

The Secret Garden Cafe

AT TLAQUEPAQUE



With love from the garden...

Breakfast
Selections
Available
8-11 am

Breakfast in the Garden

We are proud to serve cage-free eggs. Our bread is made fresh and without any preservatives!

Scratch
Kitchen — All our
food made fresh
in house

Veggie Frittata (GF)

Fluffy egg-whites topped with bell peppers, onions, spinach, feta & cherry tomatoes, with seasonal fruit or potatoes 13

Garden's World Famous Deep Dish Quiche

A slice of quiche lorraine ~ ham, bacon & swiss cheese or quiche of the day, with seasonal fruit or potatoes 13

Traditional French Toast

Three slices of thick sourdough dipped in our Grand Marnier batter, grilled to golden brown, lightly dusted with powdered sugar, served with peppered bacon & maple syrup 14

*Garden's Breakfast

Two eggs any style served with two pieces of peppered bacon, multigrain toast & seasonal fruit or potatoes 12

*Huevos Rancheros (GF)

Two crunchy corn tortillas, layered with black beans, chorizo, two softly cooked eggs & our special poblano pepper sauce. Topped with diced tomato garnish 14

Croissant Sandwich

Two messed up eggs, ham & cheddar cheese on a flaky buttery croissant with seasonal fruit or potatoes 13

Chef's Scramble

Three cage-free eggs, scrambled with roasted tomatoes, fresh rosemary & cream cheese served with peppered bacon, multigrain toast & seasonal fruit or potatoes 14

Garden Love Scramble (GF) (V)

Scrambled tofu or eggs, peppers, caramelized onions & mushrooms
Served with sliced avocado, fresh salsa, gluten free love toast & seasonal fruit or potatoes 15

Garden Pancakes of the Day (GF)

Three fluffy gluten free pancakes served with peppered bacon & seasonal fruit 15

Breakfast Burrito with Fresh Salsa

A sundried tomato basil tortilla stuffed with crispy peppered bacon, onions, bell peppers, scrambled eggs, jack & cheddar cheese, served with fresh salsa, guacamole & seasonal fruit or potatoes 15

We are proud to offer you the freshest and finest ingredients possible! Gluten free (GF) and Vegan (V) options available. Ask your server for details.
(Additional charge per item.) If you have any food allergies please inform your server or management as all ingredients are not listed on the menu.

***FDA states consuming raw or undercooked food may increase your risk of food-borne illness.**

Something to Entice the Palate

Lunch
Selections
Available
11am~4pm

Yesterday's Homemade Soup or Our Signature Southwestern Corn Chowder (GF)

Healthy & delicious. Why made yesterday? So the flavors can blend! Cup 6 • Bowl 9

Hummus with Pita Points

A Secret Garden favorite! Garbanzo beans, roasted tahini, lemon juice, parsley, green onions & tamari
Served with toasted pita, kalamata olives, sliced cucumber & feta cheese 13

Garden Bruschetta

Freshly chopped tomatoes & basil. Drizzled with olive oil & balsamic reduction 11

Garden's Guacamole with Chips (GF) (V)

Served with our homemade guacamole & tricolor tortilla chips 12

Hummus Pizza - A Garden Favorite!

Pita bread with hummus, black mission figs, roasted red peppers, caramelized onions & feta cheese 12

Quesa "Diva" of the Day

Tomato basil tortilla served with salsa & guacamole. Veggie 11 • Chicken 14 • Shrimp or Beef 16

Salads

Featured homemade dressings: Balsamic Vinaigrette, Oriental Sesame, Caesar or Bleu Cheese-Ranch
Our chicken is fresh, cage-free, steroid & hormone free, without added sodium or artificial coloring.

Mandarin Chicken Salad

Romaine spring mix with Mandarin oranges & toasted tamari pumpkin seeds. Topped with all-natural chicken breast. Accompanied with our homemade Oriental Sesame dressing 15

Chunky Chicken Salad

All-natural chicken breast tossed with grapes, fresh dill, green onions, mayo & sour cream sprinkled with spiced pecans on a bed of romaine spring mix 15

Spinach Salad (GF)

Spinach, bacon, egg, feta cheese, avocado, carrots & portobello mushrooms, red wine vinaigrette 16

"Secret" Caesar

Fresh cut romaine lettuce & croutons with homemade caesar dressing, roasted tomatoes & asiago cheese 14

Southwest Veggie Cobb

Sliced portobello mushrooms, roasted red peppers, dried corn, roasted tomato, sliced cucumbers, spiced pecans & asiago cheese on a bed of romaine spring mix 15

Add a protein: Tofu 3 • Peppered Bacon 4 • Natural Chicken 5 • Marinated Steak 6 • Grilled Shrimp 7 • Salmon 9

Lunch Selections

Includes choice of one side: Gorgonzola Cheese Cole Slaw, Kettle-Cooked Potato Chips, Seasonal Fruit or Mixed Greens
Featured homemade dressings: Balsamic Vinaigrette, Oriental Sesame, Caesar or Bleu Cheese-Ranch
Substitute a cup of soup as your side 3

Garden Veggie Burger

Fresh organic veggie burger prepared with carrots, peas, onions & garbanzo beans, cheddar cheese griddled & served on a brioche roll with sliced avocado & tomato 15

