



Menu

The History of the First Street Café...

Welcome to the First Street Café! We are proud to be located in Historic Downtown Salida since 1985. We strive to offer our customers the finest in freshly prepared foods and top notch service. We are here to serve you in what we believe is a truly unique setting. All items on our menu are made to order, therefore, allow time for our careful preparation.

The First Street building was built in three stages of brick with a metal cornice on the building's face. According to the Sanborn Perris Map, in 1883 the First Street became a boarding house. In 1890 a barber shop was added. From 1901 to 1908, Phil Bogler, a shoemaker, housed the front of the building and a tailor occupied the middle section. In 1936 Dallas Weyand opened Salida's first Ford garage in the back section, which is now our conference room. This private room is available for meetings, catered parties, buffets and receptions.

Yes it is true, Sackett Ave. was indeed the Red Light District of Salida but First Street had its very own "hot spot" which in 1950 was destroyed by fire. That building was just to the east of us. Salida Electric Service moved into this space in 1945 and was owned by the Hooker family from Missouri.

As part of our ongoing restoration, in 1985 we purchased the Red Rocks stage just west of Denver to build our bars, some table tops and to cover the old concrete floor down the hallway. Many six panel doors are used as paneling throughout the building. They were obtained from the Hotel Delphi and the DeWitt Hotel in Denver before they were demolished. In 1999 Cut No Slak Construction did a fantastic job of remodeling our dining room and apartment upstairs after a devastating fire on Christmas Morning in 1998. Our church pews came from a church in Walsenburg, Colorado. Special thanks to Tom Sundheim at Architectural Artifacts for all his great contributions to our decor.

Continue to step back in time and try our Monte Cristo Sandwich that originated on the other side of the tracks at the Monte Cristo Hotel. The hotel opened May 14, 1883 and acquired the reputation of being the finest place to dine on the Denver & Rio Grande Western Railroad. Now our café has grown to be the most unique dining experience in the Heart of the Rockies. Wayne and Darleen Louch are the founding owners and operators. We, along with our staff, thank you for your patronage and hope you enjoy your dining experience with us.

We accept Visa, MasterCard, American Express and Discover

We use NO MSG and NO Extra Salt in our kitchen. We deep fry in PEANUT OIL.

137 East First St.
Historic Downtown Salida
719-539-4759 or fax 539-6449

Established 1985

Domestic & Imported Beers
Cocktails & Fine Wines
Banquets

House Specialties

Sandwiches

Ask your Server about our Daily Specials!

Spicy Jamaican Jerk Chicken . . . 11.95

Served with Sweet Potato Fries, Coleslaw & Bread

Fish & Chips. 12.95

Beer battered Cod fried in PEANUT OIL
Served with French Fries and Cole Slaw

Chicken Fingers 8.95

Chicken Breast Strips, lightly battered and grilled
served with bread, House Potatoes
and BBQ sauce or Ranch dressing

Veggie Casserole 8.95

Broccoli, Peppers, Onion, Mushroom, Tomato, Sprouts, Nuts,
melted Cheese, Mornay sauce, Rice and Bread

Quiche 8.95

Daily selection, topped with Mornay sauce, served
with House Potatoes and Apple Cake

St. Moritz 8.95

Broccoli, Turkey, Swiss topped with Mornay sauce on a
grilled English Muffin with Potatoes and Cranberry sauce

Monte Cristo 8.95

Ham, Turkey and Swiss Cheese - with mayo, Beer Battered
and DEEP FRIED IN PEANUT OIL

Burgers

With "THE WORKS" House Potatoes, Lettuce,
Tomato, Pickles, Onions and Sprouts.

Our Hamburger is "EXTRA LEAN" Local Ground Beef
Hand-Pattied Fresh Daily!

Hamburger 8.95

Cheeseburger. 9.50

Cheddar, Swiss or Pepper Jack

BBQ Bacon & Cheddar Burger . . . 9.95

Mushroom & Swiss Burger. 9.95

Jerk Burger. 9.95

Boca® Veggie Burger. 8.95

Top Sirloin Sandwich 12.95

8 oz. served on a bun with sauteed Mushrooms & Onions
with House Potatoes or Fries

French Dip. 9.95

with Au Jus on French Baguette, House Potatoes or Fries

Philly Cheese Steak 9.95

Roast Beef topped with sauteed Mushrooms and Onions.
Cheddar, Jack and Parmesan cheese
with House Potatoes or Fries

