

BREAKFAST

8 am - 3 pm EVERYDAY

Add carne, bacon, sausage or ham to any breakfast item 1.95
Add french toast to any breakfast item 1.95
Substitute egg whites, any dish **FREE**.

Breakfast Burrito Plate

V Option

A flour tortilla filled with scrambled eggs, cheese and your choice of carne, bacon, sausage, ham or veggies. Smothered with red or green chile. Served with red-skinned potatoes and either our bacon-y pinto beans or vegetarian black beans. 8.59

Biscuits and Chile

V Option

Baked in-house and served with two eggs, any style. Smothered with red or green chile and cheese. Served with red-skinned potatoes and either our bacon-y pinto beans or vegetarian black beans. 8.59

Huevos Rancheros

V Option

White corn tortillas, two eggs any style, smothered with red or green chile and cheese. Served with red-skinned potatoes and either our bacon-y pinto beans or vegetarian black beans. 8.59

Huevos Rancheros Fried Steak

MF

Our hand breaded chicken fried steak, topped with two eggs your way, red or green chile and cheese. Served with red-skinned potatoes. 11.59

Sandia Toast

V

Our now famous recipe. Sour dough bread dipped in an orange & vanilla scented batter. Served with a side of fresh fruit. 9.12

Add 100% maple syrup 1.39

Barbie Cakes

V

Barb's secret family pancake recipe stacked three high and served with fresh fruit. 8.59

Add 100% maple syrup 1.39

Side of 1 Pancake 2.79

Silver Dollar Pancakes 3.95

Just Breakfast

Two eggs any style with a choice of ham, sausage, bacon or carne and served with red-skinned potatoes. 6.89

Biscuits and Gravy

Two homemade biscuits topped with sausage gravy and served with two eggs any style. 7.95

MORE BREAKFAST

Breakfast Fried Steak

MF

Our hand breaded chicken fried steak, topped with sausage gravy, two eggs your way and served with red-skinned potatoes. 11.59

Steak and Eggs

8 oz flat iron steak, grilled and served with red-skinned potatoes and two eggs any style. 17.98

Hen Grenade (Saturday & Sunday only)

Sandia Toast, topped with ham, two poached eggs and smothered with hollandaise. Served with red-skinned potatoes. 10.39

BEVERAGES

Agapao Fair Trade Coffee 2.25

Mighty Leaf Hot Tea 2.25

Black Organic Earl Grey, Organic Breakfast
Organic Earl Grey Decaf

Green Green Tea Tropical, Organic Spring Jasmine.

Herbal Organic Mint Melange, Chamomile Citrus,
Ginger Twist.

Mighty Leaf Iced Tea 2.25

Fresh Orange Juice

8 oz 1.95

12 oz 2.50

Lemonade - Arnold Palmer 20 oz 2.25

Apple, Cranberry, Tomato Juice 1.95

Milk White 1.50 Milk Brown 1.95

Cocoa 2.50

Fresh Squeezed Coffee (all doubles)

Espresso 2.25 Cappuccino 3.00

Macchiato 2.50 Latte 2.75

Americano 2.50 Mocha 3.25

Italian Soda 2.25 & Coffee Flavors add .50

Hazelnut, Almond, Vanilla, Irish Cream, Peppermint,
Orange, Peach, Strawberry, Raspberry, Blueberry,
Sugar-Free Raspberry, Watermelon, Black Cherry,

Sodas Regular 1.50

Coke, Diet Coke, Seven-Up Dr. Pepper & Diet, Orange

DRAFT Way 2 Kool Rootbeer 2.95

Sodas Fancy 2.25

Henry Weinhard's Root Beer,
Pellegrino Lemonta (lemon),
Pellegrino Aranciata (orange)

DESSERTS

Chocolate Molten Cake

It takes 30 minutes, so order it early! 5.95
Add 2 oz of vanilla ice cream. 1.00

Chocolate Almond Butter Mousse Pie

Graham cracker crust, dark chocolate ganache & almond butter dark chocolate mousse. 4.95

Creme Brulee 4.95

Strawberry Mascarpone Cheesecake

Oreo cookie crumb crust and fresh strawberries blended with triple cream mascarpone. 4.95

