

NM
MAGAZINE

Readers' Choice

DINING AWARDS
2017

BY GWYNETH DOLAND

We wanted to know where to eat all around the state, so we asked the top experts in New Mexico: our readers! You told us about your favorite burger and chile joints, taquerias, doughnut shops, and four-star restaurants, plus the most exciting new places and beloved old standbys.

La Plazuela at La Fonda
Facing page: Tacos from
El Parasol.

Favorite New Restaurants

Mexico has recently fostered a bumper crop of fantastic, creative, interesting new restaurants that have transported us to a state of culinary bliss. sharp-eyed (and sharp-toothed!) readers identified the juiciest morsels.

SANTA FE

Wiley Farmhouse

This southside pub captivated a Feans with its s on complex, fruity ian-style ales and mbitious menu of ited bar food, like an-style chicken s and duck pâté 1 mi. (Get their Spicy recipe on p. 60.)

Sazón Chef Fernando's upscale Mexican urant just off the a is on fire with shopper tacos, -belly taquitos, ture moles, and eous south-of- order cocktails.

Nido The city red when the chef d the beloved Bang ood truck took over conic and too-long-y Tesuque facade. building is reno- l, the vintage steak- e menu replaced trendy wood-fired is, creative pastas, otisserie meats. recipe on p. 61.)

ALBUQUERQUE

Frenchish At her project in Nob Hill, uded chef Jennifer s focuses on French s but gives herself y of room to get ive, as with the ot dog," a poached grilled carrot that

seems to mysteriously match, then far surpass, a hot dog.

▶ **Matanza** This self-styled craft-beer kitchen serves 100 local beers and puts a hip spin on New Mexico favorites like whole-hog green chile stew and chile con Kobe beef.

▶ **Amore Neapolitan Pizzeria** Two new locations—one at Green Jeans Farmery (see story on p. 18) and another in Old Town—introduced this pie to audiences hungry for traditional pizza topped with house-made mozzarella and fired in a wood oven.

THE BUZZ AROUND THE STATE

▶ **Common Fire** in Taos is a cozy, creative gathering place at Quail Ridge Resort with an outstanding wine list, a changing menu that makes use of the giant wood-fired oven, and a jaw-dropping view of the mountains.

▶ **Tapas Tree Grill** in Silver City is a global street-food adventure that quickly became popular for its huge portions (for tapas!) and multicultural mashups like Mediterranean lamb sliders and Vietnamese pork-stuffed crepes with

pickled veggies and Sriracha mayo.

▶ **Smokey's Roadhouse** in Gallup spiced up the city with barbecued ribs, pulled pork, brisket, and smoky sausage spread over tables covered with butcher paper and served with a huge choice of beers on tap.

▶ **Pig + Fig** in White Rock serves sophisticated breakfast and lunch in an unlikely spot (a strip shopping center near the shuttle to Bandelier National Monument). The signature sandwich combines honey-cured ham, Brie, and fig jam on sourdough.

▶ **Salud de Mesilla** is a haven for the paleo, the gluten-free, and the gourmand. Don't miss duck confit beignets dipped in warm maple syrup, fried chicken with jalapeño and bacon crumbs, and a nacho plate with corn chips or fried pork skins.

▶ **The Encino Firehouse** isn't just the best new restaurant in this Torrance County village (population 82)—it's the *only* restaurant, which is part of the reason readers are so excited. The food is great, too: barbecue pork-belly sandwiches, burgers smothered with beans and chile, plus pizza and tamales.



From top: Amore Pizza in Albuquerque. Halibut over mole at Sazón in Santa Fe. Facing page: A summery cocktail at State Capital Kitchen in Santa Fe.



"Had a great date night where we began with a drink at Santa Fe Spirits, then an app and tequila at Sazón, then a Lava Lamp cocktail at Coyote Cantina, on to wine and apps at the bar at State Capital Kitchen, and dessert at Joseph's of Santa Fe. All on bicycle on a beautiful summer evening!"

Big-Night-Out Restaurants

To mark a special occasion, you want just the right restaurant to show your guests how much you care about them and their anniversary/graduation/promotion/birthday/rodeo win. But picking that right restaurant can prove a challenge. Readers to the rescue.

SANTA FE

▶ **Arroyo Vino** Crowds drive out to Las Campanas for the farm-to-table menu (think duck breast with charred radicchio, pomegranate, celery root, Asian pear, and walnuts) and the option to pair dinner with a bottle from the many hundreds for sale in the attached wine shop.

▶ **State Capital Kitchen** This near-the-Roundhouse spot is popular for simple-sounding dishes that surprise with clever touches of molecular gastronomy (exploding passion-fruit balls, for example). The dim-sum-style cart that wheels through the relaxed dining room also offers can't-miss delights.

▶ **Joseph's of Santa Fe** This "culinary pub" serves an adventurous, global menu with New Mexico accents in what one reader described as an "atmosphere that was warm, friendly, and unpretentious despite the extraordinary quality."

▶ **Restaurant Martín** Chef Martín Ríos has earned New Mexicans' affection for his imaginative combinations of local ingredients, classic techniques, and hints

of Asian flavors. This is also one of the rare top-tier restaurants in Santa Fe that serves lunch—a surprisingly affordable one, too.

