

# FAST



**320 CENTRAL AVE SE | ALBUQUERQUE, NM 87102**

**505.243.1440 | STANDARDINER.COM**



# DINNER

## GREENS

add chicken or tuna salad 3.99 • grilled chicken 3.99  
ny strip\* 6.99 • salmon\* 6.99 • Ahi tuna\* 6.99

**STANDARD WEDGE** iceberg, bacon, crispy bleu cheese, roasted tomatoes, red onion, & bleu cheese dressing 10.99

**KALE CAESAR** romaine, kale, roasted tomatoes, crouton & shaved red onion, Caesar dressing [s] 5.99 [L] 8.99

**MEDITERRANEAN** baby greens, Kalamata olives, red onions, feta, cucumber, pine nuts, roasted tomatoes, artichoke hearts, garbanzo beans, lemon basil vinaigrette 11.99

**BISTRO STEAK SALAD** NY strip, fresh spinach, romaine, roasted root vegetables, roasted tomatoes, bacon, bleu cheese, boiled egg, croutons & Dijon vinaigrette 14.99

**URBAN FARMER** fresh spinach & house roasted beets, toasted hazelnuts, crispy goat cheese, white truffle vinaigrette 11.99

**DEVILED EGG COBB** chicken breast, avocado, bacon, roasted tomatoes, scallions, bleu cheese, cilantro-cucumber ranch 12.99

## SNACKS

**SOUTHERN FRIED PICKLES** cilantro-cucumber ranch 5.99

**DEVILED EGGS** 5.99

**BUFFALO CAULIFLOWER** Standard hot sauce, bleu cheese 7.99

**DINER WINGS** dry rubbed with choice of buffalo, pineapple-jalapeño or Alabama white sauce 10.99

**CRAB & PIMIENTO CHEESE DIP** grilled rustic bread 9.99

**GREEN CHILE & SMOKED GOUDA TOTS** bourbon-bacon marmalade 8.99

**BACON WRAPPED JALAPEÑO POPPERS** smoked Gouda, toasted pine nuts & golden raisins topped with pickled chiles, jalapeño, & cilantro-cucumber ranch [THREE] 6.99 [SIX] 11.99

## BOWLS

**OSEE'S TOMATO SOUP** [CUP] 4.99 [BOWL] 6.99

**SOUP OF THE MOMENT** [CUP] 4.99 [BOWL] 6.99

## GRILL

served on a bakery fresh bun with lettuce, tomato, onion, pickle & your choice of side

add NM green chile, cheddar, Gruyère, bleu cheese, caramelized onion, mushrooms, onion strings or fried egg\* .99ea  
bacon or avocado 1.49ea

**DINER BURGER\*** lettuce, tomato, onion & pickle 10.99

**BOURBON BUTTER BURGER\*** topped with maple-bourbon compound butter 12.99

**BLACK, BLEU & FRIED\*** black pepper bacon, bleu cheese, fried egg, caramelized onion 13.99

**EDO BURGER** garbanzo & black bean patty topped with roasted garlic aioli 8.99

**BUFFALO CHICKEN SANDWICH** grilled chicken breast, bacon, Standard hot sauce, bleu cheese, Gruyère, crispy onion strings 12.99

**"NOT SO STANDARD" PATTY MELT** griddled rye, gruyère & cheddar, caramelized onion, & roasted garlic aioli, choice of side 12.99

## PLATES

**COUNTRY FRIED AHI TUNA** tempura fried rare\*, sesame soy sticky rice cake, wasabi guacamole, daikon & carrot salad 19.99

**CHICKEN FRIED STEAK** hand breaded choice Angus, country gravy, smashed potatoes, vegetable of the moment 15.99

**HUEVOS RANCHEROS\*** two eggs, stone ground white corn tortillas, NM red or green chile, white cheddar, black beans & hash browns. Tortilla on request 9.99  
**even better with carne adovada** 12.99

**MAPLE GLAZED ROASTED BUTTERNUT SQUASH** mushroom risotto, hazelnut butter 14.99

**GRILLED CHEESE & TOMATO SOUP** white cheddar, Gruyère, smoked Gouda with bourbon-bacon marmalade, or green chile-apple chutney 12.99

**SMOKED PORK LOIN** winter vegetable & potato hash, green chile-apple chutney 16.99

**ATLANTIC CHOWDER** seared salmon over roasted Yukon and sweet potatoes & New England clam chowder 17.99

**MAC & CHEESE** cavatappi pasta, Gruyère & sharp cheddar with Parmesan bread crumbs 11.99  
add bacon 2.99 broccoli 2.99 carne adovada 4.99  
salmon & green chile 5.99

