

Dr. Field Goods

Thanks for coming out to see us! We purchased Santa Fe Bar and Grill a few months ago and appreciate your continued patronage. We are in the process of adding our touches to the menu, the feel of the restaurant and we hope you like them!



»→ SNACKS AND SUCH ←«

Carne Adovada Egg Rolls \$10 – 2 House made Egg Rolls
+ Peanut Sauce

Salsa Fresca with House Chips \$3.95 – House made salsa w/ fresh Chips
+ Add Queso Fundido \$4 / Add Guac \$6

The Trio \$11.95 – All 3 of our house made dips! Queso Fundido / Guacamole / Salsa Fresca
+ House made chips

Nachos Sabrosos \$12.95 – Black Beans / Mixed cheeses / Jalapenos / Sour Cream / Guacamole / Salsa Fresca
Half Order-\$9.95

+ Add Chorizo \$3.5 / Chicken \$3.5 / Marinated Skirt Steak \$5

Spicy Chicken Wings – Half Dzn \$10.95 / Dzn \$18.95

+ Celery Sticks / Ranch Dressing

Greek Style Calamari Mkt Price – House battered and fried to golden perfection
+ Tzatziki Sauce

Flash Fried Oysters Mkt Price – 6 cornmeal dusted oysters
+ Orange Chipotle aioli

Toasted Coconut Shrimp Mkt Price – Plump Shrimp coated in our House Coconut Breading
+ Pineapple Salsa / Cocktail Sauce

Poblano Quesadilla – Mixed Veggies or Chicken \$11.95 / Steak \$12.95
+ Guacamole / Salsa Fresca

»→ SALADS ←«

All Large Salads & Soup and Salad are served with a Dinner Roll

House Made Dressings – Balsamic Vinaigrette / Blue Cheese Vinaigrette / Roasted Poblano Vinaigrette / Citrus Vinaigrette / Fresh Tarragon Vinaigrette / Red Pepper Vinaigrette / Lemon-Lime Vinaigrette / Caesar / Ranch / Southwest Ranch / 1000 Island

Santa Fe Cobb Salad \$13.95 – Grilled Chicken Breast / Bacon / Jicama / Radish / Roasted Poblano / Cotija Cheese / Hard Boiled Egg / Avocado / Cherry Tomato / Tortilla Strips / Romaine

+ Choice of House-made Dressing

Grilled Shrimp Salad \$16.95 – Marinated Shrimp / Avocado / Mango / Candied Pecans / Tomato / Mixed Baby Greens / Romaine

+ Roasted Red Pepper Vinaigrette

Peppercorn Crusted Steak Salad \$15.95 – 6 oz Grilled Steak / Avocado / Asparagus / Tomato / Radish / Hearts of Palm / Grapefruit Supreme / Romaine

+ Roasted Poblano Dressing

Southwest Caesar Salad Sm \$6.95 / Lrg \$10.95 – Romaine / Caesar Dressing / Red Chile Crouton / Parmesan Cheese

Mixed Baby Greens Sm \$6.50 / Lrg \$8.50 – Jicama / Carrots / Pumpkin Seeds / Red Chile Crouton

+ Choice of House-made Dressing

Soup and Salad \$9.5 – Your choice of Mixed Baby Green Salad or Small Caesar Salad and a cup of our Soup of the Day

+ Choice of House-made Dressing

Add Steak \$8.5

Add Salmon Mkt Price

Add Shrimp Mkt Price

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

»—→ SOUPS AND STEWS ←—«

Green Chile Stew GF – Cup \$5.95 / Bowl \$9.95
+ Mixed Cheese / Dinner Roll

Tortilla Soup – Cup \$ 4.95 / Bowl 8.95
+ Mixed Cheese / Dinner Roll

Ask about Our Soup of the Day!

»—→ BETWEEN BREAD ←—«

Served w/ Fries, Coleslaw or Apple Jicama Slaw.

Upgrade your Side to a Side Salad \$4

Udi's Gluten-Free Bread \$1.50

Santa Fe Burger \$14.95 – 100% Grass Fed Native American Half pound Beef Burger / Lettuce / Tomato / Pickle / House Potato Roll

Toppings:

-Veggie Option Add \$1

Add Cheese \$1.5 :

Jack / Cheddar

Swiss / Blue

\$1: Green Chile / Jalapeno

Mushroom / Caramelized Onion

\$3: DFG Bacon / Guacamole

\$2 Fried Egg

Bad Ass BLT \$16.95 – 9oz Ground House Bacon-Patty / Mayo / Tomato / Lettuce / Potato Kaiser Roll (Featured on Diners, Drive-ins and Dives!) Not your Classic BLT!