▶ **Geronimo** A Canyon Road favorite for ages, Geronimo still sets the bar for pampering service and luxurious New American food, like a Wellington of Kurobuta pork with Burgundy peppercorn sauce and apple béarnaise.

ALBUQUERQUE

▶ **Los Poblanos Historic Inn** Nestled in the gloriously pastoral village of Los Ranchos, the restaurant offers a taste of Río Grande terroir with meals crafted from fruit and vegetables grown on the property, honey from bees that feed on the lavender field, and house-made bacon from the farm's pigs.

▶ **Corn Maiden** The atmosphere throughout the Hyatt Regency Tamaya is nearly unbeatable. Its stately Southwestern dining room is full of windows that face the lush bosque of Santa Ana Pueblo and frame spectacular views of the sun setting on the Sandía Mountains.

Deals on Meals

Take advantage of great deals at even the fanciest eateries during Restaurant Week: February 19–26 in Santa Fe; February 26–March 5 in Taos; March 5–12 in Albuquerque. nmrestaurantweek.com.



Alfresco dining at Farm and Table in Albuquerque. Facing page, from left: Shake Foundation. The Tune Up Café in Santa Fe.



Cheap Date

Whether you're scoping out a Tinder match with minimal investment or saving up for a splurge, the most important quality these restaurants offer is *value*. They're reliably delicious and relentlessly affordable. You can't miss. Swipe right.

SANTA FE

► **Jambo Cafe** African, Indian, and Middle Eastern flavors make this feel like an incredibly exotic excursion for \$10–\$15 per plate.

► **Tune Up Café** Where else can you get an El Salvadoran Combo (banana leaf tamale, pupusa, rice) and a brown rice nut burger for less than the cost of a gas-tank fill-up?

► **Shake Foundation** Even upgrading to a Shepherd's Lamb burger or a fried oyster sandwich won't put dinner over \$20. (Adding an adobe mud shake will.)

► **Del Charro** Housed at the Inn of the Governors, this is a locals' favorite

for a simple but stellar menu of nachos, chili cheese fries, bison burgers, and, never forget, enormous margaritas.

► **Plaza Café** The retro-1950s décor and healthy portions of stick-to-the-ribs Greek/New Mexican/diner food pull in crowds at the historic Plaza location and the roomier (but still slammed) southside café.

ALBUQUERQUE

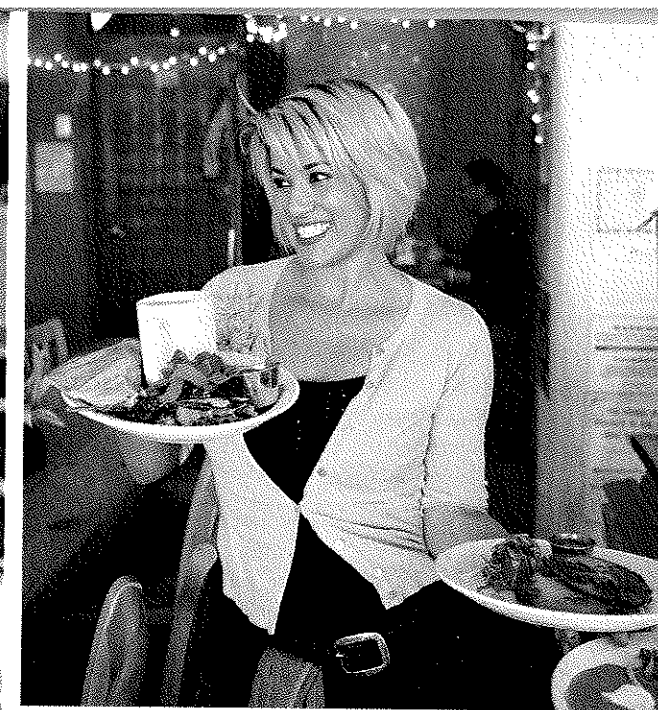
► **Holy Cow** The signature burger at this hip Edo eatery—a giant patty topped with crisp pecan-wood-smoked bacon, melty American cheese, and gooey Thousand Island dress-

ing—is the only meal you'll need all day.

► **The Frontier** It isn't romantic, but this cafeteria across from UNM has been a dream come true for hungry (and *pobre*) Lobos since 1971. The carne adovada burrito is still a steal at \$2.25.

► **La Taqueria Mexico** This downtown gem has only a handful of tables but does a brisk business through the takeout window all day. The taco plates are epic, the fat tortas are a steal, and the burritos are *gigante*.

► **Murphy's Mule Barn** A living relic of the North Valley's rural past, this diner boasts a counter where men



wearing overalls and John Deere caps sit, swiveling and studying chicken-fried steaks the size of hubcaps. They—and the prices—seem unchanged from the last millennium.

TAOS

► **Taos Diner** Two people on a breakfast date could eat like kings on a pauper's pay at either location of this old-fashioned diner. At \$3.50, the "Penny Pincher" breakfast is just one value on a menu full of great deals.

► **Guadalajara Grill** Taoseños' favorite Mexican seafood place makes oysters on the half shell and garlic shrimp so affordable you can add on fried ice cream and churros without breaking the bank.

