



Cowgirl BBQ

The Cowgirl BBQ opened its doors to Santa Fe in 1993 and it's been great barbeque and exuberant nightlife ever since. Down-home friendly service, generous portions and "Way out West" spirit have made the Cowgirl a favorite with both visitors and locals. On any day, you'll find families with their little cowpokes brushing elbows with an eclectic assortment of working ranch hands, artists, craftsmen and professionals who make the Cowgirl their home away from home. Patio dining is a sure sign of spring at the Cowgirl when diners claim their favorite table to chow down and do some people-watching.

Chef Patrick Lambert skillfully executes the Cowgirl menu, which features mesquite-smoked barbeque and a whole lot more. All smoking is done on premises, and he takes great pride in the quality of the smoked brisket, chicken, and baby back ribs. Sirloin, T-bone and filet mignon are the best value in town and the seafood choices feature grilled bourbon salmon filets, cracker-fried catfish, blackened mahi and Patrick's signature seared scallops. All this plus a wide array of regional American dishes ranging from New Mexican specialties to Tex-Mex, Cajun-Creole and Carribean.

Nightly live entertainment rounds out the scene at the Cowgirl, with Americana and alt-country acts, blues artists, country singers, songwriters, karaoke, DJs and touring bands adding up to the best small club for music this side of Austin. Legendary Frozen Margaritas, a complete tequila selection and a dozen craft brews on tap, and 4 pool tables help make the Cowgirl one of the liveliest nightspots in town. The Cowgirl is open every day for lunch and dinner midnight (except Sunday to 11pm), with Ranch Breakfast served on the weekends. Reservations are welcome.

Dinner

(\$19.95 Per Person)

First Course

Cajun Harvest Salad - roasted yellow beets, asparagus, roasted red peppers, mixed organic greens charged with shaved fennel and watercress, with goat cheese and Marcona almonds

Creole Crabcake - hand-picked crabmeat with savory spices and bread crumbs, flash-fried and served with creole and remoulade sauces

Rio Grande Gumbo - Andouille sausage, chicken, okra, crawfish tails, shrimp and green chile in a dark roux-based sauce

Main Course

Crawfish Etouffee - Sauteed crawfish tails in a rich, roux-based sauce on a bed of rice

Macque Choux - Roasted corn custard served with Creole sauce and grilled vegetables

Cajun Blackened Mahi - filet encrusted with spicy Cajun spices, pan seared and served on a bed of rice with creole creamed spinach and artichokes (Sardou)

Petite Sirloin - 6oz top choice steak, cooked to order, topped with a strip of green chile and served on a bed of caramelized onions. Comes with hand cut fries (frites) and grilled veggies.

Desserts

Mud Pie - Dulce de leche and vanilla ice creams layers with chocolate on an Oreo Cookie crumb crust, topped with pecans, Belgian chocolate sauce and whipped cream

Whiskey Bread Pudding - classic N'Awlins-style with bourbon hard sauce

Flourless Chocolate Chile Cake - rich, concentrated chocolate baked with almond flour. Served with dulce de leche ice cream and whipped cream

Lunch

(Per Person)

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<http://www.cowgirlsantafe.com>