Dinner at La Choza

Fresh Mushroom Soup GFLight cream, chicken broth, fresh, pureed mushrooms, parsleyGreen Chile Stew GFA spicy stew made with roasted green chiles, potatoes& pork. Served with a flour tortilla or garlic bread.Green Chile Clam Chowder GFA cream based chowder with clams, green chile, fingerling potatoes, carrots & celeryChile con Carne y FrijolesA blend of pinto beans, lean ground beef & choice of red or green chile.New Mexican Posole GF (V) syle availableA pueblo stew made from Nixtamal corn, pork, coarse red chile, garlic & oregano. Topped with blue corn tortilla strips. Add red or green chile 1.00Veg-Posole a la Mexicana *GF * (v)* Cup 7.00 Bowl 10.00A pueblo stew made from Nixtamal corn, coarse red chile, garlic & oregano. Topped with avocado, onions, tomato, jalapeño, cilantro, purple cabbage & fresh lime. This posole dish may be requested with pork.SaladsSmall 8.00 Large salads are served with French Garlic Bread	
Green Chile Stew GF A spicy stew made with roasted green chiles, potatoes & pork. Served with a flour tortilla or garlic bread. Trio 12.00 Queso GF (V) Green Chile Clam Chowder GF Roasted Salsa GF (V) Roasted Salsa GF (V) A cream based chowder with clams, green chile, fingerling potatoes, carrots & celery Duo 9.00 Roasted Salsa GF (V) Chile con Carne y Frijoles A blend of pinto beans, lean ground beef & choice of red or green chile. Solo 5.00 Queso Especiale add 2 New Mexican Posole GF (V) style available Red Chile Beef, Green Chile: or veg-refried beans Red Chile Beef, Green Chile: or veg-refried beans New Mexican Posole GF (V) style available Tostada GF (V) Crisp blue corn tortilla, veg-refried beans, cheddar che topped with salsa. Veg-Posole a la Mexicana *GF * (V)* Cup 7.00 Bowl 10.00 Tostada GF (V) Crisp blue corn tortilla, veg-refried beans, cheddar che topped with salsa. A pueblo stew made from Nixtamal corn, coarse red chile, garlic & oregano. Topped with avocado, onions, tomato, jalapeño, cilantro, purple cabbage & fresh lime. Yegetable Tostada GF (V) Crisp blue corn tortilla, veg-refried beans, purple cabbage & a slice of lime. <i>Mad</i> a side of red chile, green chile, or salsa- Add a side of red chile, green chile, or salsa-	Tortilla Chips
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Suituas Small 8.00 Large 10.00 I area salads are served with Ereach Carlie Bread Nachos GF	9.00
Large salads are served with French L-arlie Bread	each 1.00
Blue & yellow corn tortilla chips, pinto beans, cheese, & red or green chile. Served with sides of fresh jalape	
Kale Salad GF (V) guacamole & salsa	13.00
Kale, Parmesan, roasted pecans, dried cranberries, Seasonal vinaigrette <i>Add Chicken, Beef, or Veggies</i>	each 1.25
-	
Bleu Cheese & Roasted Walnut Salad GF (V) Fresh mixed greens, roasted walnuts & bleu cheese Vegetable Quesadilla (V) Cheddar & Monterey Jack cheeses, broccoli, zucchini	
Fresh mixed greens, roasted walnuts & bleu cheese. Served with a house balsamic vinaigrette. Served with a house balsamic vinaigrette.	
Served with a side of red or green chile	12.00
Caesar Salad (v) Romaine lettuce, Parmesan cheese, house croutons & Green Chile, Chicken Quesadilla	
Romaine lettuce, Parmesan cheese, house croutons & Green Chile, Chicken Quesadilla house-made vegetarian Caesar dressing. Cheddar & Monterey Jack cheeses, green chile & chi	akan
between two flour tortillas. Served with side of red or	
Mixed Green Salad GF (V)	12.00
Choice of Frito Pie Frito chips, lean ground beef, red chile, pinto beans,	
Housemade Balsamic Vinaigrette, Mustard Vinaigrette, cheese onions lettuce tomato	12.00
Seasonal Vinaigrette, Caesar vinaigrette GF (V) Ranch, Italian, Bleu Cheese.	
Unalupa (V) One large crisp. flour tortills bowl filled with yeg ref	ried ninto
Add to any salud for an additional cost. hears lettice cheese salsa guacamole & sour cream	. Served
Chicken Breast served on top 5.50 with house-made corn tortilla chips.	10.00
Sauteed Cod served on the side5.50Add Chicken, Beef, *Carne Adovada (chicken or porkAvocado sliced3.00Add Spanish rice and/or Posole	each 1.00
Add a side of red or green chile	each 1.00
• All of our chile is Gluten Free, Vegetarian and spicy! Most menu items can be prepared vegetarian, vegan or gluten	

• All of our chile is Gluten Free, Vegetarian and spicy!

• If you have any dietary preferences or needs, please inform your server.

Most menu items can be prepared vegetarian, vegan or gluten free.

