

FIND.
EAT. DRINK.

Albuquerque / Santa Fe / Taos
City Guide

SANTA FE

FIND - MARKETS

SANTA FE FARMERS MARKET

"There are 120 vendors all together."
- Chef Katharine Kagel (Cafe Pasqual's)

The Railyard
Tue & Sat: 7am - 12pm
Thu: 3pm-7pm

New Mexico Artisans Market
Sun: 10am - 4pm
Southside Farmers Market at San Isidro Plaza
Tue: 3pm - 6pm
www.santafefarmersmarket.com

MONTEVISTA ORGANIC FARM

"They have the best raspberries you'll have in your whole life. I mean it! I'm a raspberry fanatic."

- Chef Katharine Kagel (Cafe Pasqual's)
Farmer / Fruits & Vegetables
Vendor at Santa Fe Farmers Market

FIND - STORES

SANTA FE GALLERY AT CAFE PASQUAL'S

"Apache mica-cookware. It's hand-built using the ancient Jicarilla Apache Coil and Scrape method. No potter's wheel or glazes are used and you can put the pots directly on the flames."

- Chef Katharine Kagel (Cafe Pasqual's)
East of Cafe Pasqual's entrance, Second Floor
121 Don Gaspar
T: 800.722.7672
www.pasquals.com/The_Gallery

SANTA FE SCHOOL OF COOKING

"They have a lot of New Mexican things to purchase."

- Chef Katharine Kagel (Cafe Pasqual's)
Downtown / New Mexican Products & Foods
116 W. San Francisco Street
T: 505.983.4511
www.santafeschoolofcooking.com

EAT - RESTAURANTS

AQUA SANTA

"I like the intimacy of the space. Brian Knox certainly cares about his plates and uses organic meats. I like that it has an outdoor area."

- Chef Katharine Kagel (Cafe Pasqual's)
Historic District / American / Seafood
451 W Alameda Street
T: 505.982.6297

ATRISCO CAFE

"Third generation, family-run place for New Mexican cuisine."

- Chef Katharine Kagel (Cafe Pasqual's)
Santa Fe / New Mexican
DeVargas Center, 193 Paseo de Peralta
T: 505.983.7401
www.atriscoafe.com

BOBCAT BITE

"If you're a hamburger person, you have to go to the Bobcat Bite. It's 20 minutes out of town. Great for lunch."

- Chef Katharine Kagel (Cafe Pasqual's)
Santa Fe / American / Burgers
418 Old Las Vegas Highway
T: 505.983.5319
www.bobcatbite.com

EAT - RESTAURANTS

CAFE PASQUAL'S

"We serve breakfast, lunch and dinner, 7 days a week and everything is organic. In the morning, you can get pancakes, huevos rancheros, huevos Motuleños, and stacked enchiladas with an egg on top."

- Chef Katharine Kagel (Cafe Pasqual's)
Downtown / New Mexican / Asian-Fusion
121 Don Gaspar
T: 505.983.9340
www.pasquals.com

COYOTE CAFE

"The food is great and they have a couple of Del Maguey cocktails that are good."

- Mezcal producer Ron Cooper (Del Maguey)
Downtown / New Mexican
132 North Water Street
T: 505.983.1615
www.coyotecafe.com

COWGIRL BBQ

"It's a funky place."

- Mezcal producer Ron Cooper (Del Maguey)
Downtown / Regional American
319 South Guadalupe Street
T: 505.982.2565
www.cowgirlsantafe.com

EL MESON

"It's good for drinking and Spanish food. They have small plates and live music in their bar called Chispa, which means sparks. Everything from meatballs to paella. Locals know about it and you need a reservation or you won't get in."

- Chef Katharine Kagel (Cafe Pasqual's)
Downtown / Spanish
213 Washington Avenue
T: 505.983.6756
www.elmeson-santafe.com

LAN'S VIETNAMESE CUISINE

"It's a Vietnamese woman cooking Vietnamese food that is amazing."

- Mezcal producer Ron Cooper (Del Maguey)
Santa Fe / Vietnamese
2430 Cerrillos Road
T: 505.986.1636
www.louiescornercafe.com

LOUIE'S CORNER CAFE

"Go for breakfast, they use organic eggs."

- Chef Katharine Kagel (Cafe Pasqual's)
Downtown / American
229 Galisteo Street
T: 505.820.2253
www.louiescornercafe.com

MAX'S

"It's small. Mark Connell is a young chef and does a tiny bit of molecular and some sous-vide and certainly knows his way around a pig. He makes delicious pork--crispy and lovely."

- Chef Katharine Kagel (Cafe Pasqual's)
Historic District / Contemporary American
403 1/2 S. Guadalupe
T: 505.984.9104
www.maxssantafe.com

EAT - RESTAURANTS

SHIBUMI TAMENYA

"I go here to have ramen for lunch."

- Chef Katharine Kagel (Cafe Pasqual's)
Downtown / Japanese / Ramen
26 Chapelle Street
T: 505.428.0077
www.shibumiramem.com

TECOLOTE CAFE

"Great for breakfast and lunch. Try the Carne Adovada Burrito (spicy) or the chicken livers with egg."

- F.E.D. Recommendation
Santa Fe / New Mexican
1203 Cerrillos Road
T: 505.988.1362
www.tecolotecafe.com

THE SHED

"I go for New Mexican food."

- Chef Katharine Kagel (Cafe Pasqual's)
Downtown / New Mexican
113 & 1/2 East Palace Avenue
T: 505.982.9030
www.sfshed.com

THE TEAHOUSE

"It's fun to be outside and it's an old adobe house. They have shirred eggs that they steam in the espresso maker. They are so light and delicious. I don't like scones, but they make one I like. They also do a wonderful strawberry shortcake and an excellent BLT wrap. Of course, they have every kind of tea known to man."

