Julia Blackbird's
New Mexican Cafe
'Comida Hecho del Corazon'

3617 West 32nd
Denver CO 80211
32nd & Lowell
303.433.2688

Summer Hours
Tues.- Fri. 11a.m.- 9 p.m.
Sat. 9 - 9 & Sun. 9 - 2
Breakfast Sat. & Sun. 9 - 11 a.m.
Closed Monday
We do not accept reservations.

Highland Square Neighbors

Bring in this coupon
to enjoy 10% of your total bill
at Julia Blackbird's
(Present coupon when placing order)

Coupon expires Aug. 31, 2003
Minimum purchase $10.00
No cash value!
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 $7.

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

Plato de Taquitos - Chicken or beef taquitos served with a trio of dippers $6.

Open faced Quesadilla - Flour tortilla covered with queso & roasted peppers $5.

Chips & Salsa $1.5

Sopa - Placer de los dioses

Red or Green? Sissy’s fire-roasted Chimayo chile served with a warm tortilla $3 or $6.
(green chile has pork, red is vegetarian) add beef or chicken $1.

Julia’s Famous Posole - Native grown hominy and tender pork kissed with robust ground red chile. Best on rainy days! $3 or $6.

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 $9.

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, posolie & a warm tortilla $9.

Rellenos Norteno - Three fire roasted Chimayo chiles stuffed with goat cheese dusted with blue corn meal & grilled. Served with red or green chile $10.

Amalia’s Tamales - Made fresh with masa and carne caribe or green chile cheese $8.

Pecan Stuffed Acorn Squash - Slow baked with harvest spices, filled with pintos, topped with queso, then smothered with red or green $9.

Taos Tacos - Flash fried blue corn tortillas filled with chicken or beef topped with lettuce, pico and guacamole $8.
Mas Platos
Pinon Chicken - A pinon sauce marinated & grilled farm raised chicken breast served with posole, beans, and a flour tortilla $9.
Shrimp Burrito - Jumbo shrimp folded in a flour tortilla with cheese, onions, lettuce, tomato, avocado & green or red chile $10.
Navajo Stew - Everything holy in New Mexico: Beans, posole, squash, corn and potatoes topped with cheese & chile $8.
The Hito - Lean pork medallions marinated and grilled, served with beans, posole, and tortilla $9.
Choose Your Own Destiny - A heaping bowl filled with your choice of the following: beans, posole, chicken, beef, tomatoes, queso, onions, calabacitas, or lettuce & chile $8.5

Verduras
Fideo - Traditional thin cut egg noodles, browned, then sauteed in tomato & spices $2.
Calabacitas - Seasonal squash, corn, & cebolla steamed with garlic & spices $2.
Grilled Elote - Nebraska farm raised whole ear of corn bathed in marinade & spices, then grilled with husk on $2.5

Bebidas
Strawberry Lemonade $2. Sun tea $1.5
Sodas $1.5 Coffee $1.5 Milk $1.5
Espresso $1.5. Cappuccino $2.5 Lattes $3.

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 distinctive 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
Almuerzo (Mid-morning Brunch)
Breakfast served 9 a.m. - 11 a.m. Sat & Sun

Blue Corn Pinon Griddlecakes - A fluffy short stack of a Southwest favorite served with peach syrup $6.
Banana Taco with Mango & Strawberry Salsa - A crepe like soft-shell filled with succulent fruits & drizzled with coulis $7.
Santa Fe Quiche - A delicate pastry shell brimming with farm fresh eggs, chiles, queso, potatoes & chorizo $5.5
Cunado’s Breakfast Burrito - An extra large soft tortilla filled with pintos, eggs, potatoes, queso & red or green $6.
Egg White Omelet - An all white omelet overfilled with avocado, tomato, cebolla, and salsa cruda with red or green chile $6.
Un Poco de Todo - An overfilled plate of beans, potatoes, and scrambled eggs with red or green chile, queso fresco & a warm tortilla $8.
Fresh Fruit Bowl - A seasonal union of fresh fruits enlightened by raspberry coulis $4.

Postres
Pastel de Chocolate Diablo - Chocolate density cake topped with pinon nuts & dusted with vanilla & cinnamon $5.
Kako’s Key Lime Pie - A more tart version of the classic $4.
Dixon Peach Soup - Fully ripened Colorado peaches whipped with white wine, sweets & herbs into a cold fruit soup $3.
Tao’s Cow Ice Cream - single $2, double $4
Sopapilla - Fluffy sweet dough, hand rolled, lightly browned & drizzled with honey $2.
Bernia’s Bizcchitos - Rich anise and butter flavored celebration cookie $1.
Please ask your server about additional seasonal dessert favorites!

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