**Salmon or Tuna Steak
Sandwich 10.95**

Grilled or Blackened with Lemon & Seafood Sauce
on a Bun with House Potatoes or Fries

BBQ or Jerk Sauce

Chicken Sandwich 8.95

Boneless grilled chicken breast with our spicy
BBQ or Jerk sauce, House Potatoes or Fries

Grilled Pastrami and Swiss 9.95

On Rye with House Potatoes or Fries

Reuben Sandwich. 9.95

Turkey or Pastrami with Swiss on Rye bread
with House Potatoes or Fries

Enjoy Our

First Street Cafe

*Soup
&
Salad
Bar*

One Trip 6.95

All You Can Eat 8.95

A 20% gratuity will be added to parties of 4 or more requesting separate checks!

A 18% gratuity will be added to total bill for parties of 6 or more.

Mexican

The following entrees are served with refried beans (vegetarian), Spanish rice, multi-color chips & our own homemade salsa.

NO SUBSTITUTIONS

Except! Vegetarian Green Chili may be substituted for Regular Green Chili

#1 Chile Relleno Burrito 10.95

Relleno wrapped in a flour tortilla and smothered with green chili

#2 Enchilada Platter 10.95

1 beef, 1 chicken, 1 cheese and smothered in green chili and cheese.

#3 Vegetarian Combination... 12.95

Bean burrito, chile rellano and cheese enchilada smothered with vegetarian green chili and cheese.

#4 Combination Platter..... 12.95

Beef taco, chicken enchilada and bean burrito smothered with green chili and cheese.

#5 Chile Rellenos 11.95

2 large green chilies stuffed with cheese, beer battered and deep fried.

#6 Tamale Plate 11.95

2 Pork tamales smothered with green chili and cheese.

#7 Chicken & Sour Cream Burrito .. 10.95

Smothered with green chili and cheese.

#8 Veggerito 11.95

Flour tortilla filled with fresh veggies and beans topped with guacamole and vegetarian chili

#9 Mexican Sirloin..... 14.95

Charbroiled 8 oz. Top Sirloin smothered in green chili, cheese and served with tortillas

#10 Huevos Rancheros..... 10.95

2 eggs smothered with green chili & cheese, served over a corn tortilla with flour tortillas on the side.

Ala Carte items served with Chips & Salsa

Ala Carte Mexican Selections

Chips & Salsa

large 4.95
small 2.95

Nachos..... 9.95

Shredded Beef or Chicken, beans, green chili, cheese, tomato, green onion on tri-colored corn chips;

Side of Sour Cream or Guacamole..... 1.00

Taco

Shredded Beef, Chicken, Grilled or Fried Fish or Refried Beans with lettuce, tomato, cheese and green onion.

hard Shell 3.00

soft Shell..... 3.50

Tostada

Shredded Beef or Chicken or Grilled Fish or Refried Bean with lettuce, tomato, cheese and green onion..... 3.00

Refried Beans or Rice 1.50

Burritos

Topped with melted cheese, lettuce, tomato and green onion

Bean 4.95

Shredded Beef or Chicken 5.95

Smothered with Regular or Vegetarian Green Chili..... 1.95

Enchiladas

Smothered with green chili, topped with melted cheese, lettuce and tomato and green onion

Cheese or Bean 3.50

Shredded Beef, Chicken or Fish..... 3.95

Pork Tamale

Smothered with green chili & melted cheese 5.00

Chili Relleno

Smothered with green chili & melted cheese 5.00

Green Chili with Pork

or Vegetarian Green Chili

Bowl with tortillas & beans 4.95

Cup with tortilla & beans 3.95

Dinners

Served Anytime!

All of our Steaks are locally raised beef and cut fresh in-house.
Dinner entrees served with vegetable, bread & butter
YOUR CHOICE of baked potato, french fries, rice or house potatoes
ADD Soup and Salad Bar for \$5.00 Extra

**Top Sirloin
with Jumbo Shrimp** 23.95
3 Beer Battered with 8 oz. Steak charbroiled
topped with steak butter

Top Sirloin
Charbroiled topped with steak butter

5 oz. 12.95
8 oz. 15.95

Baby Back Ribs
Slow cooked until tender in our spicy BBQ sauce

Full Rack 21.95
1/2 Rack 16.95

Café Trout 17.95
Lightly breaded and grilled - topped with Almonds and Old
Bay seasoning.