► **Gutz** What a great lunch date this French-Latin fusion place is when you order the paella Valenciana and a *salade Niçoise*. Ordering a bottle of rosé takes it from "cheap date" to "hot date."

LAS CRUCES

► **International Delights** Make meeting for a cup of coffee something a lot more interesting at this Middle Eastern café that specializes in Turkish coffee and French pastry.

► **Chachi's** It's hard to find anything on the menu at this Mexican fave that rings up over \$10—a smothered burrito *banado*, a torta de milanesa, even a combo plate with enchiladas, tamale, and chile relleno.

GALLUP

► **Jerry's Café** At this downtown diner you can absolutely smother a table in gooey enchiladas, stuffed *sopaipillas*, and fat burgers for \$20.

► **Glenn's Bakery** Do as the sign commands and "Get your buns in here" for the daily lunch special (patty melt, heaping sub) that comes with a side (go for the fries), a gigantic soda, and the best part: two doughnuts.

The menu is just as showy, with entrées like gorgonzola-crusted buffalo tenderloin. (See their recipe for Hatch Green Chile Potatoes au Gratin on p. 63.)

► **Farm and Table** The stunning view overlooks 11 acres of land that supply chef Carrie Eagle with inspiration for locavore show-offs such as a kale and apple salad with toasted pecans, Tucumcari feta, shallots from Chispas Farm, and a pomegranate vinaigrette.

► **Vernon's Speakeasy** Hidden behind the facade of a small liquor store is a diverting experience: You must find the password and deliver it through a grated window. Inside, the shiny black-plastered walls reveal a traditional steakhouse menu with jazz emanating from the bar.

TAOS

► **Sabroso** Tucked under a lush canopy in Arroyo Seco, on the way to Taos Ski Valley, Sabroso's menu ranges from af-

fordable small plates to big, formal plates of wood-fired rack of lamb or Cornish game hen marinated in East Indian curry. Meet in the lively bar or the shady patio.

► **Love Apple** Expect exuberant farmers' market fare that celebrates local ingredients and indulges omnivores but also finds room for vegans and the gluten-free. With a charming center-of-town setting in a historic former Catholic chapel.

► **El Meze** With the unbeatable atmosphere

of a 19th-century hacienda in El Prado—and a picture-perfect view of Taos Mountain—El Meze wows the senses. The menu highlights Spanish–New Mexican heritage with shareable plates of chicharrones, bolita beans, and fried green olives.

THE BUZZ AROUND THE STATE

► **The Double Eagle** in Mesilla serves house-aged steaks in an ornate Territorial-era mansion.

You never know what will be on the menu at the irreverently hip **1zero6** in Silver City because it changes every night. Extravagance = USDA Prime steak and lobster tail at **Wendell's** at the Inn of the Mountain Gods in Mescalero. Try the "Emperor's Dinner" of filet mignon and scallops from the tepanyaki table at **Tomo Sushi and Steakhouse** in Farmington. Go to **Badlands Grill** in Gallup for a dry-aged T-bone, buffalo sirloin, or bacon-wrapped elk filet.

SERGIO SALVADOR

JEN JUDGE, DOUGLAS MERRIAM

Family Night Out

One of the most pressing questions we get is: What's a good place to go with kids? Here are the places our readers say do a great job of humoring messy little eaters, making the experience fun, and offering menu options that are kid-tested and mom-approved.

SANTA FE

► **Cowgirl** Two words: Kid Corral. Sometimes the best family dinner is the one where you get to drink margaritas and have adult conversation while your offspring run wild in the controlled environment of Cowgirl's backyard playground.

► **Harry's Roadhouse** With a menu full of kid-friendly food (spaghetti and meatballs, pizza, quesadillas), perpetually understanding staff, and a laid-back atmosphere, Harry's makes it easy.

► **Back Road Pizza** The award-winning pizza will keep them at the table just long enough—then the kids are certain to abandon you to go play Pac-Man or pool upstairs.

► **La Choza** Many restaurants have a kids' menu, but La Choza is a parent fave for the range of healthy sides (applesauce, carrot slices, cucumbers) that come with the pint-sized burritos and tacos. Plus, as one reader says, "You'll always see people you know there—or make new friends."

► **Tomasita's** The whole gang can cram into one of the long booths for a Wednesday night special of blue corn chicken

enchiladas. Some chips, queso, and guacamole keep the kids quiet while you work on a Swirl of frozen margarita and sangria. *Mmm ... Swirl.*

ALBUQUERQUE

► **The Range** Kids are not just indulged but heartily welcomed at the Range, where the Little Annie Oakley (Sprite with a heavy dose of maraschino cherries) can be ordered in a spill-proof cup. Crayons and coloring paper come standard.

► **Farina Alto** This is the kind of pizza adults like (charred spots on the bottom; grown-up toppings), and kids will eat, too. Farina's far Northeast Heights location is roomier (and frankly, less hip than the downtown original). Either way, kids fit right in.

► **Giovanni's Pizza** Weekend nights are a party at this red-and-white-plastic-tablecloth pizzeria, where the trick is to call ahead so your pie is ready when you get there. Good kids (and well-behaved adults) may be rewarded with cannoli.

TAOS

► **Michael's Kitchen and Bakery** Children are more than welcome

at this Taos institution, where the reward for finishing your vegetables can be a junior chocolate sundae—or even better, absolutely anything from the bakery case.