+ Add Fried Egg - 2

DFG Cubano \$16.95 – House Made Pulled Pork / House Made Ham / Pickle / Swiss / Mayo / Cabbage / Oregano/ Lime

+ DFG Potato Torta Roll

Rueben \$15.95 – Your Choice of House made Pastrami or Corned Beef, Sauerkraut, 1000 Island Dressing, Swiss

+ Rye

New Mexican \$15.95 – Green Chile Rubbed & Smoked Pulled Pork / Green Chile Sauce / Cheddar / Apple Jicama Slaw

+ Potato Kaiser Roll

Chimayo Chicken \$13.95 – Grilled Achiote marinated Chicken Breast / Roasted Poblano / Caramelized Onions / Asadero Cheese / Orange-Chipotle Aioli
+ Ciabatta

Galisteo Grilled Cheese – Choice of Jack, Cheddar, or Swiss Cheese / Tomato / Mayo / Pesto/ Black Bread \$11.95

+ Add Green Chile \$1 / DFG Bacon \$3 / Avocado \$ 3

»—→ ENCHILADAS Y TACOS ←—«

Served w/ Your Choice of 2:

Spanish Rice / Mixed Cabbage Apple Slaw / Black Beans

Enchiladas \$12.95 – Cilantro / Onions / Mixed Cheese / Sour Cream

Protein Choice:

-Chicken

-Mixed Veggie

-Vegan +\$2

Chile Choice:

-Red

-Green

-Xmas

Mexican Street Tacos – 3 Tacos Served in Fresh Corn Tortillas / Cilantro / Onion / Lime

Extra Salsa \$.75 / Side of Guacamole \$3

Protein Choice:

-Marinated Skirt Steak \$14.95

-Salmon Mkt Price

-Shrimp Mkt Price

-Grilled Chicken \$12.95

-Mixed Veggie \$12.95

All tacos served with Tapatio, Pico de Gallo, and Tomatillo Salsa



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

»— ENTRÉES —«

Fresh Grilled Salmon Mkt Price – Roasted
Potato / Seasonal Veggies
+ Saffron Jalapeno Aioli

Baseball Sirloin Steak \$23.95 – 8oz Sirloin /
Poblano Raja & Wild Mushroom Butter / Garlic
Mash Potato / Seasonal Veggie
+ Deep Fried Onion Ring

Santa Fe Meat Loaf \$14.95 – Locao Beef &
Pork, Bacon, Green Chile, Asadero Cheese
Meat Loaf / Garlic Mashed Potato / Seasonal
Veggie
+ Mushroom Cream Gravy

Spaghetti alla Bolognese \$15.95 – Local Pork
and Beef / Tomato / Mushroom / Garlic /
Onion / Parsley / White Wine / Cream /
Parmesan Cheese
+ Mixed Baby Green Salad / Roll

Rotisserie Lemon Asado Chicken \$14.95 – Half
Rotisserie Chicken / Lemon / Olive Oil /
Garlic / Fresh Herb / Roasted Potato /
Seasonal Veggie
+ Fire Roasted Salsa

NY Strip Steak Frites* GF \$23.95 – 8 oz NY
Strip Steak / French Fries / Chipotle Pepper
Butter
+ House-made Steak Sauce

»— SIDES —«

Fries-	\$4.95
Mashed Potato-	\$4.95
Seasonal Veggies-	\$3.95
Coleslaw-	\$2.95
Apple Jicama Slaw-	\$4.95
Black Beans-	\$3.95

**AT DR. FIELD GOODS WE
ARE CONSTANTLY
STRIVING TO BRING YOU
THE FRESHEST LOCAL
PRODUCE AND PROTEINS
WHENEVER POSSIBLE.
BELOW ARE A LIST OF A
FEW OF LOCAL NM
BUSINESS WE SUPPORT:**

Kyzer Farms
-Local Beef and Pork

Bountiful Cow
-Cheeses

Growing Opportunities
-Local and Heirloom Tomatoes

Chocolate Maven Bakery
-Our Breads

Above Sea Level
-Fresh Seafood



Parties of 6 or more will have 20% Gratuity added, and no Split Checks.