

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 & Rum 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.....	1.50
Decaffeinated Coffee.....	1.50
Pepsi or Diet Pepsi, Mt. Dew, 7UP	
Dr. Slice, Rootbeer.....	1.75
Lemonade.....	1.75
House Spiced Ice Tea.....	1.75
Raspberry Ice Tea (decaf).....	1.75

One refill allowed for each of the above

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, Pineapple or Tomato	

First Street Café Collectibles

T-shirts

Short Sleeve.....	13.00
Long Sleeve.....	17.00
Sweatshirts (longsleeve).....	28.00

Gift Certificates

Embroidered Caps.....	13.00
First St. Cafe Mugs.....	6.25

Jar of our House Spice Tea.....	9.00
Postcards.....	.25
Christmas Mountain Postcards... ..	.25
Salida Christmas Ornament.....	5.95

OPINIONS.....	FREE
DIRECTIONS.....	FREE
BUSINESS CARDS.....	FREE
BIRTHDAY WISHES.....	FREE

Inquire about our private Dining Room!
Book your Parties or Meetings here

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

Speciality Drinks

Bloody Mary, Screwdriver, Mimosa	
Sea Breeze & Rum Punch	6.00
Long Island Ice Tea	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	1.00

Cold Bottled Beers

Domestics	3.50
Coors, Coors Light, Miller Genuine Draft, Miller Lite, Budweiser, Bud Light,	
Corona, Negra Modelo, Red Stripe, Guinness, Fat Tire, Blue Moon, Avalanche, Oatmeal Stout	4.00
Imported Non Alcoholic Beers	4.00

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

Chardonnay, Merlot or White Zinfandel	
By the glass	5.00
One-Half Litre	10.00
Full Litre	18.00

Ask Your Server about our WINE OF THE MONTH

Sauvignon Blanc, Chardonnay, Merlot or Cabernet Sauvignon	
By the Glass	6.00
By the Bottle (750 ml)	25.00
Pinot Noir & Pinot Grigio	
By the Glass	6.00
By the Bottle (750 ml)	25.00

What's "On Tap?"

Ask your server

Glass (pint)	3.00
Pitcher	10.00



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

Ask your Server about our Daily Specials

Spicy Jamaican Jerk Chicken . . .11.95

Half Order 9.95

Served with Sweet Potato Fries, Coleslaw & Roll.

Fish & Chips 12.95

Half Order 10.95

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, green pepper, onion, mushroom, tomato, sprouts, nuts,
melted cheese, mornay sauce, wild 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.

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 Cheddar, Swiss or Jack 9.50

Bacon & Cheddar Burger 9.95

Mushroom & Swiss Burger. 9.95

Jerk Burger. 9.95

The Original Gardenburger® . . . 8.95

with cheese add50

with grilled onions & mushrooms add 1.00

Sandwiches

NY Steak Sandwich 12.95

8 oz. served open face with sauteed mushrooms
on French bread with House potatoes.

First Street Club 10.95

4 meats, 2 cheeses, tomato, sprouts & mayo with House potatoes

Philly Cheese Steak 9.95

Roast Beef topped with sauteed mushrooms and onions with
Cheddar, Jack and Parmesan cheese served with House pota-
toes.

Salmon Sandwich 10.95

Grilled or blackened with lemon, seafood sauce
on a bun with House potatoes

Tuna Steak Sandwich 9.95

Grilled or blackened, lemon, seafood sauce
on a bun with House potatoes

BBQ Chicken Sandwich 8.95

Boneless grilled chicken breast with our spicy BBQ sauce.

Grilled Pastrami and Swiss 8.95

On rye with house potatoes.

Monte Cristo 8.95

Ham, turkey and swiss cheese - with mayo, beer battered
and DEEP FRIED IN PEANUT OIL.

Salads

Caesar Salad 8.95

with romaine, tomato, crutons, caesar dressing & french bread.

Add your choice of Grilled or Blackened
Tuna, Chicken or Salmon 4.95

Spinach Salad 8.95

Spinach, hard boiled egg, mushrooms, sprouts, tomato, mandarin
oranges, almonds, your choice of salad dressing and bread.

Add your choice of Grilled or Blackened
Tuna, Chicken or Salmon 4.95

Soup & Salad Bar

1 Trip 6.00

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 Colorado Burrito 10.95
Shredded beef with beans - smothered with red chili and cheese.

#2 Enchilada Platter 10.95
1 beef, 1 chicken, 1 cheese - smothered in green chili and cheese.

#3 Vegetarian Combination . 12.95
Bean burrito, chili relleno 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 Chili 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 7 oz. Top Sirloin smothered 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 Mexican Selections

Ala carte items include
Chips & Salsa

Chips & Salsa
Large 3.95
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, or 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

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 Rellano
Smothered with green chili & melted cheese 5.00

Red, Green or Vegetarian Chili Bowl with tortillas & beans .. 4.95
Cup with tortilla & beans..... 3.95

Refried Beans or Rice 1.50

Dinners

Served Anytime!

All of our Steaks are locally raised beef and cut fresh in-house.
Dinner entrees served with soup & salad bar, vegetable, bread & butter
YOUR CHOICE of baked potato, french fries, wild rice or house potatoes

New York Strip 25.95
12 oz. steak charbroiled & topped
with steak butter.

**New York Strip
with Jumbo Shrimp**.... 29.95
3 Beer Battered or 3 Scampi Shrimp with
12 oz. steak charbroiled topped with steak butter

Top Sirloin
Charbroiled topped with steak butter
7 oz. 14.95
10 oz..... 16.95

Baby Back Ribs
Slow cooked until tender in our spicy BBQ sauce
Full Rack..... 24.95
1/2 Rack 19.95

Chicken & Rib Combo 23.95
BBQ or Jamaican Jerk style

Café Trout 19.95
Lightly breaded and grilled - topped with almonds
and Old Bay seasoning.

Shrimp 22.95
4 Beer Battered & Fried in peanut oil

Shrimp Scampi 22.95
4 SHRIMP sauteed, with butter,
green onion, garlic, Italian spices and vermouth.

**Spicy Jamacian
Jerk Chicken**..... 18.95
Spicy Jamaican Barbeque
with Wayne's Original Jerk Sauce Recipe!

Barbequed Chicken18.95
Mesquite smoked barbeque sauce

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
and /or Sour Cream 2.95
French Fries 1.95
Sweet Potato Fries 2.95

Ask your Server about our Daily Specials

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