

Dinner at La Choza

Soup & Stew

6oz Cup 6.50 12oz Bowl 9.00

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 7.50 Bowl 10.00

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 8.00 Large 10.00

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

Bacon-applewood smoked 3.50

Dips & Chips

Served with House-made Blue & Yellow Corn Tortilla Chips

Build your own combo of Dips. *Prices vary*

Choza Salsa GF (V) 4.00 each

Zesty Bean Dip GF (V) 4.00 each

Queso GF (V) 5.00 each

Roasted Salsa GF (V) 5.00 each

Guacamole GF (V) 7.00 each

Queso Especial 7.00 each

in a cup with queso, *Choose*

plain Beef, Red Chile Beef,

Green Chile Beef or veg-refried beans

Solo (1)

Duo (2)

Trio (3)

Fiesta (4)

New Mexican Specialties

Tamale (1) GF 6.75

Housemade tamale, choose: Red chile pork *Or* Green chile vegetable. Served in the husk with a side of red or green chile.

Tostada GF (V)

Crisp blue corn tortilla, veg-refried beans, cheddar cheese, lettuce, topped with salsa. Mild 7.00

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. 9.00

Add a side of red chile, green chile, or salsa- each 1.00

Nachos Grande GF (V)

Blue & yellow corn tortilla chips, pinto beans, cheese, & red or green chile. Served with sides of fresh jalapeño, guacamole & salsa. 15.50

Add Chicken, Beef, or Veggies each 3.00

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 15.50

Green Chile, Chicken Quesadilla

Cheddar & Monterey Jack cheeses, green chile & chicken between two flour tortillas. Served with side of red or green chile 15.50

Upside Down Frito Pie

Lean ground beef, red chile, pinto beans, cheese, Fritos, onions, lettuce & tomato. 14.00

Chalupa (V)

One large, crisp, flour tortilla bowl filled with veg-refried pinto beans, lettuce, cheese, salsa, guacamole & sour cream. Served with house-made corn tortilla chips. 11.50

*Add Chicken, Beef, *Carne Adovada (chicken or pork) 3.00*

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.

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. 15.50
*Add Chicken, Beef,*Carne Adovada (chicken or pork)* 18.50

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. 18.50

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. 18.50

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, lettuce & tomato. 18.50

Blue Corn Burritos GF (V)

Two blue corn tortillas filled with pinto beans, cheddar cheese & onion. Smothered with red or green chile. 15.50
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. 16.00
*Add Chicken, Beef, or *Carne Adovada (chicken or pork)* 19.00

Stuffed Sopaipilla

A sopaipilla stuffed with veg-refried pinto beans, smothered with cheese and choice of red or green chile. Served with refried beans, Spanish rice, lettuce & tomato. 15.50
*Add Chicken, Beef, or *Carne Adovada (chicken or pork)* 18.50

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. Served with pinto beans, Spanish rice, lettuce, tomato. Drizzled with lime crema upon request. 17.50

**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, 35.00
 Ribeye á la carte 26.00

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	<i>Add-</i> 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 17.00
red chile beef, or green chile beef	Three Items 20.50

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. 18.50
Add a Third Fish Taco 23.50

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. Served with a side of salsa, pinto beans & posole. 15.00
Add a Third Crispy Taco 19.00

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. 15.50

**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 18.00
Add Bacon-applewood smoked 3.50

**Buffalo Burger

7 oz. Beck & Bulow
 NM Buffalo 17.50

**Hamburger

6 oz. Native Beef- NM, AZ,
 Navajo Nation 14.50

Served on a bun (GF available) 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.

Green Chile Bacon Cheese Burger 18.50

6 oz. Native Beef, Cheese, Green chile, Bacon, Caramelized red onions, served on a bun (GF available), lettuce & tomato. Choice of potato chips, Fritos or a side mixed green salad