

Lunch at La Choza

Soup & Stew

6oz Cup 5.50 12oz Bowl 8.50

Fresh Mushroom Soup GF

Light cream, chicken broth, fresh, pureed mushrooms, parsley

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*

Veg-Posole a la Mexicana *GF * (V)* Cup 6.50 Bowl 9.50

A 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.

Salads

Small 7.00 Large 9.00

Large salads are served with French Garlic Bread

Kale Salad GF (V)

Kale, Parmesan, roasted pecans, dried cranberries, Seasonal 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 --
Housemade Balsamic Vinaigrette, Mustard Vinaigrette, Seasonal Vinaigrette, Caesar vinaigrette GF (V)
Ranch, Italian, Bleu Cheese.

Add to any salad for an additional cost:

Chicken Breast served on top 5.50
Sauteed Cod served on the side 5.50
Avocado sliced 3.00

Starter - Dips & Chips

Served with House-made Blue & Yellow Corn Tortilla Chips

Trio 12.00

Duo 9.00

Solo 5.00

Guacamole GF (V) add 3.00

Queso GF (V)

Choza Salsa GF (V)

Roasted Salsa GF (V)

Zesty Bean Dip GF (V)

Queso Especial add 2.00

in a cup with queso, *Choose* plain Beef, Red Chile Beef, Green Chile Beef, or veg-refried beans

New Mexican Specialties

Tostada GF (V)

Crisp blue corn tortilla, veg-refried beans, cheddar cheese, lettuce, topped with salsa. 6.25

Vegetable Tostada GF (V)

Crisp blue corn tortilla, veg-refried beans, purple cabbage, pico de gallo, avocado, veggies-yellow squash, zucchini, broccoli- & a slice of lime. 8.25
Add a side of red chile, green chile, or salsa- each 1.00

Nachos GF (V)

Blue & yellow corn tortilla chips, pinto beans, cheese, & red or green chile. Served with sides of fresh jalapeño, guacamole & salsa. 12.00
Add Chicken, Beef, or Veggies each 1.25

Vegetable Quesadilla (V)

Cheddar & Monterey Jack cheeses, broccoli, zucchini, squash, & green chile, melted between two flour tortillas. Served with a side of red or green chile 11.00

Green Chile, Chicken Quesadilla

Cheddar & Monterey Jack cheeses, green chile & chicken between two flour tortillas. Served with side of red or green chile 11.00

Frito Pie

Frito chips, lean ground beef, red chile, pinto beans, cheese, onions, lettuce, tomato. 11.00

Chalupa (V)

One large, crisp, flour tortilla bowl filled with veg-refried beans, lettuce, cheese, salsa, guacamole & sour cream. Served with house-made corn tortilla chips. 10.00

*Add Chicken, Beef, *Carne Adovada (chicken or pork) 2.50*
Add 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!
• If you have any dietary preferences or needs, please inform your server.

• We use nonGMO rice bran oil for frying
Most menu items can be prepared vegetarian, vegan or gluten free.

Lunch 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. 12.50
Add Chicken, Beef, *Carne Adovada (chicken or pork) 15.00

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. 15.00

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. 15.00

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. 15.00

Blue Corn Burritos GF (V)

Two blue corn tortillas filled with pinto beans, cheddar cheese & onion. Smothered with red or green chile. 12.50
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. 13.00
Add Chicken, Beef, or *Carne Adovada (chicken or pork) 15.00

Stuffed Sopaipilla

A sopaipilla stuffed with veg-refried beans, smothered with cheese and choice of red or green chile. Served with refried beans, Spanish rice, lettuce & tomato. 12.50
Add Chicken, Beef, or *Carne Adovada (chicken or pork) 15.00

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. 15.00

Tamale Plate (2) GF

Housemade tamales, choose: Red chile -pork &/Or Green chile -vegetable, top with cheese then cover with chile- red, green or xmas. Served with pinto beans, posole, lettuce, tomato. 15.00

**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 15.00

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 lettuce & tomato.
Chile Relleno	Add- for an additional charge -
Cheese Enchilada	beef, chicken, carne adovada,
Blue Corn Burrito	vegetables, bacon, or an egg...
Taco- Soft or Crisp w/ beef, chicken,	Two Items 15.00
red chile beef, or green chile beef	Three Items 18.50

**Huevos Rancheros GF (V)

Two blue corn tortillas topped with two **eggs, cheese & onions. Smothered with red or green chile. Served with pinto beans, posole, lettuce & tomato. 13.50

Non-Traditional Specialties

Fish Tacos (2) GF, Dairy free available upon request

Two folded tortillas (flour, blue or yellow corn **GF**), Atlantic Cod 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. 15.75
Add a Third Fish Taco 19.75

Crispy Tacos (2) GF

Blue (1) and yellow (1) corn tortilla, fried into crispy taco shells filled with cheddar cheese, lettuce & tomato. Choice of ground beef, shredded chicken, green chile beef or red chile beef. 12.50
Served with a side of salsa, pinto beans & posole. 12.50
Add a Third Crispy Taco 16.00

Chicken Taquitos GF

Four rolled blue & yellow corn tortillas filled with chicken & cheese, then baked. Served with veg-refried beans or Spanish rice & a choice of two dips: salsa, queso or guacamole. 13.00

**Buffalo Burger

7 oz. Beck & Bulow
NM Buffalo 15.75

Served on a bun with -lettuce, red onion & tomato.
Choice of potato chips, Fritos, tortilla chips or 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

6 oz. Native Beef- NM, AZ,
Navajo Nation 12.50

Green Chile Bacon Cheese Burger 18.00

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