Shrimp 18.95
4 Beer Battered & Fried in peanut oil

**Spicy Jamaican
Jerk Chicken** 15.95
Spicy Jamaican Barbeque - Bone-in Chicken
with Wayne's Original Jerk Sauce Recipe!

**Maple Glazed
Salmon** 17.95
Grilled Salmon fillet basted
with Bourbon Maple glaze

Cafe Extras

Dinner Salad 3.95
Cup of Soup 2.95
Bowl of Soup 4.50
Roll & Butter 1.50

House Potatoes 1.95
Baked Potato with butter 3.25
Loaded Baked Potato
with Sour Cream, Cheese & Bacon... 4.50
French Fries 2.95
Sweet Potato Fries 3.95

Ask your Server about our Daily Specials

A 20% gratuity will be added to parties of 4 or more requesting separate checks!

A 18% gratuity will be added to total bill for parties of 6 or more.

Beverages

FROM THE BAR

First St. Café

Martinis

Well.....	6.00
Call.....	7.00

First St. Café

Margaritas

made with Gold Tequila and Cointreau

Regular.....	5.00
Jumbo.....	6.00
One-Half Litre.....	11.00
Full Litre.....	20.00
Call Margaritas	Reg.. 7.00 Jumbo.. 8.00

First St. Café

Speciality Drinks

Bloody Mary, Screwdriver, Mimosa	
Sea Breeze & Rum Punch.....	6.00
Long Island Ice Tea.....	7.00
Patron Tequila.....	7.00

Specialty Hot Drinks

6.00

Bailey's & Coffee • Kahlua & Coffee
Peppermint Schnapps & Hot Chocolate

Cocktails

All Your Favorite MIXED Drinks
UP or ON THE ROCKS

Well.....	4.50
Premium.....	5.00
Top Shelf.....	6.00
Extra Shot.....	2.00

First St. Café

Sangria

By the Glass.....	3.50
One-Half Litre.....	9.00
Full Litre.....	16.00

Champagne

Glass.....	4.00
Bottle.....	16.00

Fine Wines

House Wines

White: Chardonnay, Pinot Noir or Pinot Grigio

Blush: White Zinfandel

Red: Merlot or Cabernet Sauvignon

By the glass.....	5.00
One-Half Litre.....	10.00
Full Litre.....	18.00

What's "On Tap?"

Ask your server

Glass (pint).....	3.00
Pitcher.....	10.00

Cold Bottled Beers

Domestics.....	3.50
Coors, Coors Light, Miller Genuine Draft, Miller Lite, Budweiser, Bud Light,	
Imports & Micro Brews.....	4.00
Corona, Negra Modelo, Red Stripe, Guinness, Fat Tire, Blue Moon, Avalanche, Oatmeal Stout and Pale Ale	
Imported Non Alcoholic Beers.....	4.00

First Street Desserts

Apple Cake	4.25
with vanilla ice cream	4.95
Blackberry Cobbler	4.25
with vanilla ice cream	4.95
French Silk Pie	4.95
Cheesecake	4.95
Bread Pudding & Plum Sauce	4.95

Ice Cream Sundae	
large.	4.95
small	2.95
Vanilla or Chocolate Ice Cream	
Cone or Cup	
one scoop	1.95
two scoops	2.95

Beverages

Coffee	1.75
Decaffinated Coffee	1.75
Pepsi or Diet Pepsi, Mt. Dew, 7UP, Dr. Slice & Root Beer.	1.75
Lemonade	1.75
House Spiced Ice Tea	1.75
Raspberry Ice Tea (decaf)	1.75

Hot Teas	1.75
Hot Chocolate with whipped cream.	1.75
Hot Cider	1.75
Milk	
large.	2.50
small	1.95
Root Beer Floats.	3.95
Fruit Juices	
large	2.50
small	1.95
Orange, Cranberry, Apple, Grapefruit or Tomato	

One refill allowed for each of the above

First Street Café Collectibles

T-Shirts	
Short Sleeve	15.00
Jar of our House Spice Tea	9.00
Jar of our Jerk Seasoning	9.95

Postcards.25
Christmas Mountain Postcards.25
Salida Christmas Ornament	5.95
(seasonal)	

OPINIONS. FREE
DIRECTIONS FREE

BUSINESS CARDS FREE
BIRTHDAY WISHES. FREE

**Inquire about our private Dining Room.
 Book your Parties, Meetings or Banquets here.**