• We use nonGMO rice bran oil for frying

Dinner Entrees

Entrees are served with choice of sopaipilla, French garlic bread, or tortilla.

All of our Chile is Spicy, Gluten Free, & Vegetarian

Posole is often served with pork, Vegetarian style is available upon request. Most menu items can be made vegetarian, vegan, or gluten free. Add an egg or bacon to anything for an additional charge. We serve local & regional beef. Our local Buffalo is from Beck & Bulow. *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, lettuce & tomato.	13.50
Add Chicken, Beef, *Carne Adovada (chicken or pork)	16.00

Vegetable Enchiladas GF (V)

Blue corn tortillas rolled around sauteed broccoli, zucchini	
& yellow squash, topped with cheese & covered with	
a choice of red or green chile. Served with pinto beans,	
Spanish rice, lettuce & tomato.	16.00

Spinach Enchiladas GF (V)

Blue corn tortillas rolled around sauteed spinach and onions, topped with cheese & covered with a choice of red or green chile. Served with pinto beans & vegetarian posole. 16.00

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, lettuce & tomato. 16.00

Blue Corn Burritos GF (V)

Two blue corn tortillas filled with pinto beans, cheddar cheese	
& onion. Smothered with red or green chile.	13.50
Add Vegetarian posole, and/or Spanish Rice each	1.00

Burrito Grande

A large flour tortilla filled with pinto beans & onions, topped	
with cheese & smothered with red or green chile. Served with	
vegetarian posole, Spanish rice, lettuce and tomato.	14.00
Add Chicken, Beef, or *Carne Adovada (chicken or pork)	16.50

Stuffed Sopapilla

A sopapilla stuffed with veg-refried pinto beans, smothered with	
cheese and choice of red or green chile. Served with refried beans,	
Spanish rice, lettuce & tomato.	13.50
Add Chicken, Beef, or *Carne Adovada (chicken or pork)	16.00

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. Served with pinto beans, Spanish rice, lettuce, tomato. Drizzled with lime crema upon request. 15.50

Tamale Plate (2) GF

Housemade tamales, choose: Red chile -pork &/Or Green chile vegetable, top with cheese & cover with chile- red, green or xmas. 16.00 Served with pinto beans, posole, lettuce, tomato.

****Tortilla Burger**

6 oz. NM beef patty folded in a flour tortilla with cheese & smothered with red or green chile. Served with pinto beans, lettuce & tomato

**Steak Combo Plate GF

10oz NM Ribeye served with a choice of- Cheese Enchilada	, Tamale
Chile Relleno, or Blue Corn Burrito- Covered with red or green chile	
& served with pinto beans, posole, lettuce & tomato.	33.00
Ribeye á la carte	24.00

Combination Plate Create your own with 2 or 3 items

Carne Adovada- pork or chicken	Choose Red or Green Chile.
Tamale- pork or vegetarian	Served with pinto beans, posole
Chile Relleno	lettuce & tomato.
Cheese Enchilada	Add- for an additional charge -
Blue Corn Burrito	beef, chicken, carne adovada,
Taco- Soft or Crisp w/ beef, chicken,	vegetables, bacon, or an egg
red chile beef, or green chile beef	Two Items 16.00
	Three Items 19.50

Non-Traditional Specialties

Fish Tacos (2) GF, Dairy free available upon request	
Two folded tortillas (flour, blue or yellow corn GF), Atlantic	
sauteed in butter, spicy tomato salsa, avocado & cabbage slaw	•
Served with a tropical pico de gallo (pineapple, tomato, onion	,
jalapeno, cilantro, lime) and Spanish rice.	16.75
Add a Third Fish Taco	20.75
Crispy Tacos (2) GF	
Blue (1) and yellow (1) corn tortilla, fried into crispy taco she	lls
filled with cheddar cheese, lettuce & tomato. Choice of ground	l beef,
shredded chicken, green chile beef or red chile beef.	
Served with a side of salsa, pinto beans & posole.	13.50
Add a Third Crispy Taco	17.00
Chicken Taquitos CF	

Chicken Taquitos GF

Four rolled blue & yellow corn tortillas filled with chicken & cheese, then baked. Served with veg-refried pinto beans or Spanish rice & a choice of two dips: salsa, queso or guacamole. 14.00

****Buffalo Burger**

8	8	
7 oz. Beck & Bulow	6 oz. Native Beef- NM, AZ,	
NM Buffalo 16.75	Navajo Nation 13.50	
Served on a bun with –lettuce, red onion & tomato.		
Choice of potato chips, Fritos, tortilla chips <u>or</u> a side green salad.		
Burger Adds for an additional charge:		
Mild Cheddar, Sharp Cheddar, Swiss or Bleu Cheese,		
Chopped green chile, Guacamole, Avocado, Pickles, Bacon,		
Caramelized red onions, Red or Green Chile sauce, Pico de gallo.		

**Hamburger

Green Chile Bacon Cheese Burger

6 oz. Native Beef, Cheese, Green chile, Bacon, Caramelized red onions, lettuce & tomato. Choice of potato chips, Fritos or a side mixed green salad.

16.00

18.00