



Artichoke Cafe
424 Central SE Corner of Central and
Edith
Albuquerque, NM, 87102

Bar Food

Steamed Artichoke **\$9**

with three dipping sauces:
Lemon-caper aioli, clarified butter and raspberry vinaigrette.

Sashimi Yellow Fin Tuna **\$13**

served very rare in Thai marinade with avocado, mango and hearts of palm salsa, fried wontons and ginger honey sauce

Assorted Artisan Cheese Plate **\$13**

with a brandy and herb rind, quince preserves, grape-must jam, Marcona almonds and rosemary flat bread.

Steamed Manila Clams **\$14**

with roasted Roma and sweet golden tomatoes, pancetta, in a beer and butter sauce with Italian parsley.

Deviled Egg **\$2**

garnished with jalapeno relish

Gourmet Burger **\$10**

with choice of any two cheeses: cheddar or Swiss; local green chili and bacon.

Steak Frites **\$15**

grilled sirloin with our house fries; finished with a shallot red wine butter

Jumbo Prawn Cocktail **\$12**

with fresh horseradish cocktail sauce.

Roasted Garlic **\$8**

with Montrachet goat cheese, roasted red peppers & bruschetta.

Seafood Frito Misto **\$13**

with calamari, shrimp, bay scallops with a Meyer lemon-green olive pesto aioli.

Grilled Chicken Yakatori Skewers **\$7**

with a Thai peanut sauce and romaine leaves.

Happy Hour Drinks
Available Monday - Friday 3 p.m. - 6 p.m.

Happy Hour Beer Special	\$4
Happy Hour Red Wine Special	\$5
Happy Hour Champagne Special	\$5
Happy Hour White Wine Special	\$5
Happy Hour Cocktail Special	\$5
Fresh Lime-Agave Margarita	\$4
Bloody Mary	\$4

Happy Hour Food
Monday-Friday 3:00PM-6:00PM

Gourmet Burger	\$6
with choice of any two cheese: cheddar or Swiss cheeses; local green chili and bacon.	
Steak Frites	\$11
Grilled sirloin with our house fries; finished with a shallot red wine butter.	
Jumbo Prawn Cocktail	\$6
With fresh horseradish cocktail sauce.	
Roasted Garlic	\$4
With Montrachet goat cheese,roasted red peppers and bruschetta.	
Seafood Frito Misto	\$7
With calamari,shrimp, bay scallops with a Meyer lemon green-olive pesto aioli.	
Grilled Chicken Yakitori Skewers	\$4
with a Thai peanut sauce and romaine leaves.	
Beer & Burger	\$9.95
Beer of the day & Gourmet Burger	

Signature Cocktails

Cosmopolitan	\$8
Lemon Caipiroska	\$8
Hangar One Buddha's Hand Citron Vodka, Agua Perfect Pear Liqueur, Fresh Lemon, Simple Syrup, Fresh Asian Pear.	
Cucumber Caipirinha	\$8
Agua Luca Cachaca, Fresh Cucumber, Fresh Lime, Simple Syrup	
Pomegranate Martini	\$8
Grey Goose Vodka, Pomegranate and Wild Berry Juice, Pomegranate Seeds	
Flame Red Grape Daquiri	\$9
10 Cane Rum, Pyrat XO Reserve Rum, Fresh Red Grapes, Fresh Lime, Simple Syrup	
Champagne Cocktail	\$10
Gruet Blanc de Noir, Sugar Cube, Pomegranate Juice, Pomegranate Seeds	
Framboise Mojito	\$9
10 Cane Rum, Aqua Perfecta Raspberry Liqueur, Fresh Mint, Simple Syrup, Crushed Ice	

Classic Cocktails

Margarita	\$6
Suaza Hornitos Plata Tequila, Patron Citronage, Agave Nectar, Fresh Lime	
Classic Martini	\$9
Hendrick's gin or Hangar One Straight Vodka, Dolin Dry Vermouth, Pimento Stuffed Olive	
Manhattan	\$9
Basil Hayden Bourbon, Dolin Sweet Vermouth, Angostura Bitters, Maraschino Cherry	
Sidecar	\$7
Pemartin Brandy de Jerez Solera, lemon juice, Prunier "La Lieutenance" Liqueur d'Orange, Agave Nectar, Sugared Rim, Orange Twist	
Old-Fashioned	\$7
Old Overholt Rye Whiskey, Fresh Orange, Maraschino Cherry, Simple Syrup	
Perfect Rob Roy	\$7
John Barr Blended Scotch, Dolin Sweet and Dry Vermouth, Peychaud's Bitters, Lemon Twist	