**FISH & CHIPS** spicy slaw & jalapeño lime tartar 13.99

**HABAÑERO CHICKEN ENCHILADAS** braised chicken in creamy habañero sauce, stone ground tortillas & black beans 14.99

**DDD MEATLOAF** *the star of our Triple D episode* it's wrapped in bacon, with smashed potatoes, red wine gravy & vegetable of the moment 14.99

## TACOS

corn tortillas, pickled onions & peppers, spicy slaw

**PANELA CHEESE & CRISPY CAULIFLOWER** [3] 8.99

**BRAISED CHICKEN** [3] 9.99

**SEARED AHI TUNA** [3] 10.99

**FRIED COD** [3] 9.99

ask about our

# - Local -

## CRAFT BEER

twelve taps

### BOTTLED BEER

<b>LEFT HAND MILK STOUT</b> LONGMONT, CO	5
<b>MOOSE DROOL BROWN ALE</b> MISSOULA, MT	6
<b>FAT TIRE AMBER</b> FORT COLLINS, CO	5
<b>GUINNESS PUB CAN 15oz</b> IRELAND	6
<b>NEGRA MODELO</b> MEXICO	5
<b>COORS LIGHT</b> USA	4
<b>BUCKLER NA</b> NETHERLANDS	4
<b>RAMBLIN ROUTE CIDER</b> GLUTEN FREE	6

### MIMOSAS

choose between  
 Valencia orange juice, strawberry lemonade  
 or ruby red grapefruit [16oz] 9  
 upgrade to prosecco 2

### MARGARITAS

- FROZEN MINT** silver tequila, grand marnier, house margarita mix, mint simple syrup, garnished with lime wheel & mint sprig 10
- FROZEN SPICY MANGO** gold tequila, mango puree, house margarita mix, lemon-lime soda, tabasco sauce, garnished with lime salt 10
- CUCUMBER** silver tequila, chartreuse, cucumber juice, house margarita mix, garnished with cucumber & lime wheels 10
- CHILE VERDE** silver green chile tequila, cointreau, house margarita mix, garnished with green chile spear & lime wheels 10
- THE PERFECT PEACH** silver tequila, peach schnapps, peach puree, house margarita mix, maraschino cherry juice, garnished with peach & cherry 10

### REDS

	GLASS	BOTTLE
<b>HOUSE RED</b>	6	23
<b>MANON TEMPRANILLO</b> SPAIN	7	27
<b>IL BASTARDO SANGIOVESE</b> ITALY	7	27
<b>MCMANIS MERLOT</b> CALIFORNIA	8	31
<b>OXFORD LANDING SHIRAZ</b> AUSTRALIA	8	31
<b>TORTOISE CREEK PINOT NOIR</b> FRANCE	9	35
<b>CARTLIDGE &amp; BROWNE CAB SAUV</b> CALIFORNIA	9	35
<b>AMALAYA MALBEC</b> ARGENTINA	10	39
<b>LA CREMA PINOT NOIR</b> CALIFORNIA	12	47
<b>HOUSEMADE SANGRIA</b>	6	-

### WHITES

	GLASS	BOTTLE
<b>HOUSE WHITE</b>	6	23
<b>BLÜFELD RIESLING</b> GERMANY	6	23
<b>RIFF PINOT GRIGIO</b> ITALY	10	39
<b>FIRE ROAD SAUV BLANC</b> NEW ZEALAND	10	39
<b>LA CREMA CHARDONNAY</b> CALIFORNIA	12	47
<b>LA MARCA PROSECCO</b> ITALY	187 ML	10

### SPECIALTY COCKTAILS

- BARREL AGED MANHATTAN** Knob Creek Bourbon, sweet vermouth, Angostura bitters, aged in house & garnished with a Luxardo cherry 12
- EDO SUNRISE** Maker's Mark Bourbon, Lazzaroni Maraschino liqueur, fresh lime juice, club soda & fresh cherry juice 9
- THE DEVIL & MISS MARY** Maker's Mark Bourbon, housemade spicy bloody mary mix, basil, celery, olive & lime 9
- STANDARD GIMLET** Ketel One vodka, cucumber, fresh lime & lemon juices, garnished with basil & lime 8
- POMERITA** Patron Reposado, Cointreau, fresh lime & lemon juices, tangy pomegranate juice 10
- GREEN TEA MOJITO** Bacardi White rum, tropical green tea, fresh mint, splash of OJ & topped with club soda 10
- JAZ MARTINI** Ketel One vodka, Grand Marnier, jasmine infused syrup & fresh lemon juice 12
- CENTRAL AVE COSMO** Ketel One vodka, Grand Marnier, fresh lime juice & tart cranberry 10
- WOODFORD OLD FASHIONED** Woodford Reserve Bourbon, Angostura bitters, sugar & muddled orange & cherry 12

