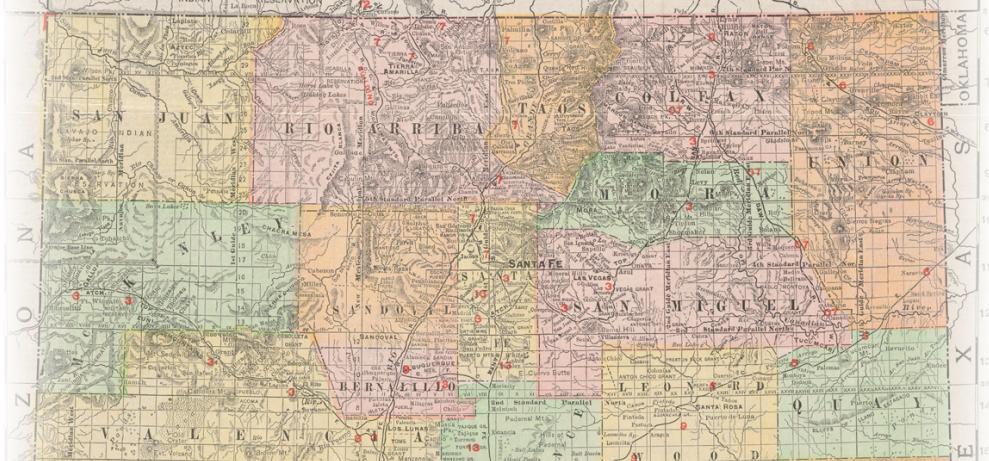




MENU



WELCOME TO THE CHILI LINE DEPOT

This building is almost 100 years old and spent most of its life as a bar and dance hall for the Chili Line Railroad. (Glenn Campbell played here in his youth!) Other lives included a roller skating rink, a movie theater, café and lodge. Owners Debbie and Gil purchased the property in 2011. CLD has been open for 6 years with the first couple of years being a learning process involving renovations and permitting. Tres Piedras had dwindled with no services or gathering place so the Graves thought they'd just fill the void. In addition to filling their lives with many awarenesses about how involved running a restaurant is, they have enriched their lives with their many, many friends and patrons whether local or visiting.

See the back of our menu for the full story.





MORNING MENU



TP Breakfast \$7.50
2 Eggs (any style), home-style potatoes, toast and your choice of bacon, ham or sausage.

Smothered with homemade red or green chili \$2.00

Depot Breakfast \$7.00
2 Fried eggs, grilled ham, beans and cheese, served with a warm tortilla.

Smothered with homemade red or green chili \$2.00

Breakfast Enchilada \$8.00
Stacked cheese enchilada, topped with red or green chile, more cheese and 1 egg.

Cheese Omelet \$6.00
2-Egg omelet with cheddar cheese served with home-style potatoes and toast.

Spinach & Feta Omelet \$8.50
2-Egg omelet with fresh spinach and feta cheese, served with home-style potatoes and toast.

Veggie Omelet \$9.00
2-Egg omelet with bell pepper, onion, diced tomatoes and cheddar cheese, served with home-style potatoes and toast.

Add bacon, grilled ham, or sausage to any of our omelets \$2.00

On the Go

Breakfast Burrito \$7.00
2 Scrambled eggs, home-style potatoes, cheese and choice of bacon, ham or sausage. Wrapped in a large flour tortilla and served with salsa.

Smothered with homemade red or green chili \$2.00

Breakfast Sandwich \$6.00
Egg, cheese, onion and your choice of bacon, ham or sausage between two slices of grilled bread.

Substitute a butter croissant \$1.50

à la Carte

One Egg (any style) \$2.00

Home-style Potatoes \$2.50

Whole Grain Toast \$2.00

Red or Green Chile with Beans \$4.00

Bacon, Ham or Sausage \$3.00

Pinto Beans and Cheese \$3.50

Homemade Cinnamon Roll \$3.75

Consuming raw or undercooked **meats, poultry, seafood, shellfish or eggs** may increase your risk of foodborne illness.

DID YOU KNOW?

THE CHILI LINE RAILROAD OPENED IN THE 1880S AND RAN 125.6 MILES FROM ANTONITO TO SANTA FE. IT CLOSED IN 1942.



LUNCH & DINNER



Appetizers

Buffalo Wings \$7.00

Chips & Salsa \$5.00

Chips & Guacamole \$7.00

Potato Wedges \$6.00
with a meal \$2.50

Nachos \$8.00
Cheese, green chile and pinto beans.
Add meat \$2.00

Vegetable Plate \$6.00
Seasonal veggies, carrots, celery, broccoli, cucumber, bell peppers.

Sides

Potato Salad \$3.00

Side Salad \$4.50

Soup of the Day \$4.25

Tortilla \$1.50

Pinto Beans and Cheese \$4.25

Add Red or Green Chile \$2.00

Daily Specials

Selections and prices vary daily. Check the chalkboard!

Sandwiches come with chips.