► **Orlando's** This colorful, welcoming spot a short drive north of town is where Taoseños go for a chile fix. Kids can burn off a little energy on the patio before digging into a Frito pie.

► **Ranchos Plaza Grill** In the famous shadow of the San Francisco de Asis Mission Church in Los Ranchos de Taos, you'll find classic New Mexican food in a rambling hacienda with a cozy patio and a shady patio for the kids to explore.

LAS CRUCES

► **Peppers at Double Eagle** The formal dining at Double Eagle is nowhere near as fun as the more casual Peppers, in the courtyard, where you can dig in to fried guacamole and Pancho Villa's Fajitas without worrying about perfect table manners.

► **A Bite of Belgium** It's waffles for dinner at this European café. Big, beautiful, and perfectly sweet on their own, the waffles are a treat. For

family members with special food needs, ask for the menus omitting gluten and common allergens.

THE BUZZ AROUND THE STATE

► Don't let **Trattoria de Bernardone's** highfalutin name turn you away from one of Farmington's best pizzerias, where a side of spaghetti marinara or penne Alfredo is only \$6. **The Blue Moon Diner's** retro décor and classic diner menu make it a popular place to take hungry little athletes after the game.

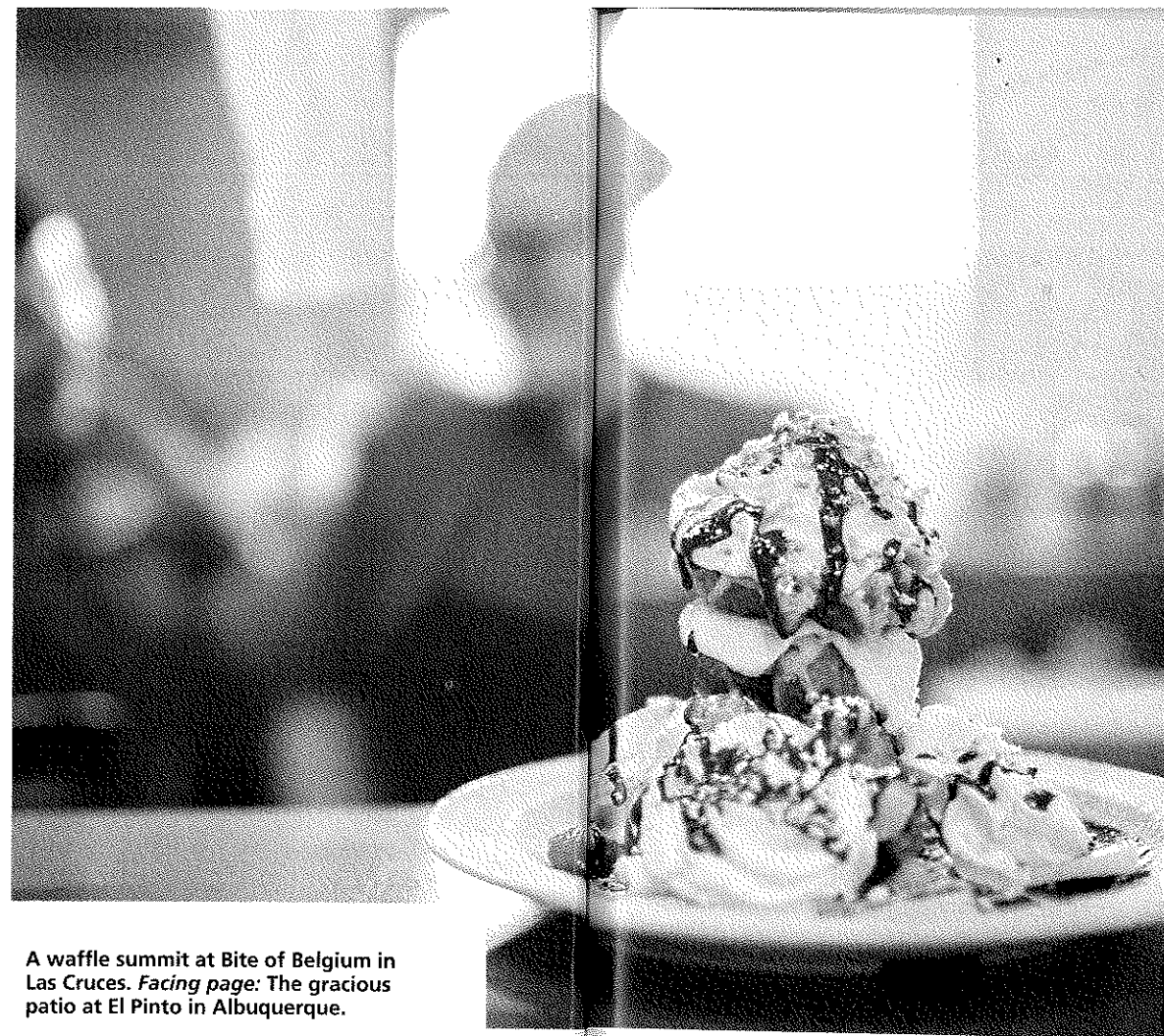
► Five and younger eat free from the kids' menu at the new

Burgers, Brownies & Beer Oh My! in Silver City. Bigger kids love the gourmet burgers, build-your-own hot dogs, and seven kinds of brownies. (Nab their carrot cake recipe on p. 64.)

