



TEX-ABOTA
The Texas Chapters of ABOTA

Fine Dining

315 Restaurant & Wine Bar • 315 Old Santa Fe Trail, (505) 986-9190 • Seasonally inspired French cuisine with over 20 options to fill the glass with red or white. Go easy with a charcuterie board (plus wine), roasted butternut squash soup (plus wine) or perhaps a grilled branzino (maybe add some wine). A rotating series of bar specials means light or heavy fare is always on the menu. With wine.

Arroyo Vino Restaurant & Wine Shop • 218 Camino La Tierra, (505) 983-2100 • Inspired American fare and wine, wine and some wine with a dash of wine. No, but seriously, have you visited the wine shop?

The Compound • 653 Canyon Road, (505) 982-4353 • James Beard Foundation Award-winning chef Mark Kiffin has the goods: A classic fine dining spot designed by Alexander Girard, a menu filled with wonders like Maine lobster tails, slow braised veal osso buco and seared duck breast. It's a good sounding sizzle at The Compound.

Coyote Café & Rooftop Cantina • 132 W Water St., (505) 983-1615 • The rooftop patio provides a popular summertime retreat while the fireplace-filled interior makes for a winter warm-up. Go for upscale dining inside or cantina treats like duck quesadillas, classic nachos and taco plates that won't leave your wallets thin. So many cocktails, too.

Geronimo • 724 Canyon Road, (505) 982-1500 • You'll note how Geronimo takes pride in the history of the establishment and the location: The building is nearly 250 years old, from the days of old Santa Fe. With a seasonally changing menu, each change offers new opportunities for this high-end dining. And yes, please make a reservation.

Horno Restaurant • 95 W Marcy St., (505) 303-3469 • Where a gastropub meets fine dining, one can both find affordable options in smaller plates, but splurge options are certainly here. What's in the secret sauce in the smackdown burger? It's up to you to find out.

La Boca (Original Location) • 72 W Marcy St., (505) 982-3433 • Chef James Campbell Caruso's tapas don't play around. Go for a sautéed shrimp option or a Moroccan carrot hummus plate. Maybe try the Basque-styled tapas for a little variety, and check out a multitude of special events, from music guests to authentic Spanish flamenco performances.

La Boca (Taberna Location) • 125 Lincoln Ave., Ste. 117, (505) 982-3433 • Yes indeed, dear readers—if you can't get enough of La Boca, you can come back another night (or the same, we withhold judgment here) and check out Chef Caruso's courtyard setup. We know it's hard to get too much of that Santa Fe aesthetic, so you might as well go on overdrive here.

La Casa Sena • 125 E Palace Ave., (505) 988-9232 • Tucked away in a historic courtyard, La Casa Sena is known for its no-nonsense approach to wine (with over 15,000 bottles in its inventory) and a strong emphasis on entertainment. Home also to a revamped

Mediterranean menu, plus Club Legato's jazzy jazz, you'll have a hard time not enjoying a night at La Casa.

Market Steer Steakhouse • Hotel St. Francis, 210 Don Gaspar Ave., (505) 992-6354

• Gourmet steaks plus house-crafted sauces. Chef Kathleen Crook knows her stuff, no question, just reserve ahead for the patio (or COVID-safe bubble tents). It's also worth noting the drinks here are some of the best in town.

Osteria d'Assisi • 58 S Federal Place, (505) 986-5858 • High-end Italian fare is sometimes just right. It's hard to find any other place with a 48-hour dough rising process for pizza, and you'll find fine wines and even a little piano cabaret upstairs.

Palace Prime Santa Fe • 142 West Palace Ave., (505) 919-9935 • Located within the old Palace Restaurant location (their motto being "a Santa Fe Traditional reborn"), here one can enjoy Muscovy Duck Breast, Elk Ragù and house burgers with alcalde chile and aged cheddar. Plus, escargot, sashimi and baked brie as some of many starter options? Oh yes.

Radish & Rye • 505 Cerrillos Road, (505) 930-5325 • Known for a superb seasonal menu and unreal bourbon selection, this farm-inspired restaurant might be somewhat upscale, but the flavor alone makes it worth it.

