

Rancho de Chimayó

300 Juan Medina Road
505.351.4444
Tues–Sun, 11:30 am–8 pm;
Breakfast, Sat & Sun, 8:30–10:30 am

 ranchodechimayo
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 ranchodechimayo.com

View Menu

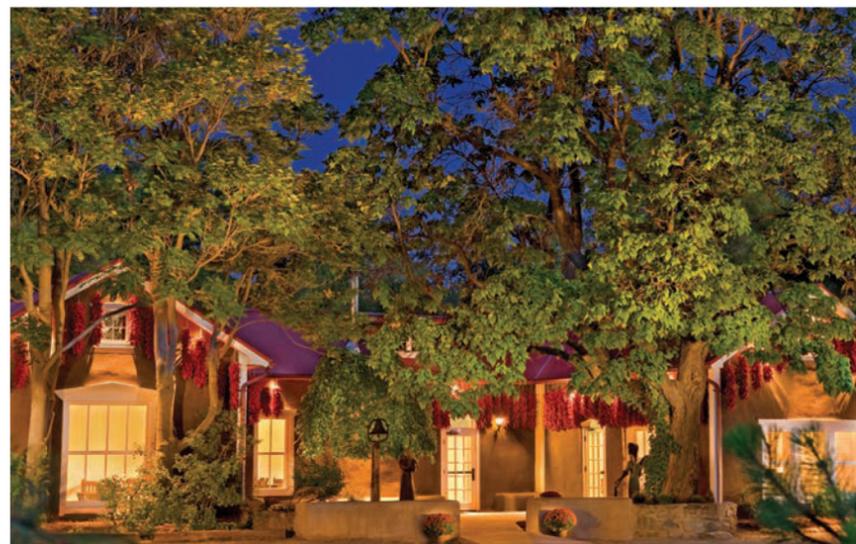


photo: Chris Corrie Photography

Celebrating 60 years as a New Mexico treasure and “A Timeless Tradition”! Rancho de Chimayó has been serving world-class, authentic New Mexican cuisine from recipes passed down for generations. Enjoy the atmosphere of intimate, cozy dining rooms and the scenic terraced patio, surrounded by the beauty of the colorful seasons in the Valley.

APPETIZERS & SPECIALTY SALADS

Bowl of Our Signature Green Chile Stew 12.25

Aguate Relleno 20
a tortilla bowl with mixed greens, avocado, tomatoes, and topped with chicken salad, your choice of salad dressing; with shrimp salad, 22

POPULAR MENU ITEMS

Carne Adovada (Rancho de Chimayó Specialty) 21.50
marinated pork cooked in red chile caribe sauce, served with rice and posole

Trout Almandine 26.55
a large rainbow trout grilled golden brown, topped with toasted almonds and a choice of a baked potato, french fries, or rosemary potatoes, served with calabacitas

Carne Asada 34
a grilled 8-ounce New York steak topped with vegetarian green chile and melted cheddar cheese, served with a rolled cheese enchilada, refried beans, and rice.

Steak Fajitas Al Estilo Chimayó 31
marinated steak or chicken strips and sautéed bell peppers and onions served with pico de gallo, guacamole, sour cream, beans, and warm flour tortillas; with chicken, 28

Combinación Picante 21.95
a combination plate with carne adovada, pork tamale, rolled cheese enchilada, beans, and posole, served with your choice of red or green chile

Sopaipilla Relleno 21.95
stuffed with your choice of shredded beef or shredded chicken, beans and spanish rice, topped with red or green chile, cheddar cheese, garnished with guacamole

POSTRES/DESSERT

Rancho's Famous Flan 7.50
a homemade baked custard with a caramelized top

Homemade Natillas 6.50
a traditional vanilla milk pudding topped with whipped cream and a hint of cinnamon



Culinary Treasure of New Mexico, Mrs. J

photo: Zina Jundi


View Menu
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BREAKFAST

Plain Croissant

Chocolate Croissant

Yogurt + Granola
plain greek yogurt, raspberry compote, house made granola

Breakfast Tacos
scrambled eggs, hashbrowns, choice of bacon, sausage or tofu, two corn tortillas, cotija cheese, side of chile

Croissant Sandwich
scrambled eggs, hashbrowns, choice of bacon, sausage, or tofu, cheddar cheese; avocado spread and chile available