► **Fratelli's Bistro** is the place to go in Gallup for pizza, pasta, and gelato.

► Readers raved about **Bovine 'N' Swine's BBQ Co.** in Hobbs, where you can choose from six different "family packs" of pulled pork, smoked sausage, corn cobbles, and scalloped potatoes.

► When you hear hollering from the backseat for the "place with the cow on top," that's **Del's** in Tucumcari, the old-timey diner with the kitschy gift shop.



A waffle summit at Bite of Belgium in Las Cruces. Facing page: The gracious patio at El Pinto in Albuquerque.



ROBERT CORRAL, DOUGLAS MERRIAM

Old and Beloved Favorites

These are the restaurants our readers turn to when they have guests in town and want to give them a real taste of the place. They're where your parents took you when you were a kid. Places where you watched the owners' kids grow up and take over. Places where you don't even have to look at the menu because you already know what you want.

SANTA FE

► **La Plazuela** It's one of Santa Fe's most iconic images: Sunlight streaming through the painted windowpanes of the historic La Fonda Hotel's courtyard restaurant. Dining here can be an inexpensive breakfast or a deluxe dinner, but the holiday buffets are a tradition.

► **SantaCafé** A favorite since it opened in the 1980s, SantaCafé was

great when Ming Tsai was the chef in the mid-1990s and was still great when Giada De Laurentiis named it one of her favorites a couple of years ago. The menu combines flavors of the Southwest and Asia, the courtyard is gorgeous in the summer, and the cocktails are fantastic.

► **The Pantry** For nearly 70 years, the Pantry has been dishing up huevos rancheros just like your abuelita's, and making guests feel like family. As one reader wrote, "We went there two days in a row. The staff acted like we were long-lost relatives!"

► **The Shed** Extremely popular with tourists streaming off the Plaza, the Shed remains a fixture for Santa Feans who have come to love the quirk of getting a plate of carne adovada with a hunk of crusty garlic bread. (It does a heckuva job at soaking up every last drop of chile.)

ALBUQUERQUE

► **El Pinto** This lush North Valley institution has been owned by generations—and the bond is strong. In 2016 owners (and twin brothers) Jim and John Thomas hired

chef Marc Quiñones from a four-star resort in Santa Fe, returning him to the restaurant where he got his start more than a decade ago.

► **Pueblo Harvest Café** The stacked-stone restaurant inside the Indian Pueblo Cultural Center is the best place to get a taste of food from all 19 New Mexico pueblos—and to compare traditional dishes like mutton stew with the edgy, modern creations of the café's ambitious chefs.

► **Mary and Tito's** Both Mary and Tito are gone now, but their children and grandchildren still run the place, and the fruity red chile, crispy chicharrones, and characteristic "turnovers" (read: stuffed sopaipillas) are the same ones that earned this little café an America's Classics Award from the James Beard Foundation.

► **Monte Carlo Steakhouse** Stepping into this dark dining room is disorienting. You seem to have been transported back to a time when people drank martinis and ate steaks at lunch on a weekday, sitting in red-vinyl-backed booths. But no, that still happens at this throwback treasure.

A low-key vibe at Eske's in Taos. Facing page: Gastro-grub at Fire and Hops in Santa Fe.

TAOS

► **Doc Martin's** Everyone who comes to Taos eventually eats, drinks, or stays at the Taos Inn, the historic hotel at the center of town. The blue corn and blueberry hotcakes are always a hit at brunch.

► **Alley Cantina** It's billed as "the oldest house in Taos" and it's certainly one of our readers' most enduring favorites. A hoppin' lunch spot during the day, it's one of our top picks for drinks later at night.

► **El Taoseño** Whether you've been skiing, hiking, or shopping all over town, king-sized platters of enchiladas are ample reward for the weary and the hungry.

LAS CRUCES

► **La Posta de Mesilla** This wildly colorful hacienda was once a stagecoach stop on the Butterfield Line. It's still a place where dusty travelers refuel. Las Cruces go to celebrate, and everybody likes to see the colorful parrots swooping around their cage in the lobby.

► **Nellie's** What started as a burrito delivery route in 1962 is now a 50-year-old fixture. Don't



miss the picadillo (ground beef with jalapeños, onions, and tomatoes).

THE BUZZ AROUND THE STATE

► **Rancho de Chimayó** became one of the country's favorites in 2016 when it won the America's Classics Award from the James Beard Foundation. **Charlie's Spic & Span Bakery and Cafe** is the place to see and be seen in Las Vegas. Don't leave without a cherry limeade, a bag of fresh tortillas, and a doughnut for the road. **Diane's** in Silver City is a favorite place to pick up a loaf of bread or linger over a glass of wine and listen to music.

Brewpubs, Gastropubs, and Taprooms

New Mexico's beer scene has been booming over the past few years and a recent change to state law made it easy for local breweries and wineries to sell one another's products, vastly expanding the offerings available all over the state.

SANTA FE

► **Second Street Brewery** Stop in to the original location (the city's first brewery) or the Railyard taproom for a taste of one of their 60 handcrafted beers.