*did someone say cocktails?*

### BEVERAGES

#### COFFEE & ESPRESSO

organic, fair trade regular or decaf drip 2.99  
 espresso shot .99  
 chai, cappuccino, mocha or latte 3.99  
 Americano 2.99

#### HOT TEA 2.99

Earl Grey, Chai, Mint, English Breakfast,  
 Chamomile & Zen Green

#### JUICES [S] 3.99 [L] 4.99

Valencia orange, apple, cranberry, tomato,  
 strawberry Meyer lemonade, Ruby Red grapefruit

#### SHAKES 7.99

strawberry, chocolate, vanilla, Oreo, smores

#### FOUNTAIN SODAS 2.79

Coke, Diet Coke, Sprite, Dr. Pepper, lemonade

#### ICED TEA 2.79

unsweetened brewed tea  
 sweetened raspberry tea  
 brewed green tea

#### BOTTLED WATER

Pellegrino sparkling 3.99

#### FRENCH CRÈME 3.99 • ITALIAN SODA 2.99

raspberry, vanilla, peach,  
 mango, almond, blood orange, cherry

# Fun Facts About Standard Diner

- The building where Standard Diner sits today was originally built in 1938 as the Carothers & Mauldin Service Station selling Texaco gas & General tires. The framed photograph near the front entrance was on opening day in 1938.
- In 1991, the Standard Diner building was home to a classic car dealership. Owner, Matt DiGregory bought a bright red 1969 Cadillac convertible from here. Upon walking into the building for the first time he said "This would make a great restaurant!" Standard Diner opened fifteen years later in 2006.
- Standard Diner is owned by three brothers, Vince, Cris & Matt DiGregory. All three share something in common. Their first jobs were all in restaurants although that was not their original career choices. Their great grandmother on their Father's side owned a bakery in Italy in the early 1900's. Their grandparents on their Mother's side ran the National Diner in the 1930's in Indiana. It is in the family blood! Vince was one of the original owners of the Prairie Star Restaurant in Bernalillo. Matt started the Range Café restaurants in 1992 & Freight House Kitchen + Tap in 2015.
- BIGFINS the large art piece was made by Matt. It has 18 hood ornaments, all of which were purchased on Ebay. How many can you identify? We don't even know what they are from!
- The large chandelier near the bar is made from chicken feeders.
- The east dining room is where the service bays were located.
- The north dining room, facing Central Ave, was the tire store & customer waiting area.
- Originally, there was an alley on the west side of the building. When the brothers took the building this was a two story storage space. They tore out the interior & raised the floor four feet to match the existing building for the new kitchen.
- The vintage typewriter in the hall is from the 1940's. Can you imagine tweeting on that?
- The wall of record album covers came from the parent's collection of a family friend, Greg Leichner. Greg is famous for his t-shirts "Citizen's for a Poodle Free Montana".
- Standard Diner was featured on the Food Network's show "Diners, Drive-ins & Dives" in 2008. The crew spent a total of three days in the restaurant. The show's host, Guy Fieri arrived on the last day to tape his segment. The famous red Camaro is trucked in on a flatbed truck & Guy drives it around the corner for the shoot!
- The Art-O-Mat machine located near the restrooms is a vintage 1940's cigarette vending machine. Now it dispenses handmade artwork from artists located across the country.
- The name Standard Diner was not a result of its service station roots. It refers to dictionary definition of setting a standard for service. Matt found the 1930 Funk & Wagnall's Standard Dictionary (next to where the Art-O-Mat machine is) in an antique store up the street while remodeling the building.
- The large brick building complex across the street was the original Albuquerque High School, home of the Bulldog's. It was almost torn down in the 70's after AHS moved to their new location. The former students rallied to keep the building after so many historically significant buildings had been torn down in Albuquerque (The Alvarado & Franciscan Hotels.) In the early part of this century the buildings were turned into loft apartments. If you're lucky, you can get one of the lofts that still has the chalkboards in them!
- Standard Diner is located on historic Route 66. Five blocks to the west at Central Ave & 4th Street is the only place in the US where Route 66 crosses itself. Matt owns two other restaurants on Route 66, the original Range Café & Freight House Kitchen + Tap in Bernalillo.



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