Restaurant Martín • 526 Galisteo St., (505) 820-0919 • This always-rotating menu is small because it's cooked better than any food you've ever had in your life. Multi-time James Beard Award-nominee chef Martín Rios is one of Santa Fe's premier chefs and one of the most humble

Santacafé • 231 Washington Ave., (505) 984-1788 • A legendary lunch and dinner stop from the folks who reign over Coyote Café, food options here are upscale versions of dishes you're already familiar with: mushroom tortellini, pan seared salmon and Vietnamese lobster, among others.

Sazón • 221 Shelby St., (505) 983-8604 • An excellent selection of moles, "sopa de amor," mezcal and sophisticated dishes inspired by Mexico City from chef Fernando Olea, who just so happens to be up for a James Beard Award this year.

Casual (and other fun places to try!)

35° North Coffee • Santa Fe Arcade, 60 E San Francisco St., (505) 983-6138 • A classic espresso bar with a variety of custom roasts, all done in-house, plus pastries and spacious trappings, including a patio overlooking Water Street, make your caffeine intake easy. The specialized Latitude Adjustment brew (coffee blended with organic grass-fed butter, MCT and coconut oil) means that adventurous friend from Portland can feel more included.

The Bell Tower Bar • La Fonda on the Plaza, 100 E San Francisco St., (505) 982-5511 • It may be a seasonal spot, but we have a special place in our hearts for institutions that mark closing hours as "sunset." Sweet rooftop views mixed with magnificent margaritas make for marvelous summer nights. Locals like to take out-of-towners here to make it seem like we've got our lives together.

Café Pasqual's • 121 Don Gaspar Ave., (505) 983-9340 • Hear us now and thank us later: Put in a reservation. Not only because there's always a waitlist, but you'll soon learn it's well deserved. This is killer New Mexican food with one of the best Mexican hot chocolates around.

El Callejón • 208 Galisteo St., (505) 983-8378 • Homey in style yet classy in taco culture, expect things like carne asada or al pastor with a wide variety of wine, beer and sprits.

Henry & the Fish • 217 W San Francisco St., (505) 995-1191 • A growing favorite among white-collar Santa Feans who work downtown, this café provides quality lunch and breakfast options with dang good coffee and house-baked pastries, pies and more.

Holy Spirit Espresso • 225 W San Francisco St., (505) 920-3664 • It's hard to imagine a time before Holy Spirit Espresso, a grab-and-go classic. Owner Bill Deutsch has become a well-known figure downtown, and you'll know why after a sip or two: This is quality espresso, without a doubt.

Museum Hill Café • 710 Camino Lejo, (505) 984-8900 • Part of the Museum Hill complex, you can peruse artifacts and then dine across the courtyard. Live jazz on the weekends, plus Wine Wednesdays? Oh yes. The nachos here rank as some of the best in town, and it's not overpriced museum fare like you see at the major institutions—looking at you, New York City. Your wallet and stomach will thank you.

La Plazuela Restaurant • La Fonda on the Plaza, 100 E San Francisco St., (505) 995-2334 • Upscale New Mexican items and seasonal dishes served in the sunroom of an ultra-historic hotel.

Santa Fe Oxygen & Healing Bar: Apothecary • 133 W San Francisco St., (505) 986-5037 • If you're asking what the heck an oxygen bar is, you're not alone, but for some people this is their bread and butter. Healing, organic foods (with a CBD plate of the day), plus small spa treatment options. And yes, you can get some oxygen if you've got elevation sickness.

The Shed • 113½ E Palace Ave., (505) 982-9030 • Famous for its "Shed red chile," which makes even the most classic New Mexican dishes undeniably delicious, The Shed is a downright institution. If you're from out of town, you'll probably get recommendations ad nauseam, and with enchiladas, tacos, burritos and French bread with which to sop up the chile, you should heed them.

The Teahouse • 821 Canyon Road, (505) 992-0972 • Don't let the number of tea options overwhelm you, just bring any tea fanatic in your life along. A popular patio spot with cushy indoor seating, teas from all over the globe can be your reason for visiting, but brunchy and lunchy items like oatmeal, salads, sandwiches and more ought to seal the deal.

