

To Go Menu Available Wednesday - Sunday 11:30am - 6:00pm

starters

CHAMA CHILI

beef, red chile, cheddar, pinto beans,
sour cream, jalapeños, flour tortilla
cup 8 bowl 10

NACHOS

tortilla chips, mixed cheddar, sour cream,
guacamole, diced tomatoes, your choice of:

beef (made with chama chili) 14
chicken & green chile 13
black bean & green chile 12

CRISPY CHICKEN TACOS 13

three tacos, cheese, salsa, sour cream, guacamole

SESAME SEARED TUNA 16

sweet & sour cabbage, wasabi,
tamari reduction, spicy mayo

RIBS

housemade bbq sauce, creamy coleslaw
half 18 full 30

sandwiches

BBQ BRISKET & SHORTRIB 21

slaw, pickles, onions, brioche bun

CHAMA BURGER 14

house ground chuck

add bacon 3.5 avocado 3 mushrooms 1.75
green chile 1.75 cheddar or swiss 1.75

salads

CAESAR SALAD 15

romaine hearts, pecorino-romano,
white anchovies, croutons, roasted garlic dressing

CHAMA CHOP 18

mixed greens, smoked bacon, chicken, avocado
hard boiled egg, roasted peppers, grilled corn,
pepitas, blue cheese crumbles, cilantro-cumin dressing

entrées

FISH AND CHIPS 16

beer battered and fried mahi mahi, habanero tartar sauce,
garlic fries, lemon, creamy coleslaw

FRIED CHICKEN 20

chicken breast, roasted garlic mashed potatoes,
seasonal vegetables, country gravy

BLACKENED SALMON 24

preserved lemon risotto, roasted tomatoes,
fresh herb beurre blanc, seasonal vegetables

CUT OF THE DAY 38

seasonal vegetables, roasted garlic mashed potatoes

sides

FRENCH FRIES 4 SWEET POTATO FRIES 4

TRUFFLE FRIES 5 ONION RINGS 7

SEASONAL VEGETABLES 7

ROASTED GARLIC MASHED POTATOES 7

GREEN CHILE MAC AND CHEESE 8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Executive Chef: Joshua Ortiz | General Manager: Karen Gallegos

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