

BREAKFAST

7 am - 3 pm MONDAY - FRIDAY

8 am - 3 pm SATURDAY and SUNDAY

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 1.00

Breakfast Burrito Plate **V** Option

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

Huevos Chilaquiles **V** Option

Zesty tomato broth soaked tortilla chips topped with two eggs your way, 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

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, cheese and 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. 8.59

Add 100% maple syrup 1.39

Barbie Cakes **VG**

Barb's secret family pancake recipe (not really, it's from *Joy of Cooking*) 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 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

Breakfast Fried Steak **MF**

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

MORE BREAKFAST

Steak and Eggs

6 oz flat iron steak, grilled and served with red-skinned potatoes and two eggs any style. 11.59

The Sloppy Breakfast

Black Angus chuck slow cooked in homemade bbq sauce (Sloppy Jay) over whole wheat toast and topped with two eggs any style. Served with fresh fruit and a pickle. 8.59

Hen Grenade (Saturday & Sunday only)

Sandia Toast, topped with ham and 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

add Flavor (below) .50

Sodas Regular 1.50

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

DRAFT Way 2 Kool Rootbeer 2.95

Sodas Fancy 2.25

Henry Weinhard's Root Beer,

Pellegrino Lemonta (lemon),

Pellegrino Aranciata (orange)

Italian Soda & Coffee Flavors

Hazelnut, Almond, Vanilla, Irish Cream, Peppermint,

Orange, Peach, Strawberry, Raspberry, Blueberry

Sugar-Free Raspberry, Watermelon, Black Cherry,

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 and 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 - Thursday 7 am - 8 ish

Friday 7 am - 9 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

Soup of the Day

Cup	3.59
Cup and a side salad	5.92
Bowl	5.59
Bowl and a side salad	7.59

Chips



Homemade potato chips with green chile ranch. 4.89

Spinach and Artichoke Dip



Fresh sauteed spinach and baby artichokes blended with cheddar and served hot with french bread. 5.59

Steak Quesadilla

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**. 8.59

Romesco



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

Nachos



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 Marinated Steak 2.75

SALADS

Homemade Salad Dressings

Basil Caesar, Green Chile Ranch, Blue Cheese,
Mango Vinaigrette and Dijon Vinaigrette

Caesar-prese

House-made basil/caesar dressing tossed with romaine lettuce, fresh mozzarella, tomatoes and served with fresh bread. 7.95

add Grilled Chicken Breast 2.75

Chopped Salad

Roast chicken, crumbled blue cheese, bacon, lettuce, tomato, tossed with Dijon vinaigrette and served with fresh bread. 8.59

Spinach



Mango vinaigrette, baby spinach leaves, avocado, fresh roasted beets and mixed vegetables. 7.95

add Grilled Chicken Breast 2.75

Steak Ranchero

Marinated and grilled steak, tossed with mixed green 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 caesar or spinach 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. 9.59

Grilled Chicken BLT

Grilled chicken breast, applewood-smoked bacon, lettuce, tomato and homemade basil mayo. 9.59

Meatloaf Sandwich

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

Hot Turkey

Fresh roasted turkey breast, with green chile and cheddar and served open faced on a hoagie roll. 9.59

Chipotle Steak

Marinated grilled steak, open faced with sauteed onions, bell peppers and melted cheese. 9.59

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, applewood-smoked bacon and avocado. 9.59

The Funky



Ever changing vegetarian sandwich. 8.59

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 caesar or spinach salad for 1.25.

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

The Jaybob's

Bacon, cheddar and homemade pickled jalapenos 9.59

Barbara's Blue Cheese Butter Burger

Topped with a blue cheese butter sauce. 9.59

The J-1

Marinated with our house-made steak sauce. 8.95

THE GS

Sauteed mushrooms and onions with swiss cheese. 9.59

Plain Jane Burger 7.59 Build your own, add .95/topping

GS Veggie



Black beans, blended with fresh vegetables and grilled, served with a basil mayo. 7.95

ENTREES

The Flat Iron



A half pound flat iron steak, marinated in our J-1 sauce and served with mashed potatoes and vegetables. 17.95

Beer Battered Fish & Chips

Beer battered cod, fried and served with french fries and homemade tartar sauce and cole slaw. 12.95

Chicken Artichoke



Grilled chicken breast served with an artichoke and goat cheese sauce and served with mashed potatoes and vegetables. 13.95

Turquoise Trail Trout

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

Chicken Fried Steak



Fresh cube steak, hand battered and fried. Served with fresh gravy, real mashed potatoes and vegetables. 12.59

Mac and Cheese

Homemade macaroni with real cheddar cheese, tossed with green chile and roast chicken. 8.39

Meatloaf



Ground black Angus chuck blended with bacon, fresh herbs & vegetables, served with mashed potatoes & fresh sauteed vegetables. 12.59

Curried Rice Bowl



Lime and cilantro-scented basmati rice served with fresh sauteed vegetables and house-made green curry with coconut milk. 9.59

add Chicken, Tofu, Shrimp
or Chipotle Marinated Beef 2.75

Peanut Noodles



Udon noodles, tossed with our homemade peanut sauce and fresh sauteed vegetables. 9.59

add Chicken, Tofu, Shrimp
or Chipotle Marinated Beef 2.75

Hoisin Glazed Ribs



1 lb. of St. Louis Style ribs, slow cooked and coated with a Hoisin glaze, grilled and served with homemade cole slaw and french fries. 13.95

NEW MEXICAN ENTREES

Fajita Burrito

Chipotle marinated tri tip with 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 and chipotle marinated tri tip, bell pepper and onions. 12.95

Burrito Plate

Filled with cheese and your choice of chicken, carne or veggies. 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. 6.95

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.

= Vegetarian

= Vegan

= Gluten Free

= Meat Freak*

Green Chile Sauce

Red Chili Sauce

Mango Vinaigrette

Dijon Vinaigrette

*may include occasional trace amounts of vegetable matter