

Eats, Etc.

A quick glance at three local eateries that you may or may not already know about. By Jessica Torres

THE DOG HOUSE DRIVE-IN HAS BEEN an Albuquerque landmark on Route 66 since the 1940s. It hasn't changed a bit over the years—and don't count on it changing any time soon, either. "If it ain't broke, don't fix it," says owner Jim Hartley. In 1967, Hartley bought the Dog House and still runs the business like the old days. Come rain or shine, costumers can be served via a carhop style, or take a seat inside. But Hartley warns that it can get pretty busy during dinner hours and especially during lunch.

You won't find any Texas-style chili covering these bona fide American dogs; instead it's red chile with a kick. Hartley says on most days they sell between 600 and one thousand Foot Long Chili Dogs (\$3.10; with cheese, \$3.40), which he suggests covering with onions. For smaller appetites there's a Half Long Chili Dog (\$1.90; with cheese, \$2.20), which is just a normal regular hot dog.

"We toast the buns and split the weenies in half and grill them," Hartley says. "I like to think that maybe they're a little bit healthier when we grill them because it cooks the fat out of it." But who wants to worry about calories when you have choices like Chili and Cheese Fries (starting at \$1.89) and a thick shake (starting at \$1.99)? Make sure you bring your bucks: the one trick this dog doesn't do is accept checks or credit cards.



Dog House Drive-In
 1216 Central Ave. SW, 243-1019,
 Monday–Saturday, 10 am–10 pm;
 Sunday, 11 am–10 pm



Glazed Hams and More
 5850 Eubank Blvd. NE, 298-4076,
 Monday–Friday, 10 am–6 pm;
 Saturday 10 am–4 pm,
 www.glazedhamsandmore.com

HENRIQUE AND KATHRYN VALOVINOS, THE HUSBAND AND wife owners of Glazed Hams and More, have more than hams on their hands. The restaurant is a full-service deli, catering company, and also an espresso bar. "If you want to experience different tastes and flavors that are spectacular, we're the best for that," Henrique says.

Glazed Hams and More has been around for 20 years, but a year ago the couple bought it with the help of Kathryn's father, Hank Herrera. "The emphasis is still very much on the freshness of food and preparing everything from scratch with everything that we do," Henrique says, explaining that all menu items—down to the mayonnaise, mustard, salad dressing, and potato chips—are entirely homemade. Even though their forte is providing an exceptional spiral cut and honey glazed hams (try one with the special red chile glaze) they also have a substantial sandwich and salad menu.

Choose from seven gourmet salads including a Green Chile Taco Salad (\$8.99) or the Spinach BLTA (\$7.99) and pair it with a fresh, daily made Green Chile Chicken Tortilla, Roasted Tomato and Corn, or Harvest Mushroom Bisque Soup (starting at \$3.49). Or opt for Focaccia Special, Smoked Gouda and Artichoke Focaccia, Italian Chicken Focaccia, or a Muffalotta (starting at \$5.99) specialty sandwich made with Boarshead meat and cheese. "The specialty sandwich is a superior product. You get more for your money and it's a gourmet experience," Kathryn says.

Photos by Liz Lopez/ATM



M CAFÉ MAY BE NESTLED INSIDE the New Mexico Museum of Natural History and Science—but it's no relic. This is restaurant-quality cuisine, served with surprising twists.

Owners Chuck and Christina Parlapiano say that the biggest misconception about M Café is that customers expect cafeteria-style or carnival inspired food—but there are no dinosaur-shaped chicken nuggets, hot dogs, or deep-fried foods of any sort. "It's real food, and everything we have here is made to order and brought out to your table," Christina says.

The Parlapianos keep the menu simple and entice hungry eaters with Toasted Hoagie Sandwiches (starting at \$6.95), Wrapped Sandwiches (starting at \$6.95), Baked Potatoes with all the fixin's (starting at \$5.75), breakfast items, and panini made on authentic Italian panini presses. Ask for an Albuquerque Panini (\$7.25)—the ultimate filled grilled cheese sandwich—stuffed with turkey, bacon, cheddar cheese, guacamole, and green chile. Or order the Chicken, Walnut, and Cranberry Salad (\$7.25) with Gorgonzola cheese and raspberry vinaigrette.

Enjoy your meal at one of the five interactive tables inspired by museum exhibits, or pick a seat with a view of the T. Rex. "We wanted to bring some of the museum into the café," Chuck says, adding that you don't have to pay museum admission to dine at the café—they're entirely separate entities. "This is something you don't see much here; it's a culmination of Albuquerque and all the things we like in one place," Christina says.


M Café
1801 Mountain Rd. NW,
841-2800, Monday–Sunday,
8 am–5 pm 🍷

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