Add garden salad, potato salad, cole slaw, cowboy beans, or pinto beans for only \$2.00

Ruben Sandwich \$10.95
Mouth-watering corned beef on marble rye, grilled with sauerkraut, provolone, and Thousand Island dressing. Comes with potato salad or coleslaw.

Deli Sandwich \$7.50
Your choice of ham, turkey, or roast beef dressed with lettuce, tomato and mayo on whole grain bread, with pickle.
Substitute a croissant \$1.50

Depot BLT \$7.50
Bacon, lettuce, tomato and mayo on toasted whole grain bread, with pickle.

Club Sandwich \$7.00
Turkey, ham, and bacon with cheddar and provolone, lettuce and tomato on grilled 9-grain bread.

Chef's Salad \$10.00
Mixed greens topped with chopped ham and turkey, boiled egg, chopped bacon, cheese and tomato. Served with your choice of dressing.

Grilled Cheese \$5.00
Traditional cheese sandwich melted to perfection.

NEW MEXICAN

Quesadilla \$6.50
2 large crispy flour tortillas filled with melted cheese and served with salsa.
Add beef, pork or chicken \$2.50
Add red or green chile \$2.00
Add sour cream or avocado \$1.50

Burrito Grande \$7.00
Your choice of beef, pork or chicken, stuffed in a large flour tortilla with beans and cheese, served with salsa.
Add red or green chile \$2.00
Add sour cream or avocado \$1.50

Pancho's (aka Gil's) Frito Pie \$7.00
Corn chips smothered in red or green chile, beans and melted cheese. Served with a side of salsa, lettuce and tomato.

Deb's Salad \$8.00
Mixed greens tossed with nuts, cranberries, feta cheese and mandarin oranges. Served with your choice of dressing.
Add ham, turkey, chicken or pork \$2.50

BURGERS

Our burgers are quarter-pound patties of locally raised beef. Served with potato chips.

Classic Hamburger\$8.00

Dressed with your choice of lettuce, tomato, onion, pickle and condiments.

Classic with Cheese\$8.50

Choose from American, cheddar or feta.

Bacon Avocado Cheeseburger\$10.75

Green Chile Cheeseburger\$9.25

Topped with diced green chile and cheese, with lettuce, tomato, onion, pickle and mayo on a toasted homemade bun.

Add Any of These Goodies to Your Burger:

Cheddar-Jack Cheese, Provolone Cheese, Sauteed Mushrooms, Grilled Onion, Green Chiles, Jalapeños, Grilled Peppers each \$0.50

OR These: Avocado, Feta, Cheese, Bacon each \$1.00

Add or substitute a side to any burger or BBQ for only \$2.00



KID'S MENU

All sandwiches come with chips

Hamburger\$5.50

Cheeseburger\$6.00

Grilled Cheese\$4.50

Peanut Butter & Jelly\$4.00

Ham Sandwich\$5.00

Cup of Pinto Beans & Cheese\$3.00

Cheese Quesadilla\$3.50

BBQ

BBQ Sandwich\$7.00

Choice of beef, chicken or pork on a toasted homemade bun with pickle and onion on a toasted homemade bun. Served with chips.

BBQ Plate\$9.75

Beef, chicken, or pork and served with cole slaw and choice of pinto or traditional baked beans, with choice of 2 sides.

Smoked BBQ Rib Plate\$10.95

Succulent, cooked slow fall-off-the-bone BBQ pork ribs, smoked and prepared on site. Served with your choice of 2 sides.

HOMEMADE PIZZA

Handcrafted crusts made fresh in-house

FOR OMNIVORES

Supreme\$18.50

Pepperoni, sausage, mushroom, onions, bell peppers and black olives.

FOR HERBIVORES

Spinach & Feta\$16.00

Veggie Combo\$16.00

Mushrooms, red onions, bell peppers, black olives and green chile.

FOR CARNIVORES

Pepperoni\$15.50

Sausage\$15.50

Ham & Pineapple\$15.50

CUSTOMIZE!

Add pepperoni, sausage, ham or bacon \$2.00 each

Add onions, bell peppers, green chile, black olives, sun-dried tomatoes or spinach \$1.25 each

Call ahead to order —

575 758-1701

Dine in or carry out!

DESSERTS

Make it à la mode for \$1.75

Homemade Pie\$5.00

Pies are seasonal and selection varies.

The "regulars": Cherry, Apple and Green Chile Apple.

Homemade Cookies pkg of 4\$2.75

Homemade Cupcakes\$4.00

Selection varies! The "regulars":

Carrot Cake with cream cheese frosting, topped with sprinkles. **Red Velvet** with cream cheese or mocha frosting, topped with chocolate chips.

Piñon Nut Brownies\$2.95

Piñon Nut Fudge\$2.75

Large Scoop of Ice Cream\$2.50

Vanilla, Strawberry, or Chocolate

Ice Cream Sundae\$4.00

Your choice of ice cream and topping, with whipped cream and a marichino cherry.

Brownie Sundae\$5.00

Brownie, ice cream, chocolate sauce, whipped cream and a marichino cherry.

