



## ANCIENT CITY APPETITE

BY JOSHUA BAER

### THE BEESTRO

101 West Marcy Street, Santa Fe

Mondays through Fridays 9 am - 4 pm

Saturdays 11 am - 4 pm

505 629-8786

If you live here, you've heard the complaints about Santa Fe. There's no place to park downtown. The galleries are full of expensive knock-offs. The galleristas live in a bubble. The restaurants are over-priced. People who work in the restaurants don't know the meaning of service because all they do is sell margaritas to tourists. The tourists dress like clowns on vacation. The plaza has lost its soul.

I have a complaint about locals who complain about Santa Fe. Rome, Paris, New York, San Francisco, and Tokyo are five of the greatest cities on earth. They're also full of tourists, and full of locals who make a living selling atmosphere to tourists. Santa Fe is one of the last American cities that acts, feels, and looks like no other city in the world. If the price we pay for living here is sharing downtown with people from out of town, that's a small price to pay for all this beauty.

One of the best places to eat downtown is The Beestro. Locals who work downtown flock to The Beestro because the food is delicious and the people behind the counter are authentic. Ignore the catty remarks on TripAdvisor and Yelp about Beestro's sandwiches being made "at another location." What would you rather eat? A mediocre sandwich made right in front of you or a great sandwich made in another part of town?

These are the items you do not want to miss.

Cuban Black Bean Soup. \$3.50 by the cup; \$5.95 by the bowl.

Reuben Panini. Corned beef brisket on traditional Jewish rye bread with fresh sauerkraut, Russian dressing, and Jarlsberg cheese. \$8.45.

Achiote Green Chile Chicken Panini. Chicken breast marinated in achiote, cinnamon, and garlic, on a baguette with New Mexico green chile, pepper jack cheese, pineapple citrus cilantro slaw, and blackened jalapeño aioli. \$8.25.

Red Chile Honey Salmon Salad. Atlantic salmon glazed with New Mexico red chile and honey, served on a bed of greens with a side of red onion vinaigrette. \$11.95.

Cookies, including the Brookie, the Chocolate Chip, and the Oatmeal Raisin. Fresh, homemade, understated cookies. \$1.16 a cookie.

The Beestro's espressos are made with Agapa'o coffee. Their teas are made with Stash teas. Beestro's latte runs neck-and-neck with Holy Spirit Espresso's latte (on San Francisco Street) in the race for best latte downtown.

Congratulations to the people who work at The Beestro. You make it a pleasure to live here.

Photograph by Guy Cross. Ancient City Appetite recommends places to eat, in and out of Santa Fe. Send your favorites to [places@ancientcityappetite.com](mailto:places@ancientcityappetite.com).