Root Beer Float 4.95

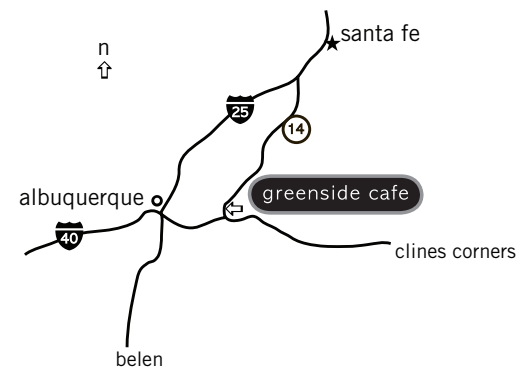
House-made Ice Cream

Hand packed scoop 2.50

Hand packed pint 5.95

Please ask your server for Seasonal Dessert specials!

Join our Birthday Club
and enjoy a free entree
during the week of your Birthday!
please ask for details



The Village at Bella Vista
12165 North Highway 14 • Suite B-1
Cedar Crest, NM 87008
505.286.2684 • 505.286.2675 fax
www.greensidecafe.net

We have an extensive beer & wine selection!
Join us on our patio. Eat, drink, relax
and enjoy in the fresh mountain air.

greenside cafe

take out
menu

eat
drink
relax
enjoy! *at home*

Free Wi-fi Available

hours

Monday - Friday 8 am - 8 ish
Saturday 8 am - 9 ish
Sunday 8 am - 8 ish

505.286.2684

Please call ahead if you know
you would like to come in late(ish).

APPETIZERS

Chips **V**
Homemade potato chips with green chile ranch. 4.89

Spinach and Artichoke Dip **V**
Fresh sauteed spinach and baby artichokes blended with cheddar and served hot with french bread. 5.59

Steak Quesadilla
Chipotle marinated, grilled steak, peppers and onions with melted jack cheese. 8.25

Hot Wings
12 wings double breaded and tossed with your choice of **spicy mango** or **traditional Louisiana style sauce** 9.92

Romesco **V** **VG**
Roasted red bell pepper, fresh garlic, lemon and almonds pureed and served with french bread. 5.39

Nachos **V** **Option**
Homemade white corn tortilla chips, topped with our homemade cheese sauce, pickled jalapenos, lettuce, tomato, sour cream, guacamole and salsa. 7.95

add Grilled Chicken Breast
or Chipotle Marinated Steak 2.75

SALADS

Homemade Salad Dressings **GF**
Basil Caesar, Green Chile Ranch, Blue Cheese,
Mango Vinaigrette **V** and Dijon Vinaigrette **V**

Caesar-prese
House-made basil/caesar dressing tossed with romaine lettuce, fresh mozzarella, tomatoes and served with fresh bread. 8.59

Add Grilled Chicken Breast 2.75

Chopped Salad
Grilled chicken, crumbled blue cheese, bacon, lettuce, tomato, tossed with Dijon vinaigrette and served with fresh bread. 9.26

Steak Ranchero
Marinated and grilled steak, tossed with mixed greens and our green chile ranch dressing, topped with buttermilk battered onion rings and fresh tomatoes. 9.59

SANDWICHES

All sandwiches served with your choice of mixed greens, french fries, homemade potato chips or upgrade to a caesar salad for 1.25.

Sangre de Cristo
Black forest ham, swiss cheese, house-roasted turkey, cheddar cheese and green chile layered on Hawaiian bread, dipped in egg batter and grilled. Served with raspberry chipotle dipping sauce. 11.42

Grilled Chicken BLT
Grilled chicken breast, bacon, lettuce, tomato and homemade basil mayo served on a toasted semolina bun. 9.59

Meatloaf Sandwich
5 oz. slab of meatloaf served hot on a sourdough hoagie with mayo, lettuce and tomato. 8.99

Sloppy Jay
Black Angus chuck slow cooked in homemade bbq sauce and served on a hamburger bun. 8.59

Turkey Club Wrap
Roast turkey with lettuce, tomato, bacon, avocado and basil mayo wrapped up in a flour tortilla. 11.56

BURGERS

All burgers are 1/3 pound 100% Angus chuck and are served with lettuce, tomato, pickle and your choice of mixed greens, french fries, homemade potato chips or upgrade to a caesar salad for 1.25.

