

SANTA FE RESTAURANTS

IN HISTORIC AREA –Near the Plaza at the End of the Santa Fe Trail

TIA SOPHIA: 210 W. San Francisco Avenue. Traditional Mexican menu, very low key, small little restaurant, great for breakfast or lunch, popular with both locals and tourist. Excellent food and good service. Ask-- as some dishes can be spicy. Inexpensive. 505-983-9880

PASQUALS: 121 Don Gaspar (corner of Water and Don Gaspar). This well known restaurant has been serving meals for 31 years. The menu combines culinary traditions of Old Mexico, New Mexico, Mediterranean and Asia. Stresses organic, fresh ingredients. A “go to breakfast restaurant” and worth a little wait, but very popular at all times of the day. Excellent food. Takes reservations for dinner only. Medium prices. 505-983-9340.

COYOTE CAFÉ: 132 West Water Street. Opened by celebrity chef Mark Miller in 1987. Mark Miller and Coyote Café is considered the birthplace of modern southwestern cuisine. Its reputation fell on hard times after sold by Miller in the early 2000s. Purchased by famed Geronimo Restaurant chef Eric DiStefano in 2008, it has regained its fine reputation. Dishes are a mix of American/ Southwestern cuisine, including some lovely Mexican-Pueblo fare. The menu does include Eric’s Geronimo Restaurant signature elk dish. Opened nightly only for dinner. Moderate to Expensive. 505-983-1615.

COYOTE ROOFTOP CANTINA: 132 Water Street. Located next to and above sister restaurant—Coyote Café, the Cantina is a great spot for drinks, appetizers or a quick lunch. Open from 11:30 am to midnight each day. Try the delicious margaritas and shrimp/corncake appetizer. No reservations needed. Medium priced. 505-983-1615.

THE SHED: 113 East Palace Avenue. This has been a dining institution in Santa Fe since 1953. Many do not consider a trip to Santa Fe complete without a meal—or two—at The Shed. It is everything you envision when conjuring up a mental image of old Santa Fe-----housed in a 1692 hacienda within walled gardens and a fine Northern New Mexico menu. Open 11:30-2:00 pm for lunch, 5:30-9:00 for dinner. Reservations taken only for dinner. Be there when it opens for lunch if you do not want to wait. CLOSED ON SUNDAY. Medium priced. 505-982-9030

LA BOCA: 72 West Marcy Avenue (one block from the plaza). Intimate tapa restaurant. Five time James Beard Award nominee. Excellent. Open for lunch 11:30-3:00 pm, tapas happy hour 3-5:00pm, dinner 5-10 pm every day. Reservations suggested for dinner. Medium priced. 505-982-3433.

LUMINARIA RESTAURANT AND PATIO: 211 Old Santa Fe Trail. Inside Inn at the Loretto. The casual restaurant serves innovative Southwestern cuisine. During summer months, the beautiful, lush garden patio with views of the Loretto Chapel is open for dining and is very popular. The dining room is open from 7am-11pm seven days a week. Reservations are suggested for evening dining. Medium to expensive. 505-984-7915

LA CASA SENA: 125 East Palace inside La Sena Plaza. The Sena Plaza is one of the oldest surviving gardens in Santa Fe. Property has wonderful history. Food is Contemporary American with Southwestern flair. Dining can be inside or outside on the spectacular patio. Not open for lunch. Reservations needed for dinner. Has a Sunday brunch. Moderate pricing. 505-988-9232

LA CASA SENA GRILL: 125 East Palace next to La Casa Sena restaurant. More casual. Reservations not always needed. The Cantina wait staff performs daily beginning at 6pm singing selections from operas to Broadway hits. Medium to moderate prices. 505-988-9232

315 RESTAURANT: 315 Old Santa Fe Trail: This popular restaurant features French fare in a former small house and includes a summer patio. Moderate to expensive. Open for dinner only. Excellent menu. Reservations suggested. 505-986-9190

THE PINK ADOBE: 406 Old Santa Fe Trail. The Pink Adobe opened in the 1940s when Santa Fe was a sleepy little town. Still owned by the same family. The Pink Adobe's menu includes an extensive Northern New Mexico menu (burritos, green and red chile, etc.) and also such dishes as Tournedos Bordelaise, Pork Napoleon and Grilled Salmon. Intimate little rooms, many with New Mexico style fireplaces. Patio open in the summer. Open for lunch and dinner. Closed MONDAYS! Medium priced. 505-983-7712 and 505-982-9762.