► **Fire and Hops** A curated selection of intriguing local and national beer, wine, and cider complement dishes like pork-belly tacos with pineapple kimchi.

► **Santa Fe Brewing** The brewery and tast-

ing room just outside of town is a hot spot for concerts in Santa Fe. Be sure to Instagram yourself with a can of the iconic Happy Camper IPA: electric yellow with a bright red Zia symbol.

► Also in Santa Fe, don't miss **The Root Cellar**, a new taproom that specializes in mead, the enormous sake list at **Izanami**, or the 24 taps of local cider and other brews at **New Mexico Hard Cider**.

ALBUQUERQUE

► **Bosque Brewing** There's a full menu (falafel sliders, duck poutine, fish and chips) at the North Valley brewery, and a shorter list for lunch and happy hour at the Nob Hill pub.

► **Bow and Arrow** This popular new spot (co-owned by two Native American women) is worthy of a feature in *Architectural Digest*. But Burqueños come for the Land of Mañana IPA,

the Jemez Field Notes Golden Lager—and kombucha on tap!

► **Marble Brewery** The city's best-known brewery bottles and cans a short list of classic brews, but more are available at its three taprooms that often feature live music.

► **Tractor Brewing** The Nob Hill taproom is a popular gathering place for university-area students and professionals, while the Wells Park taproom is the northern anchor of the downtown "brewery district."

► Also in Albuquerque, **Kelly's Brewpub** was taken over by Santa Fe Dining (owners of

Chama River Brewing and Blue Corn Brewery) last summer. The **Freight House** in Bernalillo is a beautifully industrial hangout with lobster tater tots and a big list of wine and craft beer. **Ponderosa Brewing Company** has enlivened the Sawmill District. Try a glass of Dr. Strangepop at **Boese Brothers Brewing**, located in an old Studebaker dealership downtown.

TAOS

► **Taos Mesa Brewing** A hot craft brewery and restaurant, this "brew-club" near the airport draws national music

acts to an indoor stage and outdoor amphitheater.

► **The Burger Stand at Taos Ale House** Linger over juicy burgers and craft brew in these cozy digs on the main drag.

► **Eske's Green Chile Ale** is the beer you date, but Elf Juice is the pale ale you marry. The food is kid-tasty, gluten-free, and vegan-friendly.

LAS CRUCES

► **High Desert Brewing** Stop in for a pint of porter and a pub burger (house-made root beer and a quesadilla for the kids); take home a growler of Black IPA.

► **Pecan Grill and Brewery** An upscale restaurant with a thriving bar scene and a dozen craft brews. Don't skip the pecan-flavored beer.

► **Spotted Dog** A constantly changing list of house-brewed beer is on tap at Mesilla's only brewpub, owned by a husband-and-wife (and dog) team.

THE BUZZ AROUND THE STATE

► **Bathtub Row Brewing** in Los Alamos is one of only four brewing co-ops in the country; member-owners get discounts on beer—and dividends

when it's profitable. **Enchanted Circle Brewing** is a 50-seat taproom with a fine food menu and a stunning view of Angel Fire's ski area; it opened in the spring of 2016. **Rio Grande Grill and Tap Room** is the place for craft brews and barbecued pork sliders in Ruidoso. **Turtle Mountain** has been Rio Rancho's favorite destination for craft beer and wood-fired pizza since 1999. The **Three Rivers Brewery**, taproom, restaurant, and pizzeria takes up a whole block of Main Street in Farmington. **Little Toad Creek** is Silver City's craft brewery and distillery in a charming historic building.

Java Faves

For a pretty laid-back state, New Mexicans are surprisingly into coffee. We're not as snobby about it as some other places, but we know a well-brewed cup when we sip one. Readers highlighted coffee shops all over the state, so many that we'll never need to ask Siri for the closest Starbucks.

SANTA FE

► **Iconik Coffee Roasters** The Lena Street location is a cool, cozy-industrial space to sip a pour-over and get some work done; the downtown shop is a great place to pop in for a bagel and recharge with a "bullet-proof" cup.

► **Ohori's** The drive-up window on St. Francis is a lifesaver on a busy morning, while the newer location on Cerrillos near Paseo de Peralta is conveniently located near Sage Bakehouse.

► **Ecco** This popular downtown espresso shop and gelateria recently moved across Marcy Street to a new spot next to Cheesemongers of Santa Fe.

► Also in Santa Fe, **Java Joe's** serves a hot cup with gorgeous pastries in a newish space on Siler Road; there's also a smaller location and drive-up window on Rodeo Road. **The Teahouse** serves a full espresso menu, beer, wine, and great food all day. **Betterday Coffee**



DOUGLAS MERRIAM (2)

... from left: Zendo coffee shop
 Albuquerque. Milagro café au lait
 Cruces. Facing page: Red chile
 benedict at Café Abiquiú.

& Kitchen serves
 town coffee next
 Montañita Co-op.
town Subscrip-
 s a popular spot
 d Canyon Road
 ter over a latte
 re newspaper.

ALBUQUERQUE

do This hip coffee
 serves super-high-
 e brews in mason
 nd dramatically
 uses the cool fac-
 its immediate
 borhood.

