

STANDARD STARTERS

ONION BRICK thinly sliced onions flour battered and served with garlic aioli 7.25

FLAP JACK TRIO petite butternut & scallion flapjacks topped with tomato chutney, herbed goat cheese and mushroom tapenade 9.75

CALAMARI ONION RINGS calamari fried in onion batter and served with roasted tomato cocktail sauce and garlic aioli 9.75

BLUE CRAB CAKES blue crab cakes, grilled tomatoes, cactus fruit sauce, Chimayo chile aioli 11.59

SWEET POTATO FRIES served with Creole cream dipping sauce 7.25

BOWLS

DARREN'S FRENCH ONION vegetarian two onion & three wine soup, hearty veggie stock, melted gruyere cheese and crostini 5.99

POSOLE NM red chile, all natural pork & hominy soup, chopped cilantro, fresh sour cream. cup 3.99 bowl 5.99

SOUP OF THE DAY cup 3.99 bowl 5.99

PARMESAN GNOCCHI seared shiitake mushrooms, sweet corn, wilted spinach, herbed marsala sauce, white truffle oil, and Pecorino Romano cheese 10.25

STANDARD GREENS

Add grilled chicken breast or salmon to any salad \$5.00

STANDARD WEDGE crisp iceberg lettuce, creamy bleu cheese dressing, applewood-smoked bacon, tomato concasse, grilled onions

and crispy bleu cheese nuggets small 6.29 large 8.29

SPINACH roasted beets, local feta cheese crumbles, toasted cashews and grilled onion pomegranate vinaigrette 7.35

WARM CHOP mixed cabbage & spinach, green apples, candied pecans, golden raisins, horseradish vinaigrette 7.35

LOBSTER CAESAR crisp Romaine, house-made croutons, creamy Caesar dressing, shaved Parmesan and nuggets of tempura battered lobster 13.50

PRIME STEAK SALAD hearts of Romaine, avocado, cucumbers, roasted tomatoes, fresh mozzarella, lemon-thyme vinaigrette 13.55

ROAST CHICKEN COBB oven-roasted chicken, diced tomatoes, hardboiled eggs, Irish cheddar, apple wood smoked bacon, artichoke hearts, shredded Romaine and creamy herb dressing 10.50

STANDARD GRILL

served ALL DAY

a half pound of 100% Black Angus beef, char-grilled served with Standard Fries, lettuce, tomato and onions on a homemade bun!

DINER BURGER make it your way! 8.99 Add green chile, cheddar, bleu cheese, Gruyere, grilled onions, applewood-smoked bacon or avocado .79 each

BOURBON BUTTER BURGER topped with bourbon-maple compound butter 9.29

BULLDOG BURGER fresh roasted green chile and cheddar cheese 9.79

BALSAMIC GRILLED CHICKEN gruyere cheese & grilled onion topped chicken breast, fresh mint & basil pumpkinseed pesto and Standard fries 9.45

BEET "BURGER" hearty veggie patty (roasted beets, garlic, pumpkin seeds, and bread crumbs) served bunless with Calamata olive & herb mustard, and house salad 9.35

BREAKFAST FAVORITES

served only before 5 pm:

STANDARD EGGS BENEDICT poached eggs, grilled tomato, and shaved ham on a toasted English muffin with fresh hollandaise and Standard fries 9.79

CRAB CAKE BENEDICT with fresh blue crab cakes, poached eggs, and grilled tomato, on a toasted English muffin with fresh hollandaise and Standard fries 13.59

BIG PLATES

add a side Caesar or house salad 2.00

STANDARD MAC AND CHEESE baked shells with crisp bacon, Guinness & Irish cheddar cheese sauce, and herbed bread crumbs 10.79
with smoked salmon and green chile 13.79

A FINER LOAF bacon-wrapped Black Angus chuck, fresh herbs, red wine gravy, horseradish smashed potatoes and garlic butter broccoli 15.54

FISH & CHIPS tempura-fried Alaskan cod, malt vinegar jumbo fries, Chimayo chile tartar sauce, lemon wedges 13.99

COUNTRY FRIED STEAK battered 100% Black Angus beef with peppercorn cream gravy, smashed potatoes and buttered broccoli 14.79

DINNER FAVORITES served only after 5 pm:

add a side Caesar or house salad 2.00

VEGGIE PASTA house-made pappardelle pasta, seared mushrooms, butternut squash, roasted tomatoes, wilted greens, caramelized onion broth, parmesan cheese 14.50

BLACK ANGUS N.Y. STRIP apple wood smoked bacon, basil and tomato napoleon, herb smashed potatoes, balsamic demi glace 20.59

PORK TENDERLOIN grilled pork tenderloin, seared white polenta cake, spicy tomato chutney, and tempura fried bananas 18.79

ATLANTIC SALMON grilled fresh salmon filet, lemongrass ginger beurre blanc, seared potato & winter vegetable hash, fresh citrus salad 17.99

HONEY ROAST CHICKEN half chicken roasted with local honey, buttered broccoli, savory apple & herb bread puddings, and natural au jus 14.75

STANDARD SANDWICHES

served only before 5 pm

BALSAMIC GRILLED CHICKEN gruyere cheese & grilled onion topped chicken breast, fresh mint & basil pumpkinseed pesto and Standard fries 9.45

CRAB CAKE PO'BOY blue crab cakes on toasted baguette, red chile tartar sauce, and Napa cabbage slaw 13.89

MONTE VISTA toasted brioche, Black Forest ham, roast turkey, cheddar and Gruyere, battered then grilled, and served with raspberry-chipotle jam and fresh fruit 9.59

PULLED PORK red chile-roasted all natural pork, bleu cheese apple sauce, house-made bun, and Standard fries 9.25

