

SMOFCCon 37 Restaurant Guide

Price Ranges

\$ - under \$10.00 per person

\$\$ - \$10.00 - \$20.00 per person

\$\$\$ - \$20.00 - \$35.00 per person

\$\$\$\$ - over \$35.00 per person

The notes here are based on visits by the SMOFCCon 37 staff (members mentioned), Google and other reviews, and other resources such as friends and family.

Albuquerque Plaza/Hyatt Regency Albuquerque

Forque Kitchen and Bar -- \$\$

Hyatt Regency Albuquerque's main, but still, upscale restaurant. Has a nice mix of standard options with southwestern influence. (Ron, Dr. Kevin, and Rebecca)

Starbuck's -- \$ - \$\$

A full-service Starbuck's outlet with doors leading into the hotel lobby and out onto the street. This one accepts Starbuck's cards and apps. This will fulfill your need for a Starbuck's fix.

HQue -- \$\$

Hyatt Regency Albuquerque's Lobby Bar with appetizers and bar food.

Keva Juice -- \$

Juices and Smoothies. May not be open Saturday and Sunday. Not a hotel owned food outlet, but a business leasing space on the ground floor of Albuquerque Plaza with an entrance into the hotel lobby area.

Downtown – Walking Distance

Subway – 456 foot walk, \$ - \$\$

20 First Plaza Center NW Ste. 250

The national sandwich chain.

Baca Boys Café – 0.1 miles walk, \$-\$\$

102 4th Street NW.

Breakfast and Lunch only. A mix of traditional and New Mexico food.

Jimmy John's – 0.2 miles walk, \$-\$\$

301 Central Ave. NW

The national sandwich chain.

Filling Philly's -- 0.2 miles walk, \$\$

301 Central Ave. NW

A local Albuquerque restaurant doing Philadelphia style cheesesteak sandwiches, with chicken and pork options. They even have an Albuquerque option with green chile. They also have multiple options for smothered sides. (Ron and Tara)

JC's New York Pizza Department – 0.2 miles walk, \$ -- \$\$

215 Central Ave. NW

A good mix of pizza, calzone, and appetizers – although we cannot comment about their New York authenticity. They have a very laid-back atmosphere and are quite friendly. Though only visited on weekends, their setup indicates that they may have quick slices available on weekdays during lunch. They are not busy on weekends during lunch hours. (Ron and Tara)

Foodtopia – 0.2 miles walk, \$ -- \$\$

313 Central Ave. NW

A lunch and late-night eatery on Central Ave. Mixed reviews on Google with a diverse menu. Not open on Sunday, opens at 2:30pm on Saturday.

Asian Noodle Bar – 0.2 miles walk, \$\$ - \$\$\$

318 Central Ave. SW

Good Asian Noodles with a broad selection. Can be crowded evenings. Closed Sunday. (Ron and Tara)

Sister Bar – 0.2 miles walk, \$\$

407 Central Ave. NW

Great bar food, gluten free, vegan and vegetarian options. Classic pinball and arcade machines. Music venue with a name act booked in on Friday night.

Brixens – 0.2 miles walk, \$\$ - \$\$\$

400 Central Ave. SW

Upscale pub food with very generous portions. They will customize anything, including to make food vegan. They could be busy evenings. (Ron and Tara)

MÁS Tapas y Vino – 0.2 miles walk, \$\$ - \$\$\$

125 2nd Street NW

Inside the historic Hotel Andluz, MÁS Tapas y Vino gives you exactly what they say, tapas and wine. The tapas is very good, but the wine was not sampled by the reviewer. There is a wide selection of both. (Ron)

Lindy's Diner – 0.2 miles walk, \$\$

500 Central Ave. SW

Well reviewed local diner.

Tucanos Brazilian Grill – 0.3 miles walk, \$\$\$

110 Central Ave. SW

Good churrasco. Reservations are recommended, especially at dinner time for groups of more than 2 or 3. (Ron, Tara, Rebecca, Dr. Kevin – the latter two describe it as a “Festival of Meat”)

The Brew Coffee Bar – 0.3 miles walk

311 Gold Ave. SW

Well reviewed for coffee, tea, and pastries. Open Monday-Saturday for breakfast only.

Sushi Hana – 0.3 miles walk, \$\$ - \$\$\$

521 Central Ave NW.

Sushi and Japanese. We had bento boxes, which were very good, so did not plumb the depths of their sushi menu. However, Tara's coworkers say that the open sushi bar is very good, as do the outside reviews. (Ron and Tara)

Le Troquet – 0.3 miles walk, \$\$-\$\$\$

228 Gold Ave. SW

French bistro, serving classic French seasonal menu items. Closed Sunday and Monday.

Three Sisters Kitchen – 0.4 miles walk, \$-\$\$

108 Gold Ave. SW

Nonprofit breakfast, lunch and bakery featuring local ingredients and promoting cooking and food education for the local community. Monday-Friday 7am-2pm only.

