



COCKTAILS

madam 10

100% de agave blanco tequila, liquid alchemist prickly pear syrup & fresh lime juice finished with a lime wheel

madam's mary 12

tito's handmade vodka & bloody maria mix with Madam's works garnish (shrimp, gherkin, cheese cube, cherry tomato, green olive with bacon & celery) & tajin chili salt rim

lonesome dove 10

espolon blanco 100% de agave tequila, fresh lime juice, grapefruit juice & honey syrup garnished with a salted rim & lime wedge

lu lu white 10

effen cucumber vodka, fresh lime juice & simple syrup finished with a tajin chili salt rim & cucumber wheel

eleanor's special 11

hendrick's gin finished with a beautiful lemon foam
***drink does contain egg white

big nose kate 12

bulleit bourbon, muddled lemons & liquid alchemist strawberry syrup served with a fresh strawberry

berry empress 11

empress gin, liquid alchemist strawberry syrup, lemonade, fresh mint

the mule team 10

new mexico

expedition vodka, ancho reyes verde liqueur, fresh lime juice & ginger beer

texas

tito's handmade vodka, fresh lime juice & ginger beer

kentucky

bulleit bourbon, fresh lemon juice & ginger beer

irish arse

jameson irish whiskey or teeling small batch irish whiskey with fresh lemon juice & ginger beer

mexican burro

100% de agave blanco tequila, fresh lime juice & ginger beer

FOR KIDS

hot chocolate or apple cider 4

 PROUDLY MADE IN NEW MEXICO



51 E Therma St
Eagle Nest, NM 87718

575.776.4874

CALL AHEAD FOR TAKE-OUT

@MadamsRestaurantAndCoffeeShop



Located on the boardwalk at the historic Laguna Vista Resort in Eagle Nest, Madam's Restaurant & Coffee Shop is proud to offer an extensive menu boasting delicious food and drink, local craft beer and excellent wines.

In continual operation since it first opened in the heady mining days of 1898, the Historic Laguna Vista Resort has been the center of the Eagle Nest community since the town's early beginnings (originally known as Therma, New Mexico). From saloon and dance hall, to gambling den and brothel, enjoy its newest incarnation as an M Vacation Properties & Resorts Destination!



STARTERS

chips and salsa

with Mitzy's garden salsa
add guacamole & queso

5.00
+5.00

home-made fries

side of house-cut fries
add red or green chile & cheese

5.00
+5.00

chicken wings

deep fried & sauced with traditional red hot sauce,
red chile, or bbq, w/celery sticks & ranch or
gorgonzola dressing

half dozen
dozen

10.00
15.00

SOUP & SALAD

house salad

organic spring mix, seasonal fruit, topped with
slow roasted pecans & honey drizzle, side of
citrus dressing

add chicken or shrimp

11.00
+3.50 ea

soup of the day

weekends only: ask your server for selections

CUP

6.00

BOWL

10.00

BURGERS & SANDWICHES

SERVED WITH HOUSE-CUT FRIES OR CHIPS

angus burger

hand-pressed patty on a brioche bun garnished
with lettuce, tomato & onion

13.50

chicken sandwich

grilled chicken breast with grilled red & yellow peppers
on brioche bun, garnished with lettuce, tomato & onion

14.00

beer brat or all american hot dog

on a bun or tortilla

10.50

add

bacon • egg
cheddar & asadero blend • gorgonzola
red chile • green chile

+2 ea
+1 ea
+1 ea

KIDS' MENU

grilled cheese

5.00

burger

9.50

cheese quesadilla

5.00

black bean burrito

5.00

DINNER SPECIALS

SERVED FROM 5PM

ribeye

12 oz, topped with our signature green chile
mushroom sauce, side of fingerling
potatoes & fresh steamed asparagus

32.95

chicken fried steak

classic Southwest breaded 8 oz steak
topped with a white gravy, side of mashed
potatoes & fresh steamed green beans

21.50

pork chop

2 - 6 oz bone in pork chops with sweet potato medallions,
asparagus roasted & mango chutney

23.00

surf & turf

steamed lobster tail & your choice of a 12 oz ribeye
or 10 oz filet mignon cooked to perfection,
served with mashed potatoes & steamed asparagus

36.00

MEXICAN

MEAT OPTIONS: SLOW-COOKED BRISKET •
CHICKEN • VEGGIE • SHRIMP

chimichangas

choice of meat or vegetables wrapped and deep fried with black
beans, spanish rice, crème fresca & Mitzy's garden salsa
served with choice of french fries or salad

13.50

new mexican enchiladas

rolled corn tortillas, cheese, choice of meat,
smothered in red or green chile,
with black beans, spanish rice, crème
fresca & Mitzy's garden salsa on the side

13.00

mexican tacos

griddled corn tortilla filled with choice of meat,
cilantro, onion, green cabbage & fresh guacamole
with refried beans, spanish rice & Mitzy's garden salsa

12.50

new mexican nachos

tortilla chips piled high with cheese, black
beans, choice of meat, Mitzy's garden salsa,
crème fresca & grilled pico de gallo

13.00

quesadilla

grilled flour tortilla stuffed with cheese, choice of
meat, grilled tomato, onion & green chile
with Mitzy's garden salsa, guacamole & crème fresca

12.50

new mexican philly

6 oz slow-cooked brisket, sautéed onions & peppers,
asadero/cheddar blend, served on hoagie roll or tortilla,

with house-cut fries

16.00

DRINKS

3.00
coke • diet coke • sprite • dr pepper • orange fanta •
root beer • coffee • iced or hot tea

DESSERT

7.00
always homemade: ask your server for today's selections

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PARTIES OF 6 OR MORE: 18% GRATUITY WILL BE ADDED