BLT & A

Peppered bacon, crisp greens, avocado & sliced tomatoes.
Served on toasted sourdough bread that is brushed with roasted garlic aioli 14

Tlaquepaque Turkey Burger

Fresh ground turkey with a blend of mint, ginger, cilantro, topped with shredded cabbage, red onions & sliced fresh jalapeno. Served with a side of soy peanut sesame dressing on a brioche roll 15

Garden's World Famous Deep Dish Quiche

A slice of quiche lorraine - ham, bacon & swiss cheese or quiche of the day 13

Southwest Marinated Steak Sandwich

Thinly sliced premium tri-tip slowly marinated in a chipotle pepper sauce with sauteed onions & bell peppers.
Served on a brioche roll with Pepper Jack cheese & red pepper pesto 16

*Bistro Burger

Handmade 100% grass fed burger, aged sharp cheddar cheese, grilled onions, lettuce, tomato, and pickles on a brioche roll 16

Turkey Salad Croissant

Tender pieces of oven roasted turkey tossed with cranberries, toasted almonds, green onions, mayo & essence of orange. Served on a flaky buttery croissant 14

Chicken Salad Croissant

All-natural chicken breast tossed with grapes, fresh dill, green onions, mayo & sour cream served on a buttery croissant 14

Taos Club

Ham, turkey, peppered bacon & tomatoes wrapped in a sundried tomato basil tortilla with melted jack & cheddar cheese. Accompanied by guacamole & salsa 15

Portobello Sandwich

Marinated portobello mushroom, arugula, caramelized red onions, roasted red peppers with a boursin cheese spread.
Served on a brioche roll 15

Proteins: Tofu 3 • Peppered Bacon 4 • Natural Chicken 5 • Marinated Steak 6 • Grilled Shrimp 7 • Salmon 9

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Panini Grill Sandwiches

Our bread is made fresh & without any preservatives!

Southwest Veggie Sandwich

Griddled eggplant, zucchini, red onions, roasted tomato, roasted red pepper & pepperjack cheese on marbled rye with cilantro pesto 13

Proteins: Tofu 3 • Peppered Bacon 4 • Natural Chicken 5 • Marinated Steak 6 • Grilled Shrimp 7 • Salmon 9

Reubini

Thinly sliced pastrami or turkey, sauerkraut, swiss cheese & thousand island dressing on marbled rye.

Thick & gooey like it should be! 15

Caprese Sandwich

Fresh mozzarella, fresh tomatoes, fresh basil & roasted red peppers, toasted lightly with garlic olive oil 13

Proteins: Tofu 3 • Peppered Bacon 4 • Natural Chicken 5 • Marinated Steak 6 • Grilled Shrimp 7 • Salmon 9

If you have food allergies please inform your server or management as all ingredients are not listed.

Espresso Drinks Hot or Iced

2% or Skim Milk

Local Roasted Coffee 4

Double Espresso 4.5

Latte 5.5

Chai Tea Latte 6

Breve Latte 6

Traditional Macchiato 5

Assorted Hot Tea 4

Americano 4.5

Cappuccino 5.5

Mocha 6

Cafe Au Lait 4.5

Hot Chocolate 4.5

Almond or Soy Milk Alternatives 1

Flavor Shots .5

Blue Sky Natural: Cola, Diet Cola, Lemon-Lime,
Black Cherry, Orange, Ginger Ale or
Creamy Root Beer, Cream Soda 3.5

Artisian Voss sm 3.5 lg 5

Desert Quench H₂O sm 2.5 lg 4

Pellegrino (Sparkling) Lemon, Orange, Grapefruit,
Blood Orange or Plain 3.5

Passion Fruit Iced Tea (brewed & unsweetened) 3.5

Assorted Sparkling Juices (Organic) 4

Republic Tea Ginger Peach (Decaf), Blackberry

Sage, Pomegranate Green Tea 5

Pink or Regular Lemonade 3.5

Verve Energy Drinks (Regular or Sugar Free) 4.5

Orange Juice sm 4 lg 8

Milk: 2%, Skim sm 4 lg 6

Almond or Soy 4

Ask your server about our exclusive wines on tap and new craft beers.

Bottled Beer

Oak Creek Amber (Locally Brewed) 5.5
Oak Creek Nut Brown (Locally Brewed) 5.5
Blue Moon Wheat Ale 5.5
Corona 5.5
Bud Light 5
Gluten Free Beer 5.5

Wine by the Bottle

Torresella Pinot Grigio 29
Bonterra Chardonnay (Organic) 29
Bonterra Sauvignon Blanc (Organic) 29
14 Hands Merlot (Washington) 24
Baileyana 2014 (California) 34
Evolution White Blend 2013 (Oregon) 26
Federalist Cabernet Sauvignon 2014 29
Diseno Malbec 2014 (Argentina) 29
Saved Red Blend 2012 (California) 29

Desserts

Ask your server about our yummy gluten free dessert options!

Assorted Cookies 3.5
Assorted Muffins 4
Our Incredible Cakes 8
Gelato 6

PLEASE, NO CELL PHONES!

Please limit the number of split checks so we can provide quality service to our guests.

Each additional check will be charged a \$1.00 fee per check.