

## BREAKFAST MENU

### THE BEST BREAKFAST BURRITO

A Warm Flour Tortilla Generously Stuffed with Fresh Scrambled Eggs, Cheese, and Roasted Potatoes. Smothered with Your Choice of Our Signature Red or Green Chile .....\$6.45 With Chile Glazed Gold Street Bacon ..... \$7.45

### GOLD STREET CAFFÈ BELGIAN WAFFLE

Served with Real Creamery Butter and Pure Organic Maple Syrup ..... \$6.45 With Fresh Seasonal Fruit, Apples and Cinnamon, or Apricots and Brown Sugar. . . \$7.95

### TWO TO THE THIRD POWER EGG PLATE

Two Farm Fresh Eggs, Two Slices Thick Cut Gold Street Bacon, and Two Slices Sage Bakehouse Toast.....\$6.95 Make it Three to the Third Power for ..... \$8.45

### EGGS ELEGANZA ON BRIOCHE

Two Poached Eggs atop Our Toasted Green Chile Brioche. With Local Goat Cheese, Cherry Tomatoes and Fresh Chopped Herbs... \$8.45 Add Grilled Salmon.....\$11.95

### SOOO GOOD BUTTERMILK PANCAKES

Light, Fluffy and Made from Scratch. With Real Creamery butter and pure Organic Maple Syrup. Tall .....\$6.45 Short..... \$5.45 Add Blueberries or Bananas ..... \$1.50

### WAY GOOD HUEVOS

A New Mexican Classic! Two Farm Fresh Eggs on Corn Tortillas with Black Beans, Potatoes, and Melted Cheese. Served X-Mas with a Warm Flour Tortilla on the Side ..... \$7.95

### GOLDEN THREE EGG OMELET

A Farm Fresh Omelet Filled with Your Choice of Any Three of the Following: Green Chile, Fresh Salsa, Cheddar-Jack Cheese, Swiss Cheese, Mushrooms, Spinach, Sautéed Veggies, Bacon, or Ham. Served with Our Roasted Herb Potatoes and Fresh Fruit Salad ..... \$9.45

### COWBOY BREAKFAST

A Gold Street Caffè Classic! Soft Scrambled Eggs Sandwiched into Our House Made Green Chile Cheese Biscuit with Smoked Ham and Mascarpone Cheese. Served with a Side of Fresh Salsa and Fresh Fruit Salad ..... \$8.45

### SEARED SIRLOIN HASH

Top Sirloin Steak Seared with Potatoes, Bacon, Caramelized Onions and fresh herbs, With Two Eggs Any Style, Green Chile Cheese Brioche Toast and Horseradish Crema..... \$12.95

### OATMEAL

Whole Rolled Oats Served in a Large Bowl with Brown Sugar, Raisins & Steamed Milk ..... \$4.95 With Fresh Fruit .....\$6.95 Side Oatmeal .....\$3.45

### GOLD STREET GRANOLA & YOGURT

Large bowl of Gold Streets House Made Granola and Yogurt .....\$6.45 With Fresh Fruit .....\$7.95 Just Yogurt and Fruit ..... \$5.95

## APPETIZERS

### GOLD STREET NACHOS

Crisp Corn Tortilla Chips with Black Beans, Jack and Cheddar Cheese, Salsa Fresca, Sour Cream and the Freshest Guacamole this Side of the Rio Grande Top with Grilled Marinated Shrimp, Chicken Breast or Veggies...\$10.95 Chips and Fresh Salsa.....\$4.25 Chips, Salsa, and Guacamole..... \$7.25

**CHIPS AND FRESH SALSA**.....\$4.25

**CHIPS, SALSA, & GUACAMOLE**.....\$7.25

### FLASH FRIED CALAMARI

Chile Dusted Fresh Calamari with House Made Jalapeno Tartar Sauce..... \$9.95

### DUNGENESS CRAB CAKES

Two Dungeness Crab Cakes on Mixed Greens with Dabs of Almond Crusted Goat Cheese and Balsamic Reduction ..... \$12.95

### SHRIMP COCKTAIL

Chilled Prawns with Fresh Chopped Avocado in Charred Tomato Cocktail Sauce. With Crumbled Queso Fresco and Green Chile Biscuit Toast Points ..... \$11.95

## SALADS

### GOLD STREET HEARTS OF ROMAINE SALAD

Crisp Hearts of Romaine with Cherry Tomatoes, Green Chile Cheese Biscuit Croutons, and Our Jalapeno Buttermilk Dressing ..... \$7.45 Add Grilled Chicken Breast or Veggies ..... \$8.95

### TUNA SPINACH SALAD NICOISE

Yellowfin Tuna Seared Rare on Fresh Spinach with Balsamic Vinaigrette. With Green Beans, Hard Boiled Eggs, Fresh Tomato and Black Olives..... \$10.95

### SPICY SUNBURST CHICKEN SALAD

Blackened Chicken Breast on Mixed Greens with Spicy Peanut Dressing, Crispy Wontons, Water Chestnuts, Red Bell Peppers and Baby Corn..... \$9.45

