Wines

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

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**Julia Blackbird's**

**New Mexican Cafe**

‘Comida Hecho del Corazon’

*3434 West 32nd Denver CO 80211*

*303.433.2688*

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**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 salsas $7.

Open Faced Quesadillas - Flour tortilla covered with queso & roasted peppers $6.

Chips & Salsa $1.5

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 holly 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. Soda $2 Coffee $2


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

Gangria...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