



ALWAYS FRESH, ALWAYS A FIESTA!

Parties of 6 or more, will incur a gratuity charge of 23%.

Breakfast

7am - 11am daily

- Breakfast Burrito**

15
- Large flour tortilla with scrambled eggs.
Choice of chicken sausage, pork sausage, chorizo, or bacon.
Smothered in red or green chile, and shredded cheese.
Side of refried beans and hash browns.
- Huevos Rancheros**

15
- Two eggs cooked to order on two corn tortillas.
Choice of red or green chile with cheddar cheese.
Side of refried beans, and hash browns.
- Breakfast De Los Ranchos**

17
- Two eggs cooked to order, flour tortilla or toast,
and hash browns. Choice of chicken sausage,
pork sausage, ham steak, or bacon.
- Rio Grande Omelet**

15
- Bell peppers, onions, and red or green chile,
jack or cheddar cheese, chorizo or bacon.
- Fresh Fruit Plate**

12
- Assorted fresh fruits, and berries.

- Buttermilk Pancakes**

14
- House-made pancakes with maple syrup.
Choice of chicken sausage, pork sausage, bacon, or ham.
- French Toast**

15
- Brioche bread, maple syrup.
Choice of chicken sausage, pork sausage, bacon, or ham.
- Steel Cut Oatmeal**

12
- Mixed fresh berries, and granola.
Served with brown sugar, and choice of milk.
- Toasted Everything Bagel**

9
- Cream cheese, and sliced tomatoes.
- Beverages**

6
- Juice**

6
- Orange, Grapefruit, Apple, Cranberry
- Sides**

6
- Add Toast +3
Add Ham, Bacon, Chicken Sausage, or Pork Sausage +6



Served with beans and rice. No substitutions please.



- 1 Cheese Enchiladas**

11
- Two corn tortillas rolled, and filled with cheese.
Topped with your choice of red or green chile.
Add guacamole +1 Add sour cream +1
Add egg (any style) +2 Blue corn tortilla +2
- 2 Ground Beef or Pollo Tacos**

11
- Two tacos served with chicken or ground beef, corn
or flour tortilla, and garnished with cheese, lettuce,
and tomatoes.
- 3 Bowl of Green Chile Stew**

11
- Bowl of our famous green chile stew, served with
a warm tortilla.
- 4 Pollo Sopapilla**

11
- Shredded chicken, and cheddar cheese with choice
of red or green chile, stuffed inside a sopapilla.
- 5 Bean & Cheese Burrito**

11
- One burrito with refritos, cheddar cheese, and choice
of red or green chile, served in a flour tortilla.

Appetizers

Chips & Salsa 5

Regular salsa or tomatillo salsa.
(First serving free. Any additional will be charged)

Shrimp & Avocado Cocktail 13

Mexican white shrimp, avocado, cucumbers,
pico de gallo, and cocktail sauce.

Guacamole 12

Avocados, onions, tomatoes, garlic, jalapeños, cilantro,
and fresh lime.

Chile con Queso 10

Our famous green chile recipe blend
with assorted cheeses.
Add chorizo +2 Add shrimp (6) +3

Green Chile Sliders 12

Delicious mini green chile cheeseburgers.

Taco 6-Pack 13

Six mini tacos: 3 beef, 3 chicken served
with chile con queso, guacamole, and sour cream.

Los Favoritos 18

Shredded beef, and shredded chicken taquitos,
nachos, and carne adovada chimichangas.

Rolled Taco Combo 12

Six tacos: 3 beef, 3 chicken with cheese, rolled in a corn
tortilla, and deep fried. Served with chile con queso,
guacamole, and sour cream.

Nacho Tradicionales 13

Piled high with assorted cheeses, beans, jalapeños, lettuce, and
tomatoes. Includes sour cream, and guacamole.
Add beef or chicken +3 Add carne asada +6
Add machaca +6 Add beef or chicken fajitas +6

Quesadilla 12

One large flour tortilla layered with two cheeses shredded
by hand. Includes sour cream, and guacamole.
Add beef or chicken +3 Add carne asada +6
Add machaca +6 Add beef or chicken fajitas +6

Pizzadilla 12

Grilled flat tortilla topped with assorted cheeses, jalapeños,
lettuce, and tomatoes. Includes sour cream, and guacamole.

El Pequeño 14

Chicken flauta, mini beef tacos, and carne adovada mini
chimichangas, served with chile con queso, guacamole,
and sour cream.

Carne Asada Fries 14

Fries topped with your choice of red or green chile, carne
asada, monterey jack cheese, cheddar cheese, and guacamole.

Salads

Original Ranch, Green or Red Chile Ranch, or Blue Cheese.

Zia Salad 19

Your choice of chicken or beef fajita meat, crisp greens,
avocado, pico de gallo, tomatoes, olives, cheese, pepitas,
and crispy croutons.