LA PLAZUELA in La Fonda Hotel on the Plaza. 100 East San Francisco Street. Beautiful Mexican restaurant with skylight ceiling and stunning hand painted windows. Opens at 5pm. Reservations suggested. Bar in hotel is open for lunch. Moderate to expensive. 505-995-2334.

THE OLD HOUSE in the Eldorado Hotel, 309 West San Francisco Street. Innovative cuisine prepared with Southwestern ingredients from local farms. Among Zagats picks for “Best Dining in New Mexico”. Open every day. Expensive. 505-995-4530.

ANASAZI RESTAURANT: Inside the Inn of the Anasazi Hotel. 113 Washington Avenue. American cuisine with southwestern flair using seasonal and local ingredients. Beautiful, understated décor. Excellent menu. Open for breakfast, lunch and dinner. Reservations needed for dinner. Has a more casual, small outdoor patio on sidewalk. Expensive. 505-988-3030

SANTA CAFÉ: 213 Washington Avenue- about 2 blocks from the Inn at the Anasazi. This fine dining icon since 1983, is housed in the historic Padre Gallegos home. Reviews call the food “Southwestern Bistro”. The indoor dining is in several small rooms, two with corner fireplaces. The outdoor dining is on an O’Keeffe inspired patio. Their parking lot is just off Washington. Lunch: Monday-Saturday. Brunch on Sunday. Dinner every night. Reservations suggested for all dining. Moderate to expensive. 505-984-1788.

L’OLIVERS: 229 Galisteo Street (near corner of Galisteo and West Alameda). French cuisine. Small but excellent menu. Medium priced. Recently opened in December 2013. Lunch: Tues-Sat: 11:30 to 2:00pm, Dinner 5:00- 9:30pm nightly. Reservations definitely needed for dinner, 505-989-1919.

RESTAURANT MARTIN: 526 Galisteo Street (near Galisteo and Manhattan). CIA trained Chef Martin Rios and his wife own this restaurant, the culmination of a 20 year dream to create a perfect balance between refined and comfortable. The menu is progressive American cuisine including salmon, bass, duck, and pork tenderloin all with a twist. It is open for lunch Tues-Fri from 11:30 to 2pm, dinner Tues-Sun from 5:30 on-- and for brunch on Sunday from 11:30-2pm. There is parking on the premises or in a public parking lot at the state legislative building on Manhattan. Moderate pricing. 505-820-0919.

FUEGO RESTAURANT: Located at the La Posada Hotel: 330 East Palace and Paseo de Peralta Avenue. Fuego serves Latin and Southwestern fare in the upscale setting of the centuries old Staab House. During warm months, the Fuego Patio is also open--- very popular. Lunch daily 11:30-3:00, dinner 5:30-10 pm daily. Reservations suggested for dinner. 505-986-0000 or 505-954-9670.

GUADALUPE DISTRICT

10-15 minute walk from The Inn on The Alameda

RISTRA: 548 Agua Fria Street. French fare. New York Times says: "Ristra" is an elegant, cozy dining room set in an old Victorian-style adobe. Its French inspired menu uses bold Southwestern flavors with finesse." Expensive. Lunch Tues-Sat. Dinner nightly, seasonal patio dining. Reservations recommended for dinner, 505-982-8608.

VINAIGRETTE: 709 Don Cubero Alley. (Street off of Paseo De Peralta not far from intersection of Paseo De Peralta and Cerrillos Road). This is one of three in a chain, the only one located in Santa Fe. It is described as "a chic and green Santa Fe bistro that raises the salad bar with bold and delicious entrée salads." The restaurant strives to source local and organic ingredients. The menu also includes chicken, steak, sandwiches, soups and a few seafood items to compliment the "main event" salads. From April to October, there is outside dining under an old apricot tree. Open 11-9 Monday thru Saturday. Closed Sunday. Call for reservations for outside and evening dining. Moderate prices. 505-820-9205.