GRILLED CHEESE basil pesto, smoked cheddar cheese, grilled tomato, toasted brioche, served with a cup of soup 9.25

TURKEY MELT house-roasted turkey, roasted green chile and melted cheddar, on toasted baguette with Standard Fries 9.59

FINER FISH TACOS Albuquerque south valley corn tortillas, grilled Pacific swordfish, Napa cabbage slaw, fresh grilled pineapple salsa and lemon aioli 11.99

PANINI OF THE DAY changes daily, served with a cup of soup and house salad 9.89

SIDES

Jumbo steak fries 4 Fresh fruit 4 Napa cabbage slaw 3
Smashed potatoes 3 Standard fries 3 Steamed broccoli 4

TAKE AWAY

Pint of homemade Sorbet or Ice Cream 6 2 rolls 2.50

Certified Free Trade Organic Coffee by Agapao (regular or decaf) 12oz 12

Standard Diner T-shirt 100% cotton 17 **Standard Diner Baseball Cap** 15

Standard Diner Gift Certificate "share!" one million dollars (or whatever)

SUNDAY BRUNCH we open at 9am on Sundays!

STANDARD PANCAKES roasted banana and housemade granola with maple syrup 8

STUFFED FRENCH TOAST homemade brioche, stuffed with mascarpone cheese, a touch of apple butter with Vermont maple syrup 8

LOX AND BAGEL toasted bagel, smoked salmon, whipped cream cheese, capers, red onion, chopped egg, fresh dill and seasonal fruit 10

QUICHE roast shallot, fontina cheese, mushrooms, chive crème fraiche with fresh fruit 9
RUNNY EGGS ON TOAST over-medium eggs, applewood-smoked bacon atop marbled rye with Tabasco aioli and Standard Fries 8
SHEEP HERDER over-medium eggs, flour tortilla, corned beef, sauerkraut, green chile, Gruyere cheese with Irish cheddar home fries 9
BREAKFAST FRUIT BOWL housemade granola, vanilla yogurt, fresh fruit 7
STANDARD EGGS BENEDICT with grilled tomato, Black Forest ham, English muffin, fresh hollandaise, home fries and fresh fruit 9
CRAB CAKE BENEDICT grilled tomato, two blue crab cakes atop English muffin, fresh hollandaise, home fries and fresh fruit 13
STEAK AND EGGS BENEDICT grilled petite filet, atop English muffin, fresh hollandaise, home fries and fresh fruit 14
STANDARD OMELET cheddar cheese and choice of Black Forest ham, apple-smoked bacon, green chile, avocado, mushrooms, tomato, cream cheese, Gruyere cheese. Served with fresh fruit and home fries 2 items 8 3 items 9
HUEVOS RANCHEROS two eggs atop white corn tortillas, choice of red or green chile, topped with cheddar cheese, beans, home fries and a flour tortilla 8
BREAKFAST BURRITO two eggs, choice of apple smoked bacon or veggies, red or green chile, topped with cheddar cheese, and home fries 8
COUNTRY FRIED STEAK AND EGGS fresh cube steak, with green chile, corn cream gravy, two eggs and home fries 13
BISCUITS AND GRAVY housemade biscuit, with Spanish chorizo cream gravy 9

DESSERTS

MARBLED PUMPKIN CHEESECAKE creamy pumpkin ginger / rich orange & spice / gingerbread crust / candied walnuts / sweet cream 6
CHOCOLATE LAYER CAKE decadent chocolate cake / chocolate panna cotta / blood orange coulis 6
PINE NUT & CASHEW TART toasted pine nuts and cashews / cocoa butter custard / sweet flaky crust / served warm / house made pink guava ice cream 6
APPLE MAPLE BREAD PUDDING baked apples and brioche tossed in a yogurt custard / served warm / house made roasted banana ice cream 6
STANDARD CHOCOLATE PIE semi-sweet dark chocolate, mocha milk chocolate, Belgian white chocolate & berry white chocolate mousses / Oreo cookie crust / berry sauce 6
APRICOT SEMIFREDO sweet apricot semi-freddo / toasted almonds / toasted coconut / cherry compote 6
COOKIE PLATTER fresh made assorted cookies and brownies 6
DINER DESSERT it's a pie, it's a cobbler, it's our baker being creative! Ask us to describe today's special from our in-house bakery 6
HOUSEMADE ICE CREAMS AND SORBETS
FROZEN FLIGHT Chefs selection of four house made sorbets & ice creams, jumbo sugar cookie 6
TWO SCOOP DISH pick two flavors, served with housemade cookie 5
Please select from the following list, Subject to availability
premium ice creams:
VANILLA - ROASTED BANANA - SAIGON CINNAMON - PINK GUAVA - PUMPKIN - CHOCOLATE BOURBON
premium sorbets:
PEACH - EARL GREY BLACK BERRY - BLOOD ORANGE



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WWW.STANDARDINER.COM

OPEN SEVEN DAYS A WEEK

**SERVING CONTINUOUSLY
 MONDAY THRU THURSDAY FROM 11AM
 OPEN UNTIL 9:00 PM**

**OPEN FRIDAY AND SATURDAY
 UNTIL AT LEAST 9:30 PM**

OPEN SUNDAY BRUNCH 9AM

BEER & WINE AVAILABLE

FINE PRINT

If accepted, 18% gratuity will be added for parties of six or more and for those requesting separate checks

We will gladly accept reservations

Visit us on the web at www.standarddiner.com

Comments, please write us makecontact@standarddiner.com

The Standard Diner can host your private group function or cater your event off site. Please contact a Manager for details.

MASTERCARD VISA DISCOVER AMERICAN EXPRESS CASH

“A Finer Diner!”

**320 CENTRAL AVENUE SE
 ALBUQUERQUE, NEW MEXICO
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