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
**Desserts**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosalea’s Legendary French Apple Pie</td>
<td>6</td>
</tr>
<tr>
<td>Topped with rum hard sauce, raisins, pecans, nutmeg, cinnamon</td>
<td></td>
</tr>
<tr>
<td>Rosalea’s Apple Pie A La Mode</td>
<td>7</td>
</tr>
<tr>
<td>Chocolate Chip Mousse</td>
<td>6</td>
</tr>
<tr>
<td>Southwestern Bread Pudding</td>
<td>6</td>
</tr>
<tr>
<td>French bread, pineapple, piñon nuts &amp; raisins drizzled with a tequila, lime hard sauce</td>
<td></td>
</tr>
<tr>
<td>Pear Amaretto</td>
<td>6</td>
</tr>
<tr>
<td>Half a pear filled with vanilla custard topped with Amaretto liquor, almonds &amp; whipped cream</td>
<td></td>
</tr>
<tr>
<td>Ice Cream &amp; Sherbet</td>
<td>3.5</td>
</tr>
</tbody>
</table>

**Margaritas**

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosalita</td>
<td>8</td>
</tr>
<tr>
<td>Silver tequila, triple sec, fresh lime, cranberry juice, float of Gran Gala</td>
<td></td>
</tr>
<tr>
<td>Silver Coin</td>
<td>11</td>
</tr>
<tr>
<td>Corazon Silver tequila, Cointreau, fresh lime</td>
<td></td>
</tr>
<tr>
<td>Gran Gold</td>
<td>10</td>
</tr>
<tr>
<td>Azul Reposado tequila, Gran Gala, fresh lime</td>
<td></td>
</tr>
<tr>
<td>Pink Dragon</td>
<td>12</td>
</tr>
<tr>
<td>Corazon Silver tequila, Cointreau, fresh lime, prickly pear puree</td>
<td></td>
</tr>
<tr>
<td>Black Dragon</td>
<td>12</td>
</tr>
<tr>
<td>Corazon Silver tequila, Cointreau, fresh lime, Chambord Black Raspberry</td>
<td></td>
</tr>
</tbody>
</table>

**Specialty Cocktails**

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taos Lightning Storm</td>
<td>12</td>
</tr>
<tr>
<td>Local Taos Lightning Rye Whiskey, Ginger Beer, splash of St Germain Elderflower, Peychauds bitters &amp; fresh lemon juice.</td>
<td></td>
</tr>
<tr>
<td>Hacienda &amp; Tonic</td>
<td>12</td>
</tr>
<tr>
<td>Locally distilled Hacienda Gin, tonic water, Lemongrass syrup, and garnished with a flamed grapefruit peel.</td>
<td></td>
</tr>
</tbody>
</table>

**PINK ADOBE**

406 Old Santa Fe Trail
Santa Fe, New Mexico 87501
Open 6 Nights a Week
Tuesday - Sunday Closed Mondays
(505) 983-7712

**GUADALUPE CAFE**

406 Old Santa Fe Trail
Santa Fe, New Mexico 87501
(505) 982-9762
Open 6 Days a Week
Appetizers

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

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

THE TRIO
Salsa, guacamole, and chile con queso with chips.

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

WHOLE ARTICHOKE
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.

THE TRIO
Salsa, guacamole, and chile con queso with chips.

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

ENTRÉES

STEAK DUNIGAN
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.

POULET MARENGO
Half chicken slowly pan roasted in Madeira wine,
south. Fresh shrimp salad served in a ripe avocado.

TOURNEDOS BORDELAISE
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.

PORK NAPOLEON

$10

$15

$12

$7

$5

$9
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

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**NEW MEXICAN DISHES**

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**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.

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**LOBSTER SALAD**

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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.