



JOE'S TEQUILA BAR

SANTA FE, NEW MEXICO

VEGETARIAN TORTILLA SOUP (9)

pureed chimayo red, onion, garlic, tomatoes, vegetable stock, and tortillas, garnished with crispy tortilla strips and asadero

CHIPS AND GUACAMOLE (10)

house made chips and guacamole

CROQUETAS CHORIZO Y QUESO (14)

fried dumplings filled with spicy sausage, queso cotija with spicy house made ranch

QUESO FUNDIDO (15)

melted asadero in hot skillet with rajas, spicy chorizo and soft corn tortillas

A SALAD (15)

mixed greens with sweet peppers, carrots, tomatoes and cucumber with your choice of dressing (ranch, spicy ranch, cherry tomato vinaigrette or queso cotija- sherry vinegar)

QUESADILLA (12)

green-chile & asadero on grilled flour tortilla

PAPAS (12)

skillet fried peruvian roasted potatoes with rajas and sundried tomato ragu with fresh cilantro

STEAK AND ENCHILADAS (24)

8 oz. steak and cheese enchiladas, red or green chile, beans and rice

TACOS (15)

two tacos with choice of shrimp or carne asada on a soft corn tortilla with tomatillo salsa, served with rice and beans

BEST FRITO PIE (13)

with ground beef, chicken or vegetarian, chile, beans, cheese, and sour cream.

NACHOS (15)

homemade corn tortilla chips, pinto beans, cheese and green chile, served with guacamole, sour cream, roasted jalapeno and pico de gallo

ENCHILADAS (14)

two rolled cheese enchiladas topped with asadero & smothered with red or green chile with rice & beans on the side
add chicken or carne asada +4

CHIPOTLE SHRIMP (20)

pan seared chipotle shrimp served served with peruvian potatoes & squash

NEW MEXICO BURRITO (15)

Ground beef, chicken or vegetarian, flour tortilla, cheese , chile, beans and rice

HATCH GREEN CHILE BURGER (15)

beef patty with cheese and NM Hatch green chile, choice of chips, french fries or salad, garnished with lettuce, tomato, onion and pickle

ENHANCEMENTS

only with purchase of another dish

carne asada (5) house roasted chicken (5)
adovada chicken breast (6)
chipotle shrimp (8) sliced steak (9)
chorizo (4) ½ sliced avocado (5)
guacamole (4)

DESSERTS (8)

crème brule - carrot cake
ibarra chocolate pot du crème
bread pudding - ice cream



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JOE'S TEQUILA BAR

SANTA FE, NEW MEXICO

MARGARITAS + COCKTAILS

only 100% blue agave tequila and fresh squeezed lime juice

***HOUSE MARGARITA (\$10.00):**

Tequila / Triple Sec / Lime / Agave

***SPICY MARGARITA (\$11.00):**

Jalapeno Infused Tequila / Triple Sec / Lime /
Agave / Tajin Rim

***THREE AMIGOS:**

Ramon's Silver Coin: Casa Amigos Blanco /
Cointreau / Lime / Agave (\$17.00)

Paul's Cadillac: Casa Amigos Reposado / Grand
Marnier / Lime / Agave (\$18.00)

Smokin Carlos: Casa Amigos Mezcal /
Cointreau / Fresh Jalapeno / Agave / Tajin Rim
(\$19.00)

***MARTHA'S MARG (16.00):**

Crystalino Tequila / Cointreau / Lime / Agave

***HEY JAY (\$16.00):**

Tequila / Triple Sec / Lime / Agave / Mezcal
Shot

***ROBERTO'S PALOMA (\$12.00):**

Tequila Reposado / Triple Sec / Grapefruit /
Lime / Agave / Squirt Soda

EL DIABLITO (\$12.00):

Tequila / Crème de Mure / Lime / Ginger / Soda

LA TUNA (\$13.00):

Tequila / Lime / Prickly Pear / Ginger / Agave

SUNSET TRAIL (\$12.00):

Anejo Tequila / Cointreau / Grapefruit / Lime
/ Grenadine

LA SIESTA (\$12.00):

Tequila / Campari / Lime / Grapefruit / Agave
/ Bitters / Coupe

LOVE SPELL (\$14.00):

Anejo Tequila / Vermouth / Elderflower /
Absinth / Lime

UN CAFÉ PORFAVOR (\$14.00):

Tequila / Rum / Montenegro / Mr. Black /
Almatepec / Cold Brew / Bitters / Coupe

OAXACAN OLD FASHIONED

(\$16.00):

Mezcal / Tequila Reposado / Agave / Bitters

EN CAMINO A MANHATTAN

(\$16.00):

Mezcal / Rye / Cynar / Punt E Mes / Bitters

MEZCAL NEGRONI RIFF (\$14.00):

Mezcal / Cacao Inf. Campari / Sweet
Vermouth

NON-ALCOHOLIC LIBATIONS

ZERO PROOF MARGARITA (\$8.00)

Ritual Zero Proof / The Bitter Optimist /
Lime / Agave / Tajin Rim



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