### SEARED BEEF CHOPPED SALAD

Teriyaki Top Sirloin on a mix of Chopped Romaine, Greens, Carrots and Cilantro. With Crispy Rice Noodles, Cucumbers, Toasted Sesame Seeds and Chile Lime Vinaigrette..... \$11.45

### HERB CRUSTED SALMON SALAD

Atlantic Salmon Rubbed with Fresh Herbs and Grilled to Perfection on Mixed Greens with Sun Dried Tomatoes, Kalamata Olives, Seasonal Veggies, and House Vinaigrette..... 11.45

**MIXED GREEN SIDE SALAD** .....\$3.95

WE HAVE TWO MADE FROM SCRATCH SOUPS EVERYDAY! ASK YOUR SERVER.

**BOWL OF SOUP** .....\$5.95

**CUP OF SOUP** .....\$3.50

**CUP OF SOUP WITH BREAD & A SALAD** .....\$7.45

## SOUTH OF ALBUQUERQUE

### OUR FISH TACOS

Lightly Breaded Cod in Steamed Corn Tortillas with Shaved Cabbage and Fresh Salsa. Served with Black Beans and Coconut Rice .....\$9.95 Grilled Shrimp ..... \$12.95

### NEW WORLD QUESADILLA

Grilled Chicken Breast, Green Apple, Red Chile Pecans, Cheddar Jack Cheese and Tucked in a Giant Flour Tortilla. Served with Black Beans and Salsa Fresca ... \$10.95

### GOLD STREET ENCHILADAS

Chicken Breast or Grilled Veggies Layered in Corn Tortillas with Cheese and The Best Mole North of the Border. With Black Beans, Coconut Rice and Cinnamon Crema ..... \$11.95

## SANDWICHES

Choose your Sage Bakehouse Bread: Farm, Whole Wheat, Sourdough, or Focaccia Choose a Side: Cup of Soup, Chipotle Potato Salad, Chips & Salsa, or Pan Fries. Substitute a Mixed Green Salad or Fresh Fruit for .95

### GRILLED VEGETABLE SANDWICH\*

Seasonal Grilled Vegetables with Fresh Basil, Provolone, and Roasted Pepper Aioli ..... \$8.45

### HAM AND SWISS MELT\*

Thin Sliced Ham Seared with Caramelized Onions, Sliced Tomatoes and Melted Swiss Cheese, Served Open Face on Toasted Bread with Honey Dijon ..... \$8.95

### ALBUQUERQUE TURKEY\*

House Roasted Turkey Breast Sliced Thin with Sliced Avocado, Green Chile, Provolone, and Roasted Red Pepper Aioli..... \$9.25

### GOTTA HAVE A BLT\*

Our Award Winning Thick Sliced Bacon with Fresh Sliced Tomatoes, Crisp Lettuce and Fresh Herb Aioli ..... \$8.95

\*These Sandwiches can be Halved with a Cup of Soup (no side)..... \$7.95

### GOLD STREET CHICKEN SALAD SANDWICH

Our Special Chicken Breast Salad with Grapes, Walnuts and Fresh Herbs on a Toasted Green Chile Cheese Biscuit with Melted Provolone and Crisp Lettuce.....\$8.95

### CUBANO WRAP

Grilled Turkey Breast and Ham Wrapped in a Giant Flour Tortilla with Shredded Jack Cheese, Chipotle Black Bean Spread and Guacamole. With a Side of Fresh Salsa.. \$8.95

### STEAK OR MUSHROOM FAJITA FRENCH DIP

Grilled Top Sirloin or Portabella on Focaccia with Fajita Peppers, Cheddar Jack Cheese and Green Chile Au Jus (Vegetarian) Top Sirloin ..... \$11.95 Portabella .....\$8.95 Both.....\$13.95

### THE FORK & KNIFE BURGER

#### “GO AHEAD - PICK IT UP, WE WON’T TELL!”

A Half-Pound Ground Sirloin Burger on Toasted Focaccia with Your Choice of Cheese and One of the Following; Green Chile, Caramelized Onion, Bacon, Guacamole or Sautéed Mushrooms With Lettuce, Tomato, Red Onion and Gherkins ..... \$9.95 Add Extra Toppings for \$1 Each

## BAKED GOODS

WHITE CHOCOLATE RASPBERRY SCONE...\$2.50	Dozen...\$25.00	1/2 Dozen... \$13.00
FAMOUS GREEN CHILE CHEESE BISCUIT...\$2.50	Dozen...\$25.00	1/2 Dozen... \$13.00
GREEN CHILE BRIOCHE TOASTED .....	\$2.50	Loaf.....\$5.95
SAGE BAKEHOUSE TOAST WITH BUTTER AND PRESERVES .....	\$2.45	
BAGEL WITH CREAM CHEESE .....	\$2.95	

