beck & Bulow provides us with Ground Bison that is free range, grass-fed, and sustainably raised just south of Santa Fe, NM on 20,000 acres of beautiful land. Beck & Bulow's bison are never administered with antibiotics, steroids, or growth hormones.

- **What types of cooking oils do you use?**

- Non-GMO Sunflower and Rice Bran Oils, and Organic Olive Oil

- **Do you support Local Businesses?**

- In addition to being a long-standing local business ourselves, we are proud to support neighboring local businesses whenever possible.
- We are delighted to receive fresh ingredients from Squash Blossom, Just the Best, La Montinita Co-op, Sage Bakehouse, Above Sea Level, and Beck & Bulow