Mexican Shrimp Salad 19

Shrimp sautéed in spicy diablo sauce atop our crisp four
green salad mix tossed with diced avocado, tomatoes,
olives, pico de gallo, and crispy croutons.

Taco Salad 16

Seasoned ground beef, crisp greens, shredded cheese,
avocado, and black olives. Topped with peppers, and
crispy tortilla strips in a crispy tortilla bowl.



Soups

Served with a warm tortilla.

Posole or Green Chile Stew

Cup 7
Bowl 11

**Super Sized Bowl of
Red or Green Chile** 21

Your choice of chicken fajita or steak fajita. Served with two
tortillas, onions, cilantro, avocado, corn cake, jalapeños, and
charro beans on the side.

Pollo /Shrimp

Featuring all natural chicken.

Pollo Monterey & Enchilada

22

8 oz. of grilled chicken breast served over spanish rice, topped with assorted cheeses, sliced avocados, and chile con queso served alongside a rolled red chile cheese enchilada, calabacitas, and corn cake.

Green Chile Alfredo Pasta

16

Linguini with house-made green chile alfredo sauce, parmesan cheese, chicken breast, and two warm sopapillas.
Add shrimp (6) + 3 Add bacon +2

Shrimp Diablo

20

Shrimp sautéed in spicy diablo sauce, side of calabacitas, rice, and one scoop of corn cake.

Bowls

Served with Mexican rice, black beans, grilled corn, pico de gallo, jack, and cheddar cheese, over a bed of lettuce.
Add sour cream +1 Add guacamole +1

Machaca

19

Slow simmered shredded beef.

Ground Beef

18

Seasoned ground beef.

Chicken Fajita

19

Steak Fajita

21

Sides

- Refritos
(Refried Beans)
 - Arroz
(Mexican Rice)
 - Calabacitas
 - Charro Beans
 - Papitas
 - Fries
 - Corn Cake
 - Posole



Burgers

Green Chile Cheeseburger*

16

Premium USDA brisket blend topped with our roasted Hatch green chiles, bacon, and melted cheddar cheese. Topped with lettuce, tomato, pickles, and chipotle aioli sauce.

Add avocado slices + 2

* Substitute chicken breast for burger patty.

Taco Tradicionales

*Choice of crispy, homestyle, or flour tortillas.
Choice of two (2) sides.*

Pollo or Molida 18

Shredded chicken or molida with cheddar cheese, lettuce, and tomato.

Veggie 16

Calabacitas with cheddar cheese, lettuce, and tomato.

Shrimp 19

Grilled shrimp with red cabbage, pico de gallo, monterey jack cheese, avocado, and tomatillo salsa.

Carne Asada 19

Grilled marinated beef, pico de gallo, topped with monterey jack cheese, and chipotle aioli.

Machaca 19

Shredded beef with monterey jack cheese, lettuce, and tomato.

Fish Tacos 19

Grilled fish with chipotle-lime coleslaw, and tomatillo salsa on the side.

Burritos and Chimichangas

*Topped with cheese, and a choice of red or green chile.
Served inside a flour tortilla. Choice of two (2) sides.
Add sour cream +1 Add guacamole +1*

Carne Molida 18

Seasoned ground beef, and cheddar cheese.

Carne Adovada 19

Marinated pork simmered in red chile with cheddar cheese.

Pollo 18

Shredded chicken, and cheddar cheese.

Surf & Turf 20

Carne asada, and grilled shrimp with pico de gallo, and monterey jack cheese.

Carne Asada 19

Grilled marinated beef, and pico de gallo with cheddar, and monterey jack cheese.

Machaca 19

Shredded beef with monterey jack cheese.

Burrito Magnifico 24

For the Big Appetite. Large flour tortilla filled with refritos, carne adovada, machaca, and cheese. Topped with Hatch red, and green chile.

Enchiladas & More

*Served with a choice of two (2) sides and one (1) sopapilla.
Add sour cream +1 Add guacamole +1 Add egg +2
Substitute blue corn tortillas +2 Additional sopapillas +1*

Enchilada Plate 19

Three corn tortillas served flat with your choice of cheese, ground beef, shredded beef, or chicken, and topped with your choice of red or green chile.

Cheese Enchiladas 15

Three rolled cheese enchiladas served with your choice of red or green chile.

Santa Fe Blue Enchiladas 19

Blue corn tortillas layered with shredded chicken, and monterey jack cheese, with charro beans, and posole.

Enchiladas de Colores 19

This comes with three enchiladas: one with chicken, cheese, green chile, one machaca, cheese with chile con queso, and one cheese with red chile.

Flautas de Colores 19

Three flautas: one chicken and cheese, one machaca and cheese, and one beef and cheese. Served with guacamole, sour cream, chile con queso, red, and green chile.