Breakfast Burrito
scrambled eggs, hashbrowns, choice of bacon, sausage, or tofu, cheddar cheese; avocado spread and chile available

Avocado Toast
grilled sourdough, avocado spread, pickled red onions, cotija, two eggs your way; bacon available

Breakfast Bowl
quinoa, scrambled eggs, hashbrowns, sautéed tomatoes; choice of bacon, sausage or tofu; avocado spread and chile available

Breakfast Hash
cubed potatoes, bell pepper, choice of protein, and 2 eggs your way; avocado available

DINNER

French Fries

Tenders
bbq, buffalo or chipotle and ranch

Esquites
roasted corn, chipotle mayo, cotija, cilantro

The Court Chimi
refried beans, cheddar cheese, choice of protein, smothered with chile

Flautas La Reina
three flautas, choice of protein, lettuce, tomatoes, cotija, lime crema, pickled red onions

Más Fuerte
quinoa, choice of protein, guacamole, jicama slaw, cotija, bell peppers, lime crema, roasted corn

Brisket Sammy
shredded brisket, bbq sauce, cabbage slaw, on sourdough, and a dill pickle, served with fries

Tacos El Rey
chicken, barbacoa or tofu, Corn tortillas, jicama slaw, lime crema, pickled serrano, cotija + cilantro

Churritos
raspberry compote, dulce de leche

La Reina Mesita

1862 Cerrillos Road
573.489.1200



La Reina Mesita, formerly The Turquoise Trailer, has been revamped by Chef Carlos Ruvalcaba. Chef is bringing his own flare to the classics; The Brisket Sammy and Barbacoa Tacos are highlights of the new menu. With a new location, it is an exciting extension of El Rey's bar, La Reina.



PROUD PARTICIPANT

Reunity Resources

Palace

142 W Palace Avenue
505.919.9935
Open daily, 5–10 pm

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View Menu



Executive Chef Angel Franco invigorates this longtime Santa Fe retreat into a Modern American experience, with dishes inspired by his career in some of the most notable kitchens of the world. Sourcing ingredients from local farms and ranches, fresh seafood from the coasts and beyond, blending the familiar with the unexpected, arriving always at the memorable.



RAW

Tuna Tartare 15
maggi marinade, green onion, avocado, pecans, crispy quinoa

Hamachi Crudo 17
lemon, pistachio, mint, radish, olives

Beef Carpaccio 24

SMALLS

Whipped Ricotta 15
mushroom al ajillo, mojo verde, toasted country loaf

Mojo Shrimp 18
shallots, rajas, black garlic

Little Gem 16
green onion caesar, crispy sourdough, parmesan, spanish white anchovies

FLOUR + GRAIN

all pastas are hand made in house with imported Italian flour and local eggs from Cruz Ranch

Lamb Tagliatelle 28
merguez sausage, stewed tomato, mint

MEAT + FISH

Bone In Txuleta For Two 115
32oz ribeye, chimichurri, piquillo

Whole Branzino 40
served boneless, crushed tomato, olives, capers, onion

COMPLEMENTS

Crispy Brussels Sprouts 12
fish sauce caramel, cilantro, cashews

Smoked Potato Espuma 11
fingerlings, olive oil, parsley

SWEETS

Tres Leches Boudino 12
genoise, rum, crumble, whipped cream, cinnamon

Sticky Date Cake 12
caramel, vanilla ice cream



Hot Tropicx



COCKTAILS

Members Only 15
navy strength gin, manzanilla sherry, amaretto, house made orgeat, fresh lemon, grapefruit bitters, mint

In the Jungle 15
bourbon, allspice dram, caribbean pineapple, fresh lime, cane sugar, orange

La Hacienda 16
mezcal, blended aperitif, creme de pêche, fresh lime, pineapple, sugar cane mist

P.Y.T (Pretty Young Thing) 16
vodka, aperol, elderflower syrup, fresh squeezed lemon, honey, angostura bitters

House Old Fashioned 15
rye whisky, uruapan añejo mexican rum, demerara, orange, mole bitters

A Bay Bay 16
rum blend, coconut washed bitter, amaro montenegro, sweet vermouth, bay leaf, make it **A Sour**, 2

Hot Tropicx 16
habanero infused tequila, pineapple rum, amaro montenegro, pineapple gum, fresh lime

