

The "Pink" is more than a Santa Fe restaurant, it is a unique blend of history, culinary delights and most importantly, a diversity of people. This restaurant is the creation of Rosalea Murphy who first opened for business in 1944. She arrived here from New Orleans a skilled young woman pursuing adventure and art. Her tastes reflected the influences of French, Creole and Northern New Mexican cuisine and culture. Her restaurant was one of the first to successfully blend these flavors. This was fusion cooking, the forerunner of the new American cuisine.

Isabelle Koomoa an experienced and talented chef - has revived with finesse this unique blend that tickles your palate.

The original atmosphere of "The Pink" has carried us into the 21st century. Small outdoor patios have grown into beautiful dining rooms.

The patio offers quaint outdoor dining for lunch or dinner. The Dragon Room has become a legendary bar.

The "Pink" still serves many of Rosalea's original dishes - Poulet Marengo, Steak Dunigan and apple pie. Many are daily favorites, others are featured specials. Today's menu reflects both Rosalea's and Isabelle's insistence of using the highest quality ingredients and serving dishes that showcase originality and tender passion.

Four generations of Rosalea's family provided the hospitality and cuisine that made the Pink a wonderful Santa Fe tradition in this land of enchantment. Now under the artistic hands of

Isabelle, we invite you to enjoy the unique and authentic Santa Fe experience that is



*The pink adobe
Santa Fe*

Margaritas

Rosalita 8

*Silver tequila, triple sec, fresh lime,
cranberry juice, float of Gran Gala*

Silver Coin 11

*Corazon Silver tequila, Cointreau, fresh
lime*

Gran Gold 10

*Azul Reposado tequila, Gran Gala, fresh
lime*

Pink Dragon 12

*Corazon Silver tequila, Cointreau,
fresh lime, prickly pear puree*

Black Dragon 12

*Corazon Silver tequila, Cointreau,
fresh lime, Chambord Black Raspberry*

Specialty Cocktails

Taos Lightning Storm 12

*Local Taos Lightning Rye Whiskey,
Ginger Beer, splash of St Germain Elder-
flower,*

Peychauds bitters & fresh lemon juice.

Hacienda & Tonic 12

*Locally distilled Hacienda Gin, tonic water,
Lemongrass syrup, and garnished with a
flamed grapefruit peel.*

www.ThePinkAdobe.com

For Reservations call

PINK ADOBE OR GUADALUPE

Desserts

Rosalea's Legendary French Apple Pie

6

Topped with rum hard sauce,
raisins, pecans, nutmeg, cinnamon

Rosalea's Apple Pie A La Mode 7

Chocolate Chip Mousse

6

Southwestern Bread Pudding

6

French bread, pineapple, piñon nuts &
raisins drizzled with a tequila, lime hard
sauce

Pear Amaretto 6

Half a pear filled with vanilla custard
topped with Amaretto liquor, almonds
& whipped cream

Ice Cream & Sherbet 3.5

PINK ADOBE

406 Old Santa Fe Trail

Santa Fe, New Mexico 87501

Open 6 Nights a Week

Tuesday - Sunday Closed Mon-
days

(505) 983-7712

GUADALUPE CAFE

406 Old Santa Fe Trail

Santa Fe, New Mexico 87501

(505) 982-9762

Open 6 Days a Week

The pink adobe

Appetizers

ESCARGOTS

The classic French appetizer.
Six large snails in mushroom caps.

10 WHOLE ARTICHOKE 12

Straight from the Garden District of New Orleans.
Served chilled with vegetables and sour cream
and onion dipping sauce.

CLAMS LUCIFER

Best of Santa Fe Grand Tasting winner. Manila
clams and Mexican tequila in a red chile broth.

15 PINK ADOBE SALAD 7

Mixed greens, chopped tomatoes, blue cheese
crumbles and house vinaigrette.

THE TRIO 10

Salsa, guacamole, and chile con queso with
chips.

CUP OR BOWL OF YOUR 5

cup or
FAVORITE SOUP OR STEW 9

bowl
Gypsy Stew, Green Chile Stew, or

SHRIMP REMOULADE

Begin your meal with creole cooking.
Fresh shrimp in creole mustard dressing.

Entrées

STEAK DUNIGAN

30

World famous for over fifty years. A 13 oz.
New York strip steak, charbroiled, topped with
mushrooms, green chile & served with spinach
almandine and a browned potato.

south. Fresh shrimp
salad served in a ripe avocado.

TOURNEDOS BORDELAISE 28

The most tender, perfectly-sized steak atop a puff
pastry, topped with a mushroom cap & homemade
bordelaise sauce. Served with spinach almandine
and a browned potato.

POULET MARENGO 26

Half chicken slowly pan roasted in Madeira
wine,

PORK NAPOLEON 26





onions, tomatoes and mushrooms, topped with a shrimp & served with a browned potato.



GRILLED SALMON

28

Ocean to desert, served Santa Fe style, spiced up and perfectly grilled with green chile, buerre blanc, spinach almandine and a browned potato.



WHOLE AVOCADO SHRIMP

24

A classic from the old



ENCHILADA PINK ADOBE

18

A classic with Chimayo red chile, seasoned with spices. Served on blue corn tortillas with cheese, beans, rice, & posole.



CHICKEN ENCHILADAS

18

Fresh corn tortillas generously filled with chicken, cheese, sour cream, covered with homemade green chile, served with pinto beans, rice & posole.



SEAFOOD ENCHILADAS

28

Lobster, shrimp and crab meat covered with a green chile lobster bisque.



Tender pork chop slowly pan roasted in Madeira wine, onions, tomatoes, mushrooms. Served with spinach almandine and a browned potato.

FRIED SHRIMP LOUISIANNE

28

Only one from New Orleans could offer this seafood dish. Five prawns battered & deep fried golden brown, served with spinach almandine and a browned potato.



New Mexican Dishes

LOBSTER SALAD

PLATO MEXICANO

20

Cheese enchilada, Chile Relleno, chicken taco, red and/or green chile, pinto beans, rice & posole. Served w/ guacamole, sour cream, lettuce & tomato.

FIRE ROASTED POBLANO RELLENOS

20

Roasted Poblano Chiles filled with a combination of red chile toasted walnuts, Montrachet and Jack cheeses with your choice of red or green chile, then oven fired. Served with pinto beans and posole.

Our Chile is traditionally hot and our plates require time to prepare. Being a KEY ingredient, we will NOT prepare these plates without Chile. Samples of our Chile are available upon request.

20% Gratuity will be added for parties of 6 or more.