▶ **Humble Coffee** A loyal
 following makes it hard
 for this popular shop
 to be too humble. Look
 for the flash of orange
 along an otherwise
 unremarkable stretch
 of Lomas Boulevard.

▶ **Deep Space** This is
 serious hipster habitat
 downtown, but the cool
 kids are onto something:
 exceptional espresso.

▶ **Old Town Farm Bike-
 in Coffee** The city's
 hardest-to-find coffee
 shop is beloved by cy-

clists who know exactly
 where to duck off the
 Río Grande bike path for
 this hidden treasure.

▶ **Michael Thomas**
 makes artisan coffee
 accessible with classes
 on beans and brewing
 methods. **Espresso
 Fino** is a gourmet coffee
 micro-bar on Gold Street.
**NM Piñon Coffee Com-
 pany's** popular piñon-fla-
 vored coffee is available
 at two coffee shops in Al-
 buquerque's North Valley.

TAOS

▶ Head to **Elevation**
 after lunch for a gelato
 and a shot of espresso—
 but bring cash. **World**

Cup is smack-dab in the
 center of town where
 it's easy to dash in for
 a quick, cash-only mo-
 cha. **Wired** has a quirky
 cabin/treehouse/garden
 vibe and plenty of private
 nooks to flip open your
 laptop. **Coffee Cats** of-
 fers a huge menu of fla-
 vored coffees with feline
 names; the "hair ball" is
 four shots of espresso.
The Coffee Spot serves
 vegan tacos to a loving
 crowd of mesa rats.

LAS CRUCES

▶ Near NMSU, **Milagro**
 is a fun place to relax
 over an espresso, milk-
 shakes, and an almond
 croissant—or hit the
 drive-through for an
 Americano and green
 chile bagel. At **Beck's**,
 you can grab a cup to
 go from this cool stone-
 faced coffee shop and
 then take the kids across
 the street to the play-
 ground at Klein Park.

THE BUZZ AROUND THE STATE

▶ **302 Main Espresso** is
 one of the coolest spaces
 in Farmington—a historic
 building with Artifacts
 Gallery. **Javalina, Jump-
 ing Cactus**, and **Yankie
 Creek** are our readers'
 favorite spots in Silver
 City. In Gallup, **Silver
 Stallion** and **Gallup
 Coffee Co.** are tops. **Sacred Grounds** gets
 the nod in Ruidoso. **Circa**
 is the hippest
 espresso bar in Tucum-
 cari. People are cuckoo
 for **Coco Bean Café** in
 Grants. **Mock's Cross-
 roads Coffee Mill** keeps
 Clayton awake. **Highway
 4** is the hot spot in Jemez
 Springs. **Jahva House**
 packs 'em in during
 downtown block parties
 in Artesia. When you're
 in Clovis, hit up the
Java Loft. In Hobbs, try
Undergrounds Coffee.
 And look for **Traveler's
 Café** in Las Vegas.



Wild Cards

What did we miss? We asked readers to name favorites in categories that weren't on the survey. Boy, did you tell us. (Join the conversation by sending more favorites to letters@nmmagazine.com.)

DRIVE-INS, DRIVE- THROUGHS, AND TAKEOUT JOINTS

▶ **Foxy Drive-In** in
 Clovis lures you off
 the road even if it's
 not a Taquita Tues-
 day. Nearby, the sign
 for **Twin Cronnie**
 features two hot dogs
 holding hands and
 dancing over a fire.

▶ **Hometown Burgers**
 in Farmington is a drive-
 through if you're first
 in line, but a drive-in
 (and wait) if it's busy.

▶ To find **Don Juan's
 Burrito** in Silver City,
 look for the electric
 yellow building with a
 red roof and follow the
 giant burrito all the way
 to the pickup window.

▶ Fill up on corn
 dogs and tater tots at
Becky's Drive-in when
 you're in Carlsbad.

▶ In Albuquerque,
Kathy's Carryout is
 the best place to walk
 away with enough Cuca
 Burgers for an army.

SWEET TOOTH SATISFACTION FACTORIES

▶ In Santa Fe, readers
 raved about the elabo-
 rate pastries at **Biadora
 Bakery**, French tarts
 and croissants at
Clafoutis, elaborate
 artisan truffles at
Cacao, drinking choco-
 late at **Kakáwa**, and
 monkey bread and
 cupcakes at **Dulce**.

▶ Albuquerque loves
 the pies, cookies, and
 macarons at **New
 Mexico Pie Company**,
 Mexican-accented ice
 cream at **Pop Fizz**,
 cupcakes at **Cake Fe-
 tish**, and of course, the
Breaking Bad-inspired
 "blue meth" doughnuts
 at **Rebel Donut**.

▶ Around the state,
 we had lots of votes
 for **Glenn's Bakery**
 in Gallup, **Jobeth's
 Sugar Shack** in Clovis,
Millie's Bakehouse in
 Silver City, **Bearclaw
 Bakery** in Taos, **Corner-
 stone Bakery & Café**
 in Ruidoso, **La Fiesta
 Bakery** in Las Cruces,
Morning Glory in Los
 Alamos, and the **Bakery
 & Café @ Angel Fire**.

On the Road

New Mexico is one of the biggest states in the coun-
 try, so when you're crossing the Land of Enchantment
 you'll need various stops to refuel yourself and your
 car. Some of our readers' favorite restaurants are
 destinations all on their own. Others are strategically,
 magically located at the hungriest part of your drive.