## SIDES & EXTRAS

CHILE GLAZED THICK CUT BACON .....	\$3.45	
SMOKED SLICED HAM .....	\$2.95	
POTATOES WITH GREEN CHILE AND CHEESE .....	\$3.95	
HERB ROASTED POTATOES .....	\$2.25	WITH CHEESE .....
WARM FLOUR TORTILLA.....	\$1.25	
ONE EGG .....	\$1.25	TWO EGGS .....
GREEN OR RED CHILE CHILE SAUCE .....	\$1.45	

## BREAKFAST BEVERAGES

ORANGE JUICE (Fresh Squeezed, Mildly Pasteurized) .....	LG. \$3.25	SM.... \$2.25
MIMOSA WITH GRUET SPARKLING (Not Until Noon on Sundays, Sorry)..	\$7.00	
MARTINELLI'S APPLE JUICE .....	\$2.25	
ODWALLA SMOOTHIES (See Front Counterer for Selection .....	\$7.00	

## GOLD STREET CAFFÉ CATERING

Gold Street Caffé offers our same great food catered to your exact needs! From your personal favorites to a completely customized menu, we can cater any time, any meal, any place! Short notice, no problem! All of our caterings are attractive, delicious and worry-free!

- Buffet or Full Service Catering
- Gourmet Box Lunches
- Fresh Brewed Coffee and House-Made Pastries
- Fruit, Sandwich, Salad and Dessert Platters
- Breakfast and Lunch Meetings in our Conference Room
- Private Dinner Parties

Please contact us with any questions.



## SPECIALTY ESPRESSO & COFFEE DRINKS

We Make our White Chocolate, Chocolate, and Caramel Syrups in-House Using Only the Finest Natural Ingredients! No Pre-Made Mixes or Powders Here!

WHITE VELVET LATTE White Chocolate, Espresso, Steamed Milk and Whipped Cream.....	\$3.95	
CARAMEL LATTE Creamy Caramel, Espresso Steamed Milk and Whipped Cream.....	\$3.95	
CAFFÈ MOCHA Chocolatey Chocolate, Espresso Steamed Milk and Whipped Cream.....	\$3.95	
RIO GRANDE BLACK GOLD Oreo Cookie, Vanilla, Almond, Espresso, Steamed Milk and Whipped Cream .....	\$3.95	
LATTE Classic Drink of Espresso & Steamed Milk - European Style .....	\$3.25	Breve .....
	\$3.75	
CAPPUCCINO The Cappucino Lover's Cappucino.....	\$2.95	Breve .....
	\$3.75	
HOT TEA English Breakfast, Earl Grey, Peppermint, Green Sencha, Chamomile....	\$2.25	
CHAI Third Street Chai Honey Vanilla, Organic and Fair Trade Certified .....	\$3.50	
FRESHLY BREWED COFFEE .....	\$1.95	AMERICANO.....
	\$1.95	
CAFÉ AU LAIT .....	\$2.25	STEAMER.....
	\$2.95	
ESPRESSO .....	\$1.75	MACHIATTO .....
	\$1.95	
DOUBLE ESPRESSO.....	\$2.25	ADD SOY MILK .....
	\$ .55	
EXTRA SHOT.....	\$ .75	HOT CHOCOLATE.....
	\$2.95	

## BEVERAGES

HAND SQUEEZED FRESH LEMONADE.....	\$2.50	
ORANGE JUICE .....	LG. \$2.95	SM. \$1.95
FRESH BREWED MANGO TEA.....	\$1.95	
SODA .....	\$1.95	
PERRIER SPARKLING WATER.....	\$1.95	
SANTA FE SPRINGS WATER.....	\$1.75	
ODWALLA SMOOTHIES See front counter for selection.....	\$3.45	

## ITALIAN SODAS

SARAH'S SENSATION Melon and Kiwi Crested with Whipped Cream and Toasted Coconut.....	\$3.25	
PATRICIAN PASSION A Splash of Sunshine, Passion Fruit and Creamy Vanilla....	\$3.25	
VIRGIN MARGARITA Light, Refreshing and No Hangover! Strawberry is Another Option .....	\$3.25	
ORIGINAL ITALIAN SODA Choose Your Flavor of All Natural Monin Syrup and Sparkling Water.....	\$2.95	
ITALIAN CREAM SODA Choose Your Flavor of All Natural Monin Syrup and Sparkling Water.....	\$3.45	

## BREAKFAST MENU

MONDAY-FRIDAY 7AM TO 11AM  
SATURDAY 8AM TO 1PM  
SUNDAY BRUNCH 8AM TO 2PM

## LUNCH/DINNER MENU

MONDAY 11AM TO 2PM  
TUESDAY-FRIDAY 11AM TO 10PM  
SATURDAY 1PM TO 10PM

**HAPPY HOUR**

2 PM - 4 PM

\$1.00 off

Espresso Drinks

4 PM - 6 PM

\$1.00 off

Bottled Beer & Glasses of Wine

## CARRYOUT MENU

BREAKFAST • LUNCH • DINNER

**765-1633**

Ask About our Nightly Dinner Specials!

**Gold Street Caffé**

REAL FOOD FOR THE URBAN DWELLER