



“An Open House”

The quaint adobe house known simply as “Josefina’s” has long been a symbol of warmth and welcome in the Historic Mesilla Plaza. With a foundation dating back to the early 1900’s and acquired by the Biel family in the 1940’s, for three generations this home has served as a place to gather, socialize and celebrate. This tradition lives on as “Josefina’s” opens its doors to the community and visitors of Mesilla.

“Josefina’s Old Gate” is aptly named for the dynamic and outgoing woman who lived here for nearly 35 years. As a prominent member of the community, Josefina Gamboa Biel opened her home and her heart to her family, her friends, and to countless tourists and visitors. In this home Josefina began the now long-standing and time honored tradition of Christmas luminaries in the plaza. At one time she even operated a business known simply as “The Old Quaint Shop” where she sold religious items, curios, and clocks. Josefina’s spirit lives on through her daughter, Kathleen and her husband Bob, who have once again turned this small building into a place of welcome.

Once the site of holiday open houses and afternoon get-togethers, the home now invites all to relax, spend time with friends and family, and enjoy the plaza in an intimate and comfortable setting. Guests may enjoy a good cup of coffee, light meal or a glass of wine either in the finely restored parlor or on the peaceful and sunny patio. Explore our antique shop and stop in our wine tasting room for a sample of Old Gate Cellars wine. Visitors may also take time to admire the gate in front of the house dating back to the 1930’s. “Josefina’s Gate” has long been the subject of many artist and photographers and is a must see in Old Mesilla.

The charm and history of this historic adobe home make it the perfect location for any celebration, occasion, or gathering. The tradition of an “open house” lives on at Josefina’s

Breakfast Items

Bowl of Pappas

Home Style Potatoes- served with chopped ham, bacon and topped with two fluffy scrambled eggs, your choice of red chile or green chile queso, finished with cheddar cheese. Served with a warm tortilla

Egg Croissant

Ham and Swiss or Bacon and cheddar.
Served with home-style potatoes

Egg Quesadilla

Ham, pepper jack and Muenster cheeses, green chile served with sour cream, salsa, and guacamole

Frittata

Ham, bacon, or turkey with bell pepper, green onion, mushroom and cheddar cheese

or

Just veggie and cheese

Served with a tortilla and home style potatoes

Frittata Mexicana

Frittata with green onion and cheddar cheese, served on corn tortillas, smothered in red chile, topped with shredded lettuce and diced tomatoes

Breakfast Tacos

Two scrambled eggs with diced tomato, green onion, mushrooms and cheese, folded into two soft corn tortillas
Served with papas and two slices of bacon (salsa on the side)

Chilaquiles

Crisp tortilla strips topped with, beans, green onions, 2 fluffy scrambled eggs, red chile pork, lettuce, tomato, sour cream

Americana

Two eggs, bacon, roasted red potatoes (flour or corn tortilla)

Posole

Home made green chile posole served with cilantro, green onion, lime and a warm tortilla

Kathleen’s Quiche

Served with home-style potatoes or house salad

Yogurt Parfait

Homemade granola, yogurt, and fresh seasonal berries

Bagel and English Muffins

Comes with jelly and cream cheese

Homemade pastries, pies, and cakes

Ice Cream

Scones

Muffins

Lemon Bar

Brownie w/ice cream

Peach cobbler w/ice cream

Chocolate Cake

Ambrosia Cake



◆◆◆ Specialty Items ◆◆◆

Ruben

Corned Beef, Sauerkraut, Swiss cheese, Homemade 1000 Island Dressing with Green Chile, on marbled rye

Turkey Croissant

Served with Cream Cheese, Pineapple ring, and Sunflower seeds

The Veggie Wrap

Spinach, shredded carrots, avocado, bell pepper, onion, lettuce, tomato, and provolone cheese

Turkey Wrap

Turkey, cheddar cheese, sprouts, lettuce, tomato, bacon, and mayonnaise

Pork Burrito

Red Chile, pulled pork burrito smothered in red chile topped with cheddar cheese or green chile pulled pork burrito smothered in green chile queso, served with, homemade beans, lettuce, and tomato

Chicken Quesadilla

Flour tortillas melted together with pepper jack and Muenster cheese, green chile, black beans and shredded chicken, served with sour cream, guacamole, and homemade salsa

Squash Quesadilla

Seasonal sautéed squash, Pepper jack and Muenster cheese, melted between flour tortillas, Topped with corn salsa

Quesadilla on the lighter side

Pepper jack and Muenster cheeses, black beans, and green chile melted between corn tortillas served with shredded lettuce, diced tomatoes, and homemade salsa. Add chicken

Stuffed Avocado

Avocado stuffed with chicken or tuna salad

Posole (Bowl)

Home made green chile posole served with cilantro, green onion, lime, and a warm tortilla

Nacho Platter

Tortilla chips topped with chile con queso, cheddar cheese, black beans, tomatoes, green chile, and jalapeños. Add chicken

Cheese and Fruit Platter

Variety of cheeses and fruit served with artisan crackers

Chips and Salsa

ASK ABOUT OUR SPECIALS

◆◆◆ Sandwiches ◆◆◆

* Mayo and Mustard added to all sandwiches
* All sandwiches served with your choice of kettle chips, pasta salad, or potato salad

Josefina's Homemade Chicken Salad

With lettuce and tomato

Tuna Salad

With lettuce and tomato

Turkey and Swiss

With lettuce, tomato, red onion, and bell pepper

Roast Beef and Provolone

With lettuce, tomato, red onion, and bell pepper

Ham and Provolone

With lettuce, tomato, red onion, and bell pepper

Make it a Combo

Add a house salad or a cup of soup to any 1/2 sandwich from "Sandwiches" listed above (only available on whole wheat hoagie)

◆◆◆ Soups ◆◆◆

Fresh Home Made Soup (*Bowl or Cup*)

◆◆◆ Salads ◆◆◆

* Add a scoop of Chicken Salad or a scoop of Tuna Salad

Spinach Salad

Spinach, apples and pecans with honey mustard dressing

House Salad

Romaine lettuce, spinach, strawberries, grapes, mandarin oranges, green onion, almonds with cottage cheese poppy seed dressing

Chopped Salad

House salad topped with chopped turkey, chopped ham, bell peppers, red onion, tomato, feta cheese, black beans and a side of balsamic vinegar

◆◆◆ Beverages ◆◆◆

20 oz. Diet Coke, Coke, Sprite,
Dr. Pepper, Lemonade

Iced Tea, Mint Tea, Hot Tea, and Coffee
Milk and Orange Juice

San Pellegrino

◆◆◆ Wines and Beer ◆◆◆

Beer

Domestic

Imports

Sparkling Wines

Wine coolers, Spritzers,
Mimosa's and Cranberry Chillers

Glass or Pitcher