DRINKS

To Go add \$.25

House Blend Coffee

Sm\$1.75

Lg\$2.75

Espresso\$2.50

Cappuccino\$4.75

Latte\$5.00

Mocha\$5.50

Iced Coffee\$3.00

Iced Tea\$2.75

Arnold Palmer\$3.00

Lemonade\$3.00

Orange Juice\$2.75

Apple Juice\$2.75

Canned Soda\$1.75

Energy Drink\$3.75

Milk\$2.50

Chocolate Milk\$3.25

Hot Chocolate\$3.25

With whipped cream

Milk Shakes\$5.50

Vanilla, Strawberry, or

Chocolate.

BEER & WINE

Beer — \$4.00

Coors Light
Coors Banquet
Pabst Blue Ribbon

Budweiser
St. Paulie
(non-alcoholic)

Beer — \$4.50

Corona Extra
Dos Equis Lager
Lagunitas IPA

Modelo Especial
Negra Modelo

Wine — \$5.00

Pinot Grigio
Chardonnay
Merlot
Malbec

Mixed Drinks — \$6.00

Wine Margarita
Sangria
Bloody Mary

Not Your Father's Rootbeer (5.9% abv)
Make it an ice cream float for only \$1.00



NEWS

SPECIALS, UPDATES, CALENDAR,
ENTERTAINMENT, AND MORE.

 Visit **Chili Line Depot** on
Facebook for the latest information!

← THE CHILI LINE DEPOT HISTORY →

The Chili Line rails are long gone and the grade is slowly washing back in to the adobe soil from which it was formed. Built by horses and mules, the D&RG's (Denver & Rio Grande) Chili Line, was unique, in two ways. Originally built to connect Denver to Mexico City, it was to be the first north-south line in the nation, in contrast to other major western railroads, which ran east-west. Also unique, in that it was the first three foot narrow track railroad in the nation, it ran from Antonito, Colorado to Santa Fe, New Mexico between the years of 1887 and 1941. The Antonito to Tres Piedras run or northern end of the Chili Line began operating in 1881 and ran for 61 years.

Primarily, the Chili Line served as a shipping point for loads of livestock, lumber, mail, and some passengers. The little train would bring all sorts of merchandise that Anglo settlers and Pueblo natives found useful. As there were severe water shortages, the train brought potable water from Antonito and San Antonio Creek, for sale to the community people at the cost of \$.25 for a 50 gallon barrel.

The small train was a 'mixed train', meaning it carried freight, mail, and passengers. In it's 125 miles of track, the stations and passing places were: Antonito, Palmilla, Volcano (by San Antonio mountain), Skarda, No Agua, Tres Piedras (with 2 Stewart Lumber spurs), Servietta, Taos Junction

(with the La Madera spur), Barranca, Embudo, Espanola, and Santa Fe.

The branch had long born the name "Chili Line". There are two stories of how it got its name. The first is that it came from the custom of the locals hanging long clusters of drying red chiles outdoors, on the adobe buildings in the countryside through which the train passed. The second story is that when the train made a stop for lunch, a number of riders ordered chile. So when the conductor called "chile stop", the name stuck.

The train crew seemed to enjoy helping residents along the way. The engineers would blow the steam whistle and ladies would bring out their wash tubs and get hot water for laundry. The brakeman gathered newspapers in Alamosa and threw them to women and kids, since most did not have money to buy them and never traveled more than a few miles from home in their lifetimes. Each morning, the engineer would pick up a bone at the butcher shop in Alamosa, to reward a particularly loyal newspaper delivery dog ("Minnie") at the Taos Junction stop.

Unfortunately the railroad was not making a profit and D&RG abandoned the Chili Line on September 1, 1941. The track was removed and most of the engines and iron rails were sent to Alaska for the war effort.

In the small town of Tres Piedras, the old water tower, beside the dusty railroad grade, is all that remains of the Chili Line.

Deb and Gil Graves are long time Tres Piedras residents and the Chili Line passes through their ranch. It's more than simply historic interest to Gil, since his dad used to ride horseback from Carson to meet the train at Taos Junction to pick up the mail. They want to keep the history of the Chili Line alive, as well as provide a needed service to the residents of Tres Piedras and the many tourists and travelers passing through on their way to Taos, Chama, Antonito, Ojo Caliente, and beyond.

They named their restaurant and B&B, the Chili Line Depot, although the 100 year old building actually spent most of it's life as a bar and dancehall where Glenn Campbell came from Albuquerque, with his uncle (The Dick Bills Band & The Sandia Mountain Boys) to play music.

Gil and Deb and their staff provide great home-cooked meals, sell groceries, ice, firewood, and have rooms available for weary travelers, bicyclists, motorcyclists, hunters and fishermen.

There's a lot of history in this rural area through which the Chili Line passes. It is waiting to be explored and enjoyed. And maybe...if you listen closely...you can hear the whistle blow from the gone, but not forgotten Chili Line.

Notes:

John a. Gjevre, *Chili Line: The Narrow Rail Trail to Santa Fe*, John Comstock, *The Chili Line from Antonito to Tres Piedras*.