Add bacon, cheddar, blue cheese, swiss, green or red chile, avocado, pickled jalapeños, mushrooms, onions, J-1 sauce, homemade bbq sauce .95 ea.

The Jaybob
Bacon, cheddar and homemade pickled jalapeños 10.42

Barbara's Blue Cheese Butter Burger
Topped with a blue cheese butter sauce. 9.59

Turquoise Trail Green Chile Cheese Burger
New Mexico's original. Cheddar cheese and chopped green chile atop our 1/3 pound Angus chuck patty. 9.98

THE GS
Sauteed mushrooms and onions with swiss cheese. 9.59

GS Veggie **V**
Black beans, blended with fresh vegetables and grilled, served with a basil mayo. 7.95

Plain Jane Burger 8.52
Build your own, add .95/topping

Make any burger a double 2.95

ENTREES

The Flat Iron **GF** **MF**
A half pound flat iron steak, marinated in our J-1 sauce, served with mashed potatoes and vegetables. 17.95

Beer Battered Fish & Chips
Beer battered cod, fried and served with french fries, homemade tartar sauce and cole slaw. 14.32

Chicken Artichoke **GF**
Grilled chicken breast served with an artichoke and goat cheese sauce. Served with mashed potatoes and vegetables. 13.95

Turquoise Trail Trout
Fresh ruby red trout, sauteed and served with green chile butter, rice and vegetables. 13.95

Chicken Fried Steak **MF**
Fresh cube steak, hand battered and fried. Served with gravy, real mashed potatoes and vegetables. 12.59

Mac and Cheese
Homemade macaroni mixed with real cheddar cheese, green chile and roasted chicken. 8.39

Meatloaf **MF**
Ground black Angus chuck blended with bacon, fresh herbs & vegetables. Served with mashed potatoes and fresh sauteed vegetables. 12.59

Peanut Noodles **V**
Udon noodles, tossed with our homemade peanut sauce and fresh sauteed vegetables. 9.59
Add Chicken, Tofu, Shrimp
or Chipotle Marinated Beef 2.75

NEW MEXICAN ENTREES

Fajita Burrito
Chipotle marinated tri tip, onions and bell peppers wrapped in a flour tortilla with a blend of cheddar and jack cheeses. 12.95

Fajita Enchiladas
Three white corn tortillas layered with cheese, chipotle marinated tri tip, bell peppers and onions. 12.95

Burrito Plate
Your choice of slow cooked shredded chicken, carne adovado or fresh sauteed vegetables wrapped in a flour tortilla and filled with cheese. 9.59

White Corn Enchiladas
Three white corn tortillas layered with cheese and your choice of slow cooked shredded chicken, carne adovado or fresh sauteed vegetables. 10.39

LITE APPETITE MENU

Kids order any entree from this menu for 3.95

Burger
1/4 lb patty with fries or veggies. 5.95

Burrito
A scaled down version. 6.95

Quesadilla
Tortilla with cheese. 5.95

Sangre de Cristo
1/2 sandwich with cup of soup or salad. 7.92

Chicken
6 oz. grilled chicken breast with veggies and rice. 7.95

Meatloaf
5 oz. slab served with mashed potatoes and fresh sauteed vegetables 7.95

Mac and Peas
Our homemade mac-n-cheese, tossed with baby peas. 5.95

GSC guide to informed eating

We process wheat, meat, milk, soy, nuts and seeds in our kitchen and make every attempt to keep foods segregated. If you have allergy concerns, please mention it to your server.

V = Vegetarian
VG = Vegan
GF = Gluten Free
MF = Meat Freak*

Green Chile Sauce **V** **GF**
Red Chili Sauce **V** **VG**
Mango Vinaigrette **V** **VG** **GF**
Dijon Vinaigrette **V** **VG** **GF**

*may include occasional trace amounts of vegetable matter