Capo's Villa Italiana/Capo's Italian Restaurant – 0.4 miles walk, \$\$-\$\$\$

722 Central Ave. SW

Good but very standard Italian/American from a long-time family of Albuquerque restaurateurs. (Ron)

Old Town (Old Town/Central and Rio Grande/Central and Lomas ART Stop)

Old Town Plaza is about 1.5 miles west of Downtown Albuquerque and has a number of shopping and dining opportunities. It can be reached by driving, or by ART (Albuquerque Rapid Transit) west at the Old Town Stop. Only a couple of the options on and off the plaza are listed.

Church St. Café – Church St. between San Felipe and Romero, \$-\$\$

2111 Church St. NW

Classic New Mexican and large menu of local area wines. Quiet small place. Possibly haunted.

Antiquity – Romero south of Plaza Street just south of the plaza \$\$\$-\$\$\$\$

112 Romero St. NW

Steak and Sea Food galore. Very upscale dining.

Along the ART

The Standard Diner — 0.1 mile walk west from the EDO/Central and Walter Stop (0.6 mile walk from hotel), \$\$-\$\$\$

320 Central Ave. SE

Good food in a nice atmosphere. One of three restaurants in converted garages along Central Ave., one of two on this list. Has a broad menu mixing standard fare with some New Mexico variations. Ron's current favorite is the carne adovada mac and cheese. (Ron)

Whole Hog Cafe – 0.2 mile walk east from the EDO/Central and Walter Stop, \$\$

725 Central Ave. NE (Also 9880 Montgomery Blvd. NE)

Ron's favorite barbeque in Albuquerque, with a good variety of sides and multiple sauces, though you don't need to sauce your Q heavily. They may smoke at another location, so supplies may run out early if they get busy. (Ron, Tara, Rebecca, Dr. Kevin – some at the Montgomery location)

66 Diner – 0.3 mile walk west from the Presbyterian/Central and Spruce Stop, \$\$

1405 Central Ave. NE

Classic diner fare with some New Mexico twists. Another one of the three restaurants in a converted garage, this one with classic '50s décor and ambience. They also have an outstanding variety of shakes. (Ron and Tara)

Naruto – 0.2 miles walk east from UNM/CNM (Central and University) stop, 0.2 miles walk west from Popejoy/Central and Cornell stop, \$\$

2110 Central Ave. SE

Japanese ramen house with other dishes. Very good broths as the base, taking 13 hours to cook – defining “umami.” The dining area is somewhat small, and its proximity to the University of New Mexico can make it popular with students. However, there is another ramen shop, O Ramen, next door. (Ron and Tara)

Frontier Restaurant – 167 feet walk south from Popejoy/Central and Cornell stop, \$ - \$\$

2400 Central Ave. SE

College diner directly across from UNM. Has a wide variety of both classic diner foods and New Mexican fare. They are also known for their killer cinnamon rolls. Note, they may be busy with college students, but the line for counter service moves quickly. (Ron – who ate there weekly in college, Tara, Rebecca, Dr. Kevin)

Mannie’s – 0.2 miles walk west of Nob Hill/Central and Bryn Mawr stop, \$-\$\$

2900 Central Ave. SE

Classic diner with New Mexican fare, on the border between the university area and Nob Hill.

Yanni’s – 0.1 miles walk west of Nob Hill/Central and Bryn Mawr stop, \$\$-\$\$\$\$

3109 Central Ave. NE

Greek with an extensive menu. Janice usually makes a stop when in town. (Janice)

Kelly’s Brew Pub – 433 feet walk east of Nob Hill/Central and Bryn Mawr stop, \$\$

3222 Central Ave. SE

Brew pub with good food. The third of the three restaurants in a converted garage. This one retains some of the old signage in their logo.

Flying Star – 0.2 miles walk east of Nob Hill/Central and Bryn Mawr stop (other locations elsewhere in town), \$\$

3416 Central Ave. SE

Upscale diner and comfort food, in a newly remodeled Albuquerque classic. Order at the counter and take a seat. Free WiFi sometimes causes people to spend time there after eating, so tables can stay busy. Open late, popular with professionals, students, and clubs (Tara has seen knitting clubs, and board gamers at tables in their off hours) (Ron and Tara)

Elsewhere in Albuquerque

Village Pizza – Corrales and West Side (2 locations) - \$-\$\$

4266 Corrales Rd, Corrales NM

3200 La Orilla NW, Albuquerque

Original location is in the picturesque village of Corrales, NM about 15 miles NW of downtown. Good, family owned pizza, breadsticks, and chicken green chile stew. The newer location on the West Side is a bit closer, but in a shopping center. (Rebecca and Dr. Kevin)

Lindo Mexico – Central and Louisiana - \$\$-\$\$\$

7209 Central Ave. NE

Rebecca and Dr. Kevin's favorite New Mexican place in the city! Family owned, New Mexico and Mexican coastal cuisine. Note, Lindo Mexico is technically accessible by ART, but we recommend driving or taking a taxi, or shared ride service.