▶ **The Owl Café** in San
 Antonio is the oldie-
 but-goodie we love for
 the high-backed booths,
 the skinny burgers on
 soft buns, and the "Hiya,
 hon!" service. The **Buck-
 horn Tavern** across
 the street is flashier (it
 won a *Throwdown with
 Bobby Flay*), but still
 has old-school charm
 and great burgers.

▶ **Ancient Way Café and
 Outpost** in Ramah is
 where you should plan
 to have a low-key-but-
 gourmet lunch before
 visiting the Bandera
 Volcano and Ice Caves.

▶ **Sparky's** in Hatch
 will make you glad you
 got off the highway
 to eat a spectacular
 green chile cheese-
 burger and pose for
 pictures with the wacky
 fast-food artifacts.

▶ **The Gatherin' Place**
 in Pie Town is our
 readers' favorite place
 for a fruity, creamy, or
 chocolaty slice in the
 town that's named
 for its favorite food.

▶ **Halona Plaza Deli**
 in Zuni drives people
 wild with its fried
 chicken and burgers.

▶ **The Buckhorn** in
 Pinos Altos, a former
 saloon and opera house,
 is a dinnertime must-do

between Silver City and
 the Gila Cliff Dwellings.

▶ One of the high-
 lights of taking the
 High Road from Santa
 Fe to Taos: **Sugar
 Nymphs** in Peñasco.

▶ **El Parasol** in Español-
 la makes it impossible
 to drive through town
 without stopping to fill
 a paper sack with tacos.

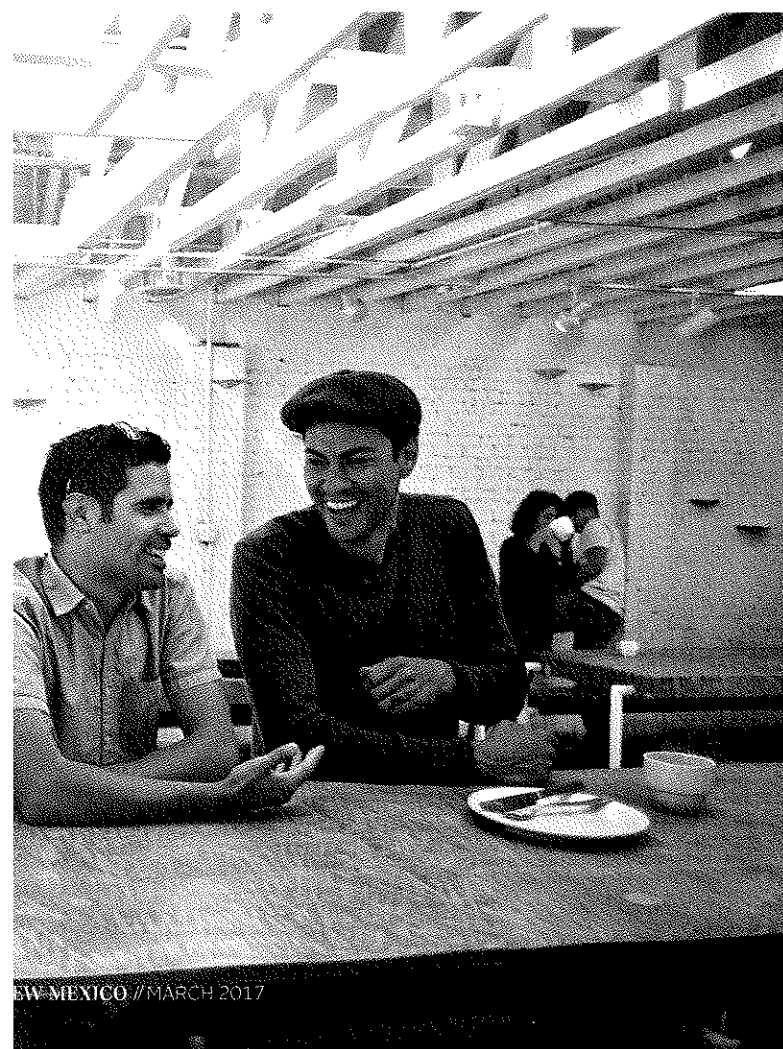
▶ **Café Abiquiú** at
 the Abiquiú Inn is
 yummy and picture
 perfect, with a cover-
 ed patio that leads to
 a shady lawn.

▶ **The Adobe Deli**
 in Deming is a wild
 roadhouse full of taxi-
 dermy and memora-
 bilia that will lure you
 off I-10 for dinner.

▶ **Laguna Burger** is tech-
 nically within Albuquer-
 que city limits, but it's
 20 miles from the center
 of town—far enough to
 convince yourself you
 need to stop for a bite.

▶ **El Bruno** in Cuba is
 a favorite pit stop be-
 tween Albuquerque and
 Farmington—and a des-
 tination on the state's
 official Green Chile
 Cheeseburger Trail.

▶ **Chopes** in La Mesa
 makes you want to stop
 and "stuff it" between
 Las Cruces and El Paso.



SEBASTIÁN SALVADOR, ROBERT CORRAL, JEN JUDGE