Tres Colores • 101 W Marcy St., (505) 490-0296 • The Mexican dishes are killer, and the breakfast burritos are a wise choice for early mornings downtown (or whenever, frankly). Known for a friendly staff and colorful atmosphere, Tres Colores offers simple Mexican fare for breakfast, lunch or dinner.

La Choza • 905 Alarid St., (505) 982-0909 • It might technically be little sister to The Shed, but someone informed the tourists and the place has grown. Not to worry, though, because the wait here is just as worth it as it is down by the Plaza. New Mexican food is king at La

Choza, of course, and the sopaipillas are the stuff of legends. Don't miss out on their red-chile-rimmed margs.

Dolina • 402 N Guadalupe St., (505) 982-9394 • This Eastern European-inspired eatery from owner Annamaria O'Brien offers home-baked pastries along with plenty of mushroom-inspired breakfast and lunch options.

Opuntia Cafe • 1607 Alcaldesa St., (505) 780-5796 • Tea and coffee in a space so green you'll wonder if it's Santa Fe or Brasilia. But don't panic, dear reader—you're in the Santa Fe Railyard. We suggest stopping by Farmers Market mornings so you can look off their balcony and people watch. Classic teas pair with unique blends of rolled Taiwanese oolong and pineapple coconut.

Paloma • 401 S Guadalupe St., (505) 467-8624 • Paloma may be small, but the flavors pack a punch. This is fine upscale Mexican-inspired dining, and pastry chef Jessica Brewer's evolving dessert menu ranks among the city's favorites.

Second Street Brewery (Railyard) • 1607 Paseo de Peralta, Ste. 10, (505) 989-3278 • Of the three Second Street locations in town—at least until the original closes April 9, each seems more popular than the last. It's nice to live in a town with proper pubs—fish and chips, wings, brews and burgers are king here.

Zacatlán Restaurant • 317 Aztec St., (505) 780-5174 • Fine dining Mexican dishes from chef Eduardo Rodriguez in fusion styles. For whatever reason, you'll find chicken & waffles, too, but we're thankful for that.

Kakawa Chocolate House • 1050 E Paseo de Peralta, (505) 982-0388 • High-quality chocolate in sipping, shake and hot form, plus more. We could go on, but it's a paradise.

Paper Dosa • 551 W Cordova Road, (505) 930-5521 • Try out southern Indian cuisine for a change. Dosa, so much dosa you can take it home with you (seriously, they offer make-your-own kits). Curry and other Indian favorites are certainly on the menu, but they've named the place after their signature dishes for a reason.

Vinaigrette • 709 Don Cubero Alley, (505) 820-9205 • Fancy salads, a number of killer sandwiches and a flourless chocolate cake to die for, Vinaigrette goes beyond traditional soups and salads.

Gabriel's • 4 Banana Lane, (505) 455-7000 • Guacamole so good and well-known it's the main image on their website's homepage. The rumors are true: It's prepped right at your table.

Izanami • 21 Ten Thousand Waves Way, Ste. #2, (505) 982-9304 • Japanese-inspired dishes, made with local variations (they grow some of the food across the street). A perfect post-spa vibe, or just a vibe whenever you want. And before you ask, sushi isn't always on the menu.

El Nido • 1577 Bishops Lodge Road, Tesuque, (505) 954-1272 • Open fire dining where you can see the dishes made before your eyes and stop a spell at the extensive bar. Try dinner on your way to the Santa Fe Opera.

Rancho de Chimayó • 300 Juan Medina Road, Chimayó, (505) 351-4444 • Five decades in, the restaurant in this small town is actually a James Beard-nominated powerhouse from a famous chile-producing town.

Black Bird Saloon • 28 Main Street, Cerrillos, (505) 438-1821 • This Wild West-styled rest point is newly re-opened for all the small-town meal burritos/burgers/steaks magic you didn't know you needed.

Harry's Roadhouse • 96B Old Las Vegas Hwy., (505) 989-4629 • Everyone loves this place, no question. Try the lemon ricotta pancakes during the day and back patio dinner magic, like ribs or a Buddha bowl, by night. Also: Pie.