

Wines

Glass/Bottle

Whites...

- Naia, Espana, 2002 - bright fruit flavors of grapefruit, lime and kiwi accented by a pronounced herbaceousness \$7/\$25
- Muga Rioja, Espana, 2002 - medium-bodied white with apple & citrus on the finish \$6/\$22
- Protocolo Blanco, Espana, 2003 - light body, crisp texture with hints of citrus & green apple \$5/\$18

Reds...

- Muga Reserva, Espana, 1999 - traditional Spanish wine with hints of black cherries, leather, & spice \$10/\$37
- Protocolo Tinto, Espana, 2002 - light body with a full flavor that offers touches of cherries and raspberries \$5/\$18
- Tres Picos, Espana, 2002 - concentrated flavor of blackberries & strawberries with nuances of leather, vanilla, & plums \$8/\$29
- Vino Borgia, Espana, 2003 - fresh bright red fruit balanced by a fine structure & ample bouquet \$5/\$18

Postres

- Pastel de Chocolate Diablo - Chocolate density cake topped with pinon nuts & dusted with vanilla & cinnamon \$6.
- Kako's Key Lime Pie - A more tart version of the classic \$5.
- Dixon Peach Soup - Fully ripened Colorado peaches whipped with white wine, sweets & herbs into a cold fruit soup \$4.

Of Earth & Spirit is how I describe my style of cooking. The foods chosen are pure and of the Earth; they are intended to be food for the spirit as well as sustenance. They have been prepared for generations by the distinct combination of Native, Mexican and Spanish flavors that embody traditional New Mexican cuisine.

To me, food is so much more than just eating. When I cook for you, I am sharing with you a part of myself. Feasting and exchange of food reflects the depth of common ideals of reciprocity, community, and the relationship to all life. Food is life!

If Like Water for Chocolate left you wanting more, I believe you will find it here. Salud, Julia

Julia Blackbird's

New Mexican Cafe

'Comida Hecho del Corazon'



**3434 West 32nd
Denver CO 80211**

303.433.2688

Summer Hours

Tues. - Thurs. 11 - 3 p.m. Lunch & 5 - 9 Dinner
Friday 11-3 Lunch & 5-10 Dinner
Saturday 11-3 Lunch & 3-10 Dinner
Closed Sunday & Monday
We do not accept reservations.
We do not seat incomplete parties.

Gratuity is added to parties of 6 or more.
Two forms of payment per table, please!
No separate checks, please! Thanks -JB

Antojitos

Teo's Guaca - Hearty & Loud Guacamole with chunks of fresh tomato, cebolla, and jalapeno's. \$6.

North Denver Sushi - Chicken, salsa cruda, lettuce and avocado cubes wrapped in a flour tortilla & sliced \$8.

Chile con Queso - Smooth, an intimate blend of cheeses & chile \$6.

Plato de Taquitos - Chicken or beef taquitos served with a trio of dippers \$7.

Open faced Quesadilla - Flour tortilla covered with queso & roasted peppers \$6.

Chips & Salsa \$1.5

Sopa - Placer de los dioses

Red or Green? Sissy's fire-roasted Chimayo chile served with a warm tortilla \$4 or \$7. (green chile has pork, red is vegetarian)

Julia's Famous Posole - Native grown hominy and tender pork kissed with robust ground red chile. Best on rainy days! \$4 or \$7.

Platos

Chicken Cordon Green - Farm raised chicken breast stuffed with green chile & queso fresco, grilled, then topped with chile and served with a flour tortilla \$11.

Tres Hermanas - Three blue corn enchiladas one chicken with green chile, one beef with red chile, and one cheese with chile caribe. Served with beans, posole & a warm tortilla \$12.

Rellenos Norteno - Three fire roasted Chimayo chiles stuffed with goat cheese dusted with blue corn meal & flash fried. Served with red or green chile \$13.

Amalia's Tamales - Made fresh with masa and carne caribe or green chile cheese \$9.

Pecan Stuffed Acorn Squash - Slow baked with harvest spices, filled with pintos, topped with queso, then smothered with red or green \$10.

Taos Tacos - Flash fried blue corn tortillas filled with chicken or beef topped with lettuce, pico and guacamole \$9.

Mas Platos

Pinon Chicken - A pinon sauce marinated & grilled farm raised chicken breast served with posole, beans, and a flour tortilla \$11.

Shrimp Burrito - Jumbo shrimp folded in a flour tortilla with cheese, onions, lettuce, tomato, avocado & green or red chile \$13.

Navajo Stew - Everything holy in New Mexico: Beans, posole, squash, corn and potatoes topped with cheese & chile \$10.

The Hito - Lean pork medallions marinated and grilled, served with beans, posole, and tortilla \$11.

Verduras

Fideo - Traditional thin cut egg noodles, browned, then sauteed in tomato & spices \$3.

Calabacitas - Seasonal squash, corn, & cebolla steamed with garlic & spices \$3.

Grilled Elote - Nebraska farm raised whole ear of corn bathed in marinade & spices, then grilled with husk on \$3.

* There will be an additional charge for substitutions

Bebidas

Strawberry Lemonade \$2.5

Sun tea \$2. Sodas \$2 Coffee \$2

Chai Me \$3. Cocoa \$2. Hot Horchata \$3.

Perrier \$2

Mixed Drinks

Margaritas ... Traditional Lime \$6.

Peach Mango \$6.

Kiwi-Strawberry \$6.

Top Shelf \$9.

Mojito... Sabor de Cuba, a blend of fresh squeezed lime & mint muddled with raw sugar & Bacardi Rum \$6

Sangria... seasonal fruit soaked in rum then splashed with wine & sparkling water \$6

Beer... cool favorites served with fresh lime

Corona Negra Modelo Sol

Dos Equis - Amber & Lager Pacifico

Modelo Especial Tecate

Coors Light \$3.5