El Pinto – North Fourth Street in the North Valley -- \$\$\$

10500 4th St. NW

Very famous New Mexican restaurant well known to out-of-towners and many locals swear by it. In Ron's opinion it was much better in the '70s and early '80s before the current generation took over and grew it to its current size (he grew up 1.2 miles away and dined there often growing up).

Pueblo Harvest – Located inside the Indian Pueblo Cultural Center 12th and Indian School - \$\$-\$\$\$

2401 12th St. NW

Fusion of New Mexican, American, and traditional Pueblo cuisines and flavors. Well worth a visit especially when also visiting the cultural center.

Pacific Paradise -- \$-\$\$

3000 San Pedro Dr. NE

Fusion Asian food and sushi. Chef Denny's "Not so secret" Szechuan Menu is really good. Volcano is for stupid serious hot food lovers only. Four hot stars and THEY MEAN IT. Chef is really good about altering a dish for dietary restrictions. (Rebecca and Dr. Kevin)

Weck's – Multiple Locations, closest 4th near I-40, \$\$

Breakfast and lunch only...closing at 2pm. American and New Mexican, including one of their specialties, papas which is a plate (or bowl) of hash browns covered in something New Mexican (carne adovada, carnitas, chicken, etc.) then eggs, cheese, and your choice of chile. There is a reason their slogan is "a fully belly tradition since '91"

Dion's – Multiple Locations, closest near the Sunport at Gibson and University, \$-\$\$

Pizza, Salad, and Sandwiches. An Albuquerque institution. When they temporarily had to stop making their ranch dressing it was a city crisis...we're not kidding...people were EBaying this stuff. The home of the 505 pizza – pepperoni and green chile.

Tokyo Bangkok – I-25 near Jefferson, \$\$

4959 Pan American West Fwy. NE

Excellent Japanese and Thai cuisine. A bit off the frontage road, so can be tricky to find, but worth the trip at least if wandering around visiting museums etc. They are excellent with families.

Notes on New Mexican Cuisine

There are New Mexican restaurants all over Albuquerque. Chances are if you see a place with a name that sounds Mexican or Spanish and it isn't a national chain or explicitly says it isn't New Mexican, it probably at least has some New Mexican items on the menu. Which ones are good and which aren't will become a matter of great debate to locals. The ones listed here are the ones that are well known, or well regarded by the staff reviewing them. Feel free to try others. The following page has some more information about New Mexico Cuisine for non-locals.

The Great Chile Question

Red or Green (or Christmas)? It's the official state question and you'll be asked that a lot when eating New Mexican food. And choosing the correct chile is not a simple answer. Here's what you need to know:

- Hotness of the chile is NOT related to the color. Sometimes red is hotter than green and
- sometimes green is hotter than red.
- Red chile usually comes as a thick sauce.
- Green chile (New Mexicans put that s**t on everything!) can come roasted and chopped
- or cooked in a sauce.
- If you aren't sure which chile you want, order Christmas and you'll get both.
- If you aren't sure about hotness, order the chile on the side.
- If you aren't sure about either, order Christmas on the side. This is your chance to
- explore.

A brief guide to "what is that?" of New Mexican cuisine

- Enchiladas in New Mexico are often served flat and covered with chile of choice. You
- often have the option of getting an egg on top.
- Posole is a dish of hominy-style corn and is often used in holiday soups.
- Carne adovada is pork stewed in red chile sauce.
- Carnitas is pork stewed in green chile sauce.
- Tamales are a meat or veg. with red or green chile inside a corn "dough" wrapped up in a corn husk and cooked. The two most popular are pork with red chile or chicken with green chile. Veggie variety is usually squash with green chile.
- Calabacitas is a dish of cooked yellow squash, zucchini, onions, and corn (and
- sometimes tomatoes).
- Chicken Green Chile Stew is just what it sounds like and comes in almost an infinite
- variety of "family" recipes.
- Biscochitos are the official cookie of New Mexico and is a shortbread type cookie with a slight anise and cinnamon flavor.
- Mexican Wedding Cookies are a butter cookie and usually covered with powdered
- sugar.
- Sopapillas in New Mexico are served as both a sweet for dessert and a savory stuffed
- with meat, maybe cheese, and covered with chile of choice.
- Salsas are usually fresh made daily in the restaurants and the level of heat can vary
- greatly day-to-day.
- Fish options beyond fish tacos are common in many of the family-owned restaurants
- due to the families coming from the coastal areas of Mexico.
- Tres Leches is a common traditional dessert and is a cake that has been soaked with three types of milk including sweetened condensed milk.