- Chef Katharine Kagel (Cafe Pasqual's)
Historic District / American
821 Canyon Road
T: 505.992.097
www.teahousesantafe.com

TRATTORIA NOSTRANI

"Delicious Italian food. Order anything chef Nelli Maltezoschef is doing. The menu changes all the time."

- Chef Katharine Kagel (Cafe Pasqual's)
Downtown / Italian
304 Johnson Street
T: 505.983.3800
www.trattorianostrani.com

VINAIGRETTE

"I go to Vinaigrette for a salad, she has a ten-acre farm and I know it's all organic."

- Chef Katharine Kagel (Cafe Pasqual's)
Santa Fe / American
709 Don Cubero Alley
T: 505.820.9205
www.vinaigretteonline.com



SANTA FE AREA / ALBUQUERQUE / TAOS

SANTA FE

DRINK

DEL CHARRO SALOON

"Good place to grab a drink."
- Recommended by The Matador
101 W Alameda Street
T: 505.954.0320
www.innofthegovernors.com/del-charro-saloon

EL FAROL

"Music and tapas. Wonderful old wooden bar and it's been around since like the 20s."
- Chef Katharine Kagel (Cafe Pasqual's)
Santa Fe / Spanish / Southwestern
808 Canyon Road
T: 505.983.9912
www.elfarolsf.com

LA FONDA'S BELL TOWER BAR

"It's a secret place in the summer, in the back of the hotel. Take the elevator to the roof and you can see a great view from there. It's great for sunset."
- Chef Katharine Kagel (Cafe Pasqual's)
The Plaza / Roof Deck Drinks
100 East San Francisco Street
T: 505.982.5511
www.lafondasantafe.com/dining/bellTower.html

THE MATADOR

"For a subterranean experience after dark."
- Chef Katharine Kagel (Cafe Pasqual's)
Downtown / Bar
116 West San Francisco Street
T: 505.984.5050

TINY'S RESTAURANT & LOUNGE

"Really local, off the tourist path."
- Chef Katharine Kagel (Cafe Pasqual's)
Santa Fe / Lounge / Mexican
1015 Pen Road
T: 505.983.1100

ESPANOLA

EAT - RESTAURANTS

EL PARAGUA

"For classic New Mexican food. Second generation family-run and they have a couple of stands around the state, as well."
- Chef Katharine Kagel (Cafe Pasqual's)
Española / New Mexican
602 Santa Cruz Road
T: 505.753.3211
www.elparagua.com

CHIMAYO

DRINK

RANCHO DE CHIMAYO

"It's kind of fun to have a margarita here. They use apple cider that they make from the apples in the valley in Chimayo."
- Chef Katharine Kagel (Cafe Pasqual's)
Chimayo / New Mexican
Santa Fe County Road 98
T: 505.351.4444
www.ranchodechimayo.com

ALBUQUERQUE

EAT - RESTAURANTS

JENNIFER JAMES 101

"I love Jennifer James, she's a great chef and worth stopping in to eat there. It's Modern American and always fresh and delicious and she constantly changes up the menu."
- Chef Katharine Kagel (Cafe Pasqual's)
Midtown / Modern American
4615 Menaul Boulevard
T: 505.884.3860
www.jenniferjames101.com

BANH MI CODA

"They bake the French bread right on the premises for the Banh Mi sandwiches. Close proximity to the airport."
- F.E.D. Recommendation
Fairgrounds / Vietnamese Sandwich Shop
230 Louisiana Blvd SE #C
T: 505.232.0085

FIND - MARKETS

TALIN MARKET WORLD FOOD FARE

"It's Cambodian, Laotian, Thai, Vietnamese, Chinese, Indian. Every interesting food culture is represented in this store. It's about 10,000 square feet. Brand new, beautiful supermarket. It's just unbelievable."
- Mezcal Producer Ron Cooper (Del Maguey)
Fairgrounds / International Market
88 Louisiana Blvd. SE Central
T: 505.268.0206

LOS ALAMOS

FIND - MARKETS

ROMERO FARMS (CHEF MATT ROMERO)

"He has wonderful shisito peppers."
- Chef Katharine Kagel (Cafe Pasqual's)
Chef / Farmer / Vegetables
Vendor at Los Alamos Farmers Market
Los Alamos Farmers Market
Mesa Public Library Parking Lot, 20th & Central
Thu: 7 am - 1 pm
www.farmersmarketsnm.org

TAOS

EAT - RESTAURANTS

EL MEZE

"It's small plates inspired by the Middle East."
- Chef Katharine Kagel (Cafe Pasqual's)
Taos / Mexican / Mediterranean
El Torreón Hacienda
1017 Paseo Del Pueblo Norte
T: 575-751-3337
www.elmeze.com

THE LOVE APPLE

"It's in an 1800's desanctified adobe chapel, so it's just fabulous to be in. They have a wonderful outdoor garden where they grow their own organic vegetables out back."
- Chef Katharine Kagel (Cafe Pasqual's)
Taos / Northern New Mexican / Organic
803 Paseo del Pueblo Norte
T: 575.751.0050
www.theloveapple.net

DRINK

DOC MARTIN'S

"It's an old gathering place. It's been there since the 30s. It's gone through renovation after renovation, but it's still the gathering place."
- Mezcal Producer Ron Cooper (Del Maguey)
Taos / New Mexican
125 Paseo del Pueblo Norte
T: 575.758.2233
www.taosinn.com/restaurant.html

LAMBERT'S

"They do a really good cocktail with Del Maguey."
- Mezcal producer Ron Cooper (Del Maguey)
Taos / Contemporary American
309 Paseo del Pueblo Sur
T: 575.758.1009
www.lambertssoftaos.com

