

MODERN

GHOST RANCH

SOUTHWEST CUISINE

ALL DAY

APPETIZERS

CHIPS, SALSA, GUACAMOLE VG, V, GF, DF 10
 RED SALSA | GREEN SALSA
 HOUSE MADE GUACAMOLE | CHIPS

SHRIMP AGUACHILE* DF, GF 16
 LIME CURED SHRIMP | CHILTEPIN
 RED ONION | CUCUMBER | CILANTRO
 TOMATILLO AGUACHILE | AVOCADO | CHIPS

QUESO FUNDIDO GF 12
 CHEESE BLEND | SCHREINER'S CHORIZO
 PICO DE GALLO | HAND MADE TORTILLAS

BUTTERNUT SQUASH SOUP VG GF 9
 CANDIED SQUASH AND FRIED PARSLEY

CHEESE CRISP 15
 SCHREINER'S CHORIZO | BEANS | OAXACA CHEESE
 MARKET VEGGIES | AVOCADO | CHIMI CREMA

POTATO TACOS(3) VG DF GF 12
 CRISPY CORN TORTILLA | SMASHED IDAHO POTATOES
 CHIMAYO SAUCE | TOMATO CHILTEPIN SALSA

SALADS

CORN SALAD VG, GF 13
 BABY ROMAINE LETTUCE | RADISH
 CRISPY CORN | BABY HEIRLOOM TOMATO
 RED ONION | COTIJA CHEESE
 CHILE LIME VINAIGRETTE

SOUTHWESTERN SALAD 14
 ROMAINE LETTUCE | SCHREINER'S CHORIZO
 FRIJOLE CHARROS | CUCUMBER
 BABY TOMATOES | AVOCADO
 PEPITAS | TORTILLA STRIPS
 PICKLED TOMATILLO VINAIGRETTE

SIDES

RANCHO PAPAS VG, GF 7
 HEIRLOOM FINGERLING POTATOES
 CHIMAYO CREMA | COTIJA CHEESE
 GREEN ONIONS

FRIJOLE CHARROS & RICE 6
 SLOW COOKED BEANS WITH CHORIZO
 BUTTERED RICE | CORN | OAXACA CHEESE

LOCAL VEGGIES VG, V, GF, DF 6
 SEASONAL-CHANGES DAILY

DESSERTS

DATE CAKE VG 12
 WARM TOFFEE CAKE | TOASTED PISTACHIO
 HORCHATA SEMIFREDDO
 CHILI CHOCOLATE & ORANGE TUILE

SEASONAL TART VG 12
 TANGY FRUIT TART | MEZCAL SAUCE
 FRESH FRUIT | MASCARPONE WHIP
 COCONUT | MINT

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TACO PLATTERS
 SERVED WITH FRIJOLE CHARROS & RICE
 HANDMADE TORTILLAS, SALSAS & GUACAMOLE

ENCHILADAS
 SERVED WITH FRIJOLE CHARROS & RICE
 TOPPED WITH CHEESE, CREMA & SLAW

CHIMAYO CHILE BRAISED PORK GF 21

MESQUITE GRILLED SWORD FISH GF 26

MESQUITE GRILLED FLANK STEAK* GF 26

SEASONAL VEGETABLE GF 17
 RED OR GREEN SAUCE

ROASTED CHICKEN GF 19
 GREEN SAUCE

CHIMAYO CHILE BRAISED PORK GF 19
 RED SAUCE

HOUSE SPECIALTIES

CHILE RELLENO (STEAMED) VG, GF 18
 MUSHROOM DUXELLES | GOAT CHEESE SAUCE
 CHIMAYO CHILE | CRUNCHY LEEK SALAD

AZTEC CAKE GF 18
 LAYERED TORTILLAS | PULLED CHICKEN
 ROASTED GREEN CHILES | SWEET CORN | CHEESE BLEND
 AND CREMA

PLATO VEGANO VG, V, GF 17
 BORRACHA LEEK SAUCE,
 CHARCOAL ROASTED ROOT VEGETABLES AND CHIPOTLE
 COCONUT SAUCE

WOOD FIRED GRILL

GRILLED TROUT 25
 CHULA SEAFOOD TROUT | PORK BELLY
 CRISPY GARBANZO BEAN HASH | SHISITOS | PICKLED ROMANESCO
 SMOKED BUTTER SAUCE | PARSLEY & PICKLED RED ONION SALAD

POLLO ASADO GF 26
 GRILLED TWO WASH RANCH HALF CHICKEN
 CREAMY HAYDEN FLOUR MILLS POLENTA | GREEN CHILE JUS
 SWEET POTATO HASH | ROASTED CIPPOLINI ONION

GREEN CHILE BURGER* 17
 7 OZ. PRIME BEEF PATTY | GREEN CHILES | WHITE CHEDDAR
 CHIMAYO AIOLI | CHOICE OF SIDE

SAMPLER PLATTER* GF 25
 GRILLED SKIRT STEAK | ONE PORK ENCHILADA
 ONE CHICKEN ENCHILADA | CHEESE FILLED CHILE RELLENO

COWBOY STEAK* GF 35
 14 OZ. PRIME RIBEYE | CRISPY FINGERLING POTATOES | ROASTED TOMATOES
 CHIMAYO CHILE SAUCE | BUTTERED LEEKS | FINE HERBS

GF GLUTEN-FREE

VG VEGETARIAN

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

V VEGAN

DF DAIRY-FREE

*WE ARE HAPPY TO ACCOMMODATE DIETARY REQUESTS. PLEASE ASK YOUR SERVER HOW WE CAN MODIFY YOUR DISH.