

Aperitivos (Appetizers)

App Trio	\$19.75
Warm tortilla chips served with guacamole, our signature salsa & chile con queso.	
Guacamole and Tortilla Chips	\$11.65
Chile con Queso Small	\$9.45
Large	\$12.95
Nachos	\$9.45
Tortilla chips, refried beans, and cheddar cheese with fresh chopped jalapeños.	
Nachos Grande	\$15.95
All the above with guacamole, sour cream, lettuce, tomatoes, and olives.	
Salsa and Tortilla Chips	\$5.65
Burrell Tortilla	\$7.95
Flour tortilla topped with vegetarian green chile and cheddar cheese.	
With shredded beef or chicken.....	\$11.85
Cheese Quesadilla	\$9.15
A flour tortilla with cheddar cheese. Served with guacamole and sour cream.	
Steak Fajita Quesadilla	\$18.75
Your choice of grilled chicken or steak on two flour tortillas with cheddar	
Chicken Fajita Quesadilla	\$16.50
Bowl Green Chile Stew	\$11.25
Bowl of Tortilla Soup	\$11.25
Ensalada	\$5.00
A fresh dinner salad of mixed greens with your choice of dressing.	

**Tables of 6 or more may be charged an 18% gratuity. Separate checks
Will be charged a 20% gratuity. We have the right to refuse separate checks.**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness. Not responsible for chile that is too spicy/hot.

Grilled Items

Chimayó Steak	\$38.35
12 oz. rib-eye steak served with a choice of baked potato, French fries rosemary potatoes, calabacitas and a greens salad, with your choice of dressing.	
Carne Asada	\$31.85
A grilled 8oz. 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	\$28.65
Marinated steak strips and sautéed bell peppers and onions served with pico De gallo, guacamole, sour cream, beans, and warm flour tortillas.	
Chicken Fajitas	\$25.35
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 and a tossed green salad with your choice of dressing.	
Bistec Solomillo	\$22.40
A 10 oz. ground steak topped with red or green chile and melted cheese. Served with Spanish rice and calabacitas.	
Hamburger	\$15.25
Served with French fries. Add cheese \$1.50 add diced green chile \$2.25	
Fajita Wrap	\$19.75
A flour tortilla filled with beef steak strips, pepper jack cheese, sautéed bell peppers and onions. Served with guacamole, sour cream, beans and pico de Gallo.	

Specialty Salads

Chicken Fajita Salad	\$18.60
A crispy four tortilla bowl filled with fresh greens and topped with chicken Strips, sautéed peppers and onions, pepper jack cheese, sour cream, guacamole and your choice of dressing.	
Salmon Salad	\$18.60
A grilled salmon fillet on top of fresh greens, chopped tomatoes, cucumbers, and your choice of dressing.	
Aguacate Relleno	\$18.60
A tortilla bowl with mixed greens and topped with an avocado topped with chicken salad, and tomatoes. Your choice of salad dressing.	
Served with shrimp salad.	\$23.00

Comidas Nativas

Combinación Picante	\$20.95
A combination plate with carne adovada, pork tamale, rolled cheese enchilada, beans and posole served with your choice of red or green chile.	
Combinación Tradicional	\$19.50
A combination plate with cheese rolled enchilada, pork tamale, shredded beef taco, Spanish rice and beans. Served with your choice of red or green chile.	
Shrimp Enchilada	\$22.45
Three rolled blue corn tortillas filled with shrimp and topped with white cheddar cheese and pesto green chile. Served with black beans.	
Chile Rellenos	\$21.25
Two chiles stuffed with Monterey jack cheese and fried golden brown over vegetarian green chile and served with Spanish rice and calabacitas.	
Pollo al Estilo Chimayó	\$19.75
Two 6 oz. boneless chicken breast topped with a choice of red or green chile and cheese. Served with rice and calabacitas. *Also available with chile con queso.	
Sopaipilla Relleno	\$20.95
A sopaipilla stuffed with your choice of shredded beef or chicken, beans and Spanish rice. Topped with red or green chile, cheddar cheese and guacamole.	
Carne Adovada Burrito	\$21.25
Carne adovada wrapped in a flour tortilla topped with adovada sauce, and cheddar cheese. Served with refried beans and Spanish rice.	
Carne Adovada	\$20.00
Marinated pork cooked in red chile caribe sauce. Served with rice and posole.	
Plato con Rolled Flautas	\$19.75
Four lightly fried, rolled corn tortillas filled with your choice of shredded beef, chicken, or pork. Served with refried beans, rice, guacamole, sour cream, and salsa.	
Plato con Tacos	\$19.25
Three crisp corn tortilla shells filled with shredded beef or chicken, cheese, lettuce and tomatoes. Served with beans red or green chile, or salsa.	
Enchilada	\$16.50
Three corn tortillas layered with cheese, onions, and your choice of traditional or vegetarian red or green chile. Chicken or shredded beef \$2.95 extra.	
Burrito de Carne	\$18.00
Your choice of chicken, or shredded beef in a tortilla, topped with red or green chile and cheddar cheese. Served with rice and beans.	
Tostada Compuesta	\$18.80
Two crispy corn tortillas topped with refries, either shredded beef or chicken, Lettuce, tomatoes, olives. Served with rice, guacamole, salsa and sour cream.	

Platos Vegetarianos

Combinación Vegetariano	\$18.25
A meatless dish with a refried bean burrito, cheese enchilada, a zucchini and green chile tamale, topped with vegetarian red or green chile, cheese, served with rice.	
Vegetariano Pequin	\$18.00
A chile relleno, a refried bean and cheese taco, cheese enchilada, Spanish rice and calabacitas. Served with your choice of vegetarian red or green chile.	

Postres

White Chocolate Raspberry Cheesecake	\$9.00
A creamy cheesecake topped with a raspberry topping on a chocolate graham cracker crust.	
Dulce de Leche Cheesecake	\$9.00
A creamy cheesecake with a swirled in caramel on a graham cracker crust.	
Flan	\$6.75
A homemade baked custard with a caramelized top, A Rancho de Chimayo Specialty.	
Natillas	\$6.25
A traditional vanilla milk pudding topped with whipped cream and a hint of cinnamon.	
Chocolate Piñon Mocha Mousse	\$9.00
A rich chocolate mousse with a hint of Kahlua, toasted piñon and topped with whipped cream.	
Ice Cream/Sherbert	\$3.75

Stay at the Hacienda

Escape from the stress of modern life and wander back in time to this quiet country retreat dating back over a hundred years. This restored adobe home offers seven cozy Victorian-style guest rooms each opening onto an enclosed private garden. Immerse yourself in old world charm - disconnect and recharge your soul by returning to a simple way of life in the Hacienda.

Call 505 351-2222

Shop our Tiendita

TAKE HOME A TASTE OF RANCHO DE CHIMAYÓ!

Shop in our Country Store today, or go online and have these items delivered to your home!

Here are a few of our most popular items in our Country Store:
Rancho de Chimayó Salsa • Green Chile • Red Chile • Carne Adovada Sauce

Roasted Piñon Coffee • Prickly Pear Cactus Syrup
Rancho Green Chile Powder - MILD or HOT
Rancho Red Chile Powder - REGULAR OR EXTRA HOT
Rancho de Chimayó honey • Blue Corn Pancake Mix • Sopapilla Mix

Our Country Store is OPEN from 11:30 am to 8 pm