Our Famous Margaritas

Ultimate Margarita

16

Patrón Tequila, and Cointreau, Grand Marnier, lime, agave nectar, served over ice.

Silver Coin Margarita

16

Fresh citrus margarita with El Tesoro Tequila, and Cointreau, fresh lime juice, agave nectar, hand-shaken over rocks.

Pomegranate Margarita

16

Olmecca Altos Tequila, fresh lime juice, agave, and pomegranate juice.

Ruby Red Margarita

14

Casa Noble Silver Tequila, Triple Sec, fresh ruby red grapefruit juice, house-made sweet and sour, hand-shaken over rocks.

Purple Rain Margarita

16

Jose Cuervo Tradicional Tequila, Chambord, grapefruit, fresh lime juice, and agave.

Olson Margarita

14

Cazadores Reposado Tequila, muddled limes, and agave nectar, hand-shaken over rocks.

Cucumber Fresca Margarita

14

Heritage Maestro Dobel Reposado Tequila, fresh cucumber, lime, and agave nectar, hand-shaken over rocks.

Coconut Blue Mexico Margarita

14

Jose Cuervo Tradicional Tequila, Blue Curaçao, Coco López, and lime in a honey-coconut rimmed glass blended smooth.

Sunset Gold Margarita

16

Jose Cuervo Tradicional Reposado Tequila, house-made sweet and sour, orange juice, and a splash of Grand Marnier, hand-shaken over rocks.

Midori Margarita

14

Espolòn Blanco Tequila, Midori Melon Liqueur, house-made sweet and sour, and a splash of orange juice.

Frozen Mango Margarita

15

Olmecca Altos Tequila, Chamoy, and Tajín rim.

Garduño's House Margarita

10

Age-old recipe using 100% agave tequila served in a signature margarita glass on the rocks.

Coconut Margarita

14

One of our most popular Margaritas! Made with 100% Agave Monte Alban Tequila served in a toasted coconut flake, and honey rimmed glass blended smooth.

Prickly Pear Margarita

16

Herradura Silver Tequila, fresh prickly pear purée, house-made sweet and sour, hand-shaken over rocks.

Pink Cactus Margarita

16

Camarena Reposado Tequila, agave nectar, lime juice, and a splash of cranberry juice. Served straight up, rimmed with half sugar, and half salt.

Skinny Margarita

14

A traditional margarita while cutting out the calories. We use Patrón Silver, fresh-pressed lime, and stevia-monk fruit.

Jamaica Margarita

14

A floral margarita with Casa Noble Silver, fresh-pressed lime, and hibiscus syrup.

Blue Mexico Margarita

14

Casa Noble Silver, Blue Curaçao, fresh-pressed lime, and simple syrup.

The Don Margarita

60

Don Julio 1942, fresh-pressed lime, agave nectar, and a float of Grand Marnier Louis Alexandre.

Grand Gold Margarita

15

Heritage Single Barrel El Tesoro Reposado, Grand Marnier, fresh-pressed lime, and agave nectar.

Jalapeño Margarita

14

Mi Campo Blanco Tequila, muddled jalapeños, fresh lime juice, and agave nectar.

Blood Orange Margarita

15

Heritage Single Barrel El Tesoro Tequila, orange liqueur, and a mix of blood orange, and regular orange juice.

Wines

Sparkling Wine	Glass
Campo Viejo Brut Cava	10
Campo Viejo Brut Rosé	10
White Wine	Glass
Chateau Souverain Chardonnay	10
Cavit Moscato	10
Woodbridge Sauvignon Blanc	10
Woodbridge Pinot Grigio	10
Red Wine	Glass
Columbia Crest Merlot	10
Woodbridge Pinot Noir	10
Chateau Souverain Cabernet Sauvignon	11



Beer

Bottle & Can	8
XX Lager, XX Ambar, Bohemia, Carta Blanca, Corona	
Modelo Especial, Modelo Negra, Victoria, Bud Light	
Michelob Ultra, Coors Light, Budweiser	
Tecate (16oz)	9
Draft	9
Coors Light, Bud Light, Michelob Ultra, XX Lager,	
Modelo Especial, Modelo Negra, Santa Fe Brewing 7K IPA,	
Santa Fe Brewing Nut Brown, Santa Fe Brewing NMX,	
Steel Bender Mañana Hazy, Marble Cerveza	



Tequila Flights

Casamigos Flight	18	Don Julio Flight	20
Casamigos Blanco, Reposado, and Añejo		Don Julio Silver, Reposado, and Añejo	
Patrón Flight	19	Top Shelf Flight	50
Patrón Silver, Reposado, and Añejo		Clase Azul Reposado, Herradura Legend, Don Julio 1942	