RAILYARD DISTRICT:

15 minute walk from The Inn on the Alameda

JOSEPH'S: 428 Agua Fria Street. Joseph's chef had a very popular restaurant by the same name in Taos. He moved to this location in the last few months and is receiving raves for his food. The menu includes extremely unique takes on traditional food from all over the world---borscht, duck confit, salmon with corn pudding, quail and pizzas to name a few. Excellent fare in an old adobe house. Open for dinner every night but times vary. Reservations needed. Ten minute walk from the plaza. Has a parking lot. Moderate prices. 505-982-1272

CANYON ROAD:

EL FAROL: 808 Canyon Road. This is Santa Fe's oldest restaurant and cantina. It is one of only three restaurants on Canyon Road. El Farol is inside an 1835 adobe at the end of Canyon Road about a block past Geronimo Restaurant. Great atmosphere with colorful wall murals telling the story of early Santa Fe. Outside dining on the front porch. The menu includes great tapas, paella and other entrées representative of Spain, Mexico and New Mexico. Open for lunch and dinner. Reservations needed at dinner. Nightly entertainment from flamenco to Latin music and blues. Medium to moderate prices. 505-983-9912.

GERONIMO: 724 Canyon Road. This restaurant is housed in a 1756 home built by Geronimo Lopez—the reason for its name. Geronimo is considered one of the best restaurants in Santa Fe—and the United States. The ambience is cozy and romantic, made up of several small rooms of thick adobe walls with New Mexican fireplaces in several rooms. The cuisine is called “global eclectic”—the menu is fun to read and the food is amazing. Chef/owner Eric DiStefano is well respected and also owns the Coyote Café, not far from the plaza. The signature dish is peppery elk tenderloin with apple wood smoked bacon for \$43. The menu changes according to the season. Save room for dessert!!!! Not open for lunch and no outside dining. Opens at 5:30pm. Reservations often needed several weeks in advance. Expensive. 505-982-1500.

THE COMPOUND: 653 Canyon Road (Across the street from Geronimo and down a long driveway). This high end restaurant is also one of Santa Fe’s premier restaurants. While Geronimo is intimate with many small rooms, The Compound has large open rooms with white upholstered chairs and white or off-white walls, a few adorned with striking artwork. Despite the openness of the restaurant, dining here is still quiet and most pleasant. Chef/owner Mark Kiffin has won the James Beard Foundation award as one of America’s Best Chefs. The cuisine is derived from Santa Fe’s rich heritage of regional and Mediterranean influences. The menu changes according to the season and always superb! Open nightly from 5:30-8:30. Open for lunch 11:30-2:30 Monday-Saturday. Garden dining in warmer months. Need reservations well in advance for both lunch and dinner. Expensive! 505-982-4353.

RESTAURANTS OUTSIDE OF SANTA FE

GABRIELS: Highway 285/84, 5 minutes north of the Santa Fe Opera. This restaurant, serving Southwestern and Mexican food, is considered one of the best Mexican restaurants in New Mexico. It has a spacious patio and spectacular views. The personal attention to service and food is what makes Gabriel’s special. Fresh guacamole made at your table, margaritas made with fresh squeezed limes and gold tequila and homemade corn tortillas all make it a wonderful dining experience. Open seven days a week for lunch and dinner from 11:30-9:00 and open until 10:00pm on Friday and Saturday. Can make group reservations for up to 30 guests. Medium priced. 505-455-7000.

RESTAURANTE RANCHO DE CHIMAYO: 300 Juan Medina Road, Chimayo, New Mexico 87522—on the high road from Santa Fe to Taos. The tiny northern New Mexico village of Chimayo has a reputation as a place in which miracles occur,

thanks to nearby beautiful and mysterious Santuario de Chimayo Church— sometimes known as the Lourdes of America. Chimayo is also the home of famous Ortega rugs. But it is equally famous as the home of El Rancho de Chimayo Restaurant, considered a New Mexico treasure. In 1965, Rancho de Chimayo Restaurant began showcasing the extraordinarily flavorful foods until then served in family homes throughout Northern New Mexico but not known elsewhere. Arturo and Florence Jaramillo transformed their century old Jaramillo ancestral home with its white washed walls and hand stripped vigas into the restaurant. Over the years, they gave customers their first taste of foods that are now staple New Mexico restaurant fare: Christmas style (red and white chilies) burritos, carne adovado, tamales, posole and feather light sopaipillas with honey, etc. No reservations needed as they can serve up to 350 in the many rooms of this former hacienda. Very picturesque. Open 11:30 to 8:30 pm Tuesday-Sunday. Closed Monday! Medium priced. 505-351-4444.

**Compiled by
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