



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

BUBBLES & BRUNCH

Mimosa 6
sparkling wine, orange juice

Pink Sparkler 6
sparkling rosé, pink limoncello, strawberry

Bellini 6
sparkling wine, peach nectar

Bubbly Margarita 6
sparkling wine, sauza silver tequila,
triple sec, fresh lime juice

STARTERS

Today's Seasonal Soup 8

Poblano Soup 8
polenta truffle, red chile oil

Housemade Tortilla Chips 9 ^{GF}
trio of salsas: tomatillo, chipotle, and fresca
add guacamole 5

Quinoa Crusted Avocado Tostadita 13 ^{GF}
romaine, pickled onion, serrano-huitlacoche sauce

Steamed Black Mussels 18
chorizo, leeks, roasted garlic, jalapeño, grape
tomatoes, pisco-coconut broth, grilled sourdough

Chimayo Red Chile Pork Tamale 13
mole sauce

Mixed Greens Salad 12 ^{GF}
cinnamon butternut squash, parsnips, dried
cranberries, pomegranate, balsamic vinaigrette

Roasted Brussels Sprouts Salad 14 ^{GF}
roasted beets, arugula, candied walnuts, feta,
tequila-mustard vinaigrette

LCS Caesar Salad 13 ^{GF}
romaine hearts, pecorino romano,
green chile polenta crouton, white anchovies,
chimayo red chile-caesar dressing
add chicken 6 | salmon 8 | steak 9

MAINS

Wasabi Crab Salad 18 ^{GF}
lump crab, shrimp, avocado, frisée, watermelon
radish, carrot, white balsamic vinaigrette

Salmon Niçoise 22 ^{GF}
peruvian purple potatoes, green beans,
grape tomatoes, caper berries, kalamata olives,
roasted beets, carrots, mixed greens,
hard boiled egg, whole grain mustard vinaigrette

Breakfast BLTA 17
bacon, egg, cheese, green leaf lettuce, tomato,
avocado, green chile aioli,
toasted buttermilk sourdough

Huevos Divorciados 16
two eggs, blue corn tortilla, black beans,
tomatillo-chipotle sauce, hash browns, sour cream

Traditional Enchiladas 15
chicken or cheese, mexican rice, black beans,
sour cream, salsa fresca, choice of chile

Brioche French Toast 15
lemon mascarpone mousse, strawberries,
bacon, butter maple syrup

Fresh Fruit 15
greek honey yogurt, coconut granola

Chile Relleno Omelet 16
roasted hatch green chile stuffed with cheese,
hash browns, red or green chile

Tres Pimientos Fish & Chips 17
alaskan cod, habanero aioli, tartar sauce, coleslaw,
malt vinegar-parmesan fries

Green Chile Cheeseburger 16
grass fed new mexican beef, hatch green chile,
extra sharp cheddar

Santa Fe Chimayo Red Chile Bowl 14
pinto beans, shredded pork, cheddar cheese

^{GF} = gluten free | gluten-free bread is available upon request \$2

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Executive Chef: José Rodriguez | Chef de Cuisine: Noé Sanchez