



BRUNCH

APPETIZERS

CHIPS, SALSA, GUACAMOLE 9 VG, V, GF, DF
RED SALSA, GREEN SALSA, HAND CRUSHED GUACAMOLE, CHIPS

CEVICHE* 15 GF, DF
SHRIMP CEVICHE WITH LIME SERRANO CHILE AGUACHILE, CILANTRO, AVOCADO, ORANGE, RADISH SALAD, FIRE ROASTED TOSTADA

QUESO FUNDIDO 10 GF
MELTED CHEESE BLEND, CHORIZO, PICO DE GALLO, HAND MADE TORTILLAS

PUMPKIN SOUP 8 VG, GF
CARAMELIZED SQUASH, CRISPY MASA, HERBS

SALADS

ORANGE & JICAMA 10 VG, GF, DF
NOPALES, MINT, MIXED GREENS, CHAMPAGNE VINAIGRETTE

CORN SALAD 12 VG, GF
BABY ROMAINE LETTUCE, CHILE LIME VINAIGRETTE, CRISPY CORN, BABY HEIRLOOM TOMATO, RADISH, COTIJA CHEESE

CAESAR SALAD*11 VG
ROMAINE HEARTS, CROUTONS, LEMON, SHAVED MANCHEGO CHEESE, CAESAR DRESSING

SIDES

RANCHO PAPAS 6.5 VG, GF
HEIRLOOM FINGERLING POTATOES, CHIMAYO CREMA, COTIJA CHEESE, GREEN ONIONS

RANCHERO BEANS & RICE 5 GF
SLOW COOKED BEANS WITH PORK, BUTTERED CORN RICE

LOCAL VEGGIES 4 VG, V, GF, DF
SEASONAL, CHANGES DAILY

COCKTAILS

GHOST RANCH BLOODY MARY 8
VODKA, TOMATO JUICE, HOUSE SPICES, WORCESTERSHIRE, HORSERADISH SUB JALAPENO-INFUSED TEQUILA +1

MIMOSA 7
FRESH SQUEEZED ORANGE JUICE, SPARKLING WINE

PRICKLY PEAR BELLINI 8
PRICKLY PEAR PUREE, SPARKLING WINE

APEROL SPRITZ 8
APEROL, SPARKLING WINE, CLUB SODA

KENTUCKY COLD BREW 9
BOURBON, GIFFARD BANANA, CINNAMON SYRUP, COLD BREW, CREAM

GF GLUTEN-FREE VG VEGETARIAN
V VEGAN DF DAIRY-FREE

BRUNCH SPECIALTIES

CAST IRON BLUE CORN PANCAKE 10 VG
WHIPPED CREAM, HONEY, TOASTED PEPITAS, DEHYDRATED CORN

CHICKEN CHILAQUILES* 12 GF
TOMATILLO AND SERRANO SAUCE WITH OAXACA CHEESE, AVOCADO, SCALLIONS, RADISH, CREMA, AND SUNNY SIDE UP EGG

CHILE COLORADO CHILAQUILES* 12 GF
RED PORK SAUCE WITH OAXACA CHEESE, AVOCADO, SCALLIONS, RADISH, CREMA, AND SUNNY SIDE UP EGG

GREEN TOMATILLO BREAKFAST BURRITO 11
CHICKEN, BEANS, CHEESE AND EGGS, CREMA AND AVOCADO

RED ADOBO BREAKFAST BURRITO 11
CHICKEN, BEANS, CHEESE AND EGGS, PICO AND HEIRLOOM TOMATOES

GHOST RANCH BREAKFAST* 12 GF
BLUE CORN QUESADILLA, BRAISED GREENS, BEANS, ADOBO PORK, SUNNY SIDE UP EGGS, PICO DE GALLO, AVOCADO, CRISPY PARSLEY AND CHRISTMAS SAUCE



TACO PLATTERS

SERVED WITH RANCHERO BEANS & RICE, HANDMADE TORTILLAS, SALSAS, AND GUACAMOLE

CHILE COLORADO, BRAISED PORK, CHIMAYO CHILE 18 GF

MESQUITE GRILLED SWORD FISH 23 GF

MESQUITE GRILLED FLANK STEAK* 23 GF



ENCHILADAS

SERVED WITH RANCHERO BEANS & RICE

VEGETABLE, CALABACITAS, SQUASH PUREE 16 VG, V, GF
RED OR GREEN SAUCE

GRILLED CHICKEN 18 GF
GREEN SAUCE

CHILE COLORADO, BRAISED PORK, CHIMAYO CHILE 17 GF
RED SAUCE

HOUSE SPECIALTIES

CHILE RELLENO (STEAMED) 16 VG, GF
MUSHROOM DUXELLES, GOAT CHEESE SAUCE, CHIMAYO CHILE, CRUNCHY LEEK SALAD

AZTEC CAKE 16 GF
LAYERED TORTILLAS, PULLED CHICKEN, ROASTED GREEN CHILE, SWEET CORN, CHEESE BLEND

PLATO VEGANO 15 VG, V, GF
COCONUT CILANTRO CREAM, SONORAN WHEAT BERRIES, CHIPOTLE CASHEW CREAM, SEASONAL VEGETABLES

WOOD FIRED GRILL

GRILLED TROUT* 31
CHULA SEAFOOD TROUT, LEMON CORIANDER BEURRE BLANC, SONORAN WHEAT BERRIES, SHAVED VEGETABLE SALAD

GREEN CHILE BURGER* 14
7 OZ. PRIME BEEF PATTY WITH GREEN CHILE, WHITE CHEDDAR, CHIMAYO MAYO, YOUR CHOICE OF SIDE.

STEAK & EGGS* 18.50 GF
CHEESE ENCHILADA, VEGETABLES, CHIMAYO CHILE SAUCE

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.