

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.

BEVERAGES



COCKTAILS



☼ GHOST RANCH MARGARITA 9

CUERVO TRADICIONAL BLANCO TEQUILA
TRIPLE SEC | HOUSE MADE MIX

☼ CHILTON 10

DEEP EDDY GRAPEFRUIT VODKA | LEMON
HONEY | SODA | CASCABEL SPICE

PINA PICANTE 10

JALAPENO-INFUSED TEQUILA
ANCHO REYES VERDE | PINEAPPLE |
LIME

CHIMAYO 11

SUERTE REPOSADO TEQUILA
BLACKBERRIES | CINNAMON
LEMON | APPLE CIDER

GHOST TOWN 12

GRAND CANYON RUM | HIBISCUS | LIME
CILANTRO | CORN KERNELS | AQUAFABA

TUMBLEWEED 12

THUMB BUTTE RODEO RYE | TUACA
CINNAMON SYRUP | MOLE BITTERS

☼ PRICKLY PEAR
FROSE 'RITA 10

BLANCO TEQUILA | ROSE
PRICKLY PEAR | LIME

NON-ALCOHOLIC



PRICKLY PEAR SPARKLER 5

PRICKLY PEAR | MINT | LEMONADE

CINNAMON APPLE CIDER 5

APPLE CIDER | CINNAMON | LEMON

CUCUMBER BASIL COOLER 5

CUCUMBER | BASIL | LEMONADE

SOFT DRINKS 2.75 HOMEMADE-LEMONADE 3

\$1 REFILL

TOPO CHICO 3 FIJI WATER 3

MAYA ICED TEA 2.75 FRENCH PRESS 4

WHITE

☼ PROVISIONER WHITE BLEND 8

ON TAP: CAMP VERDE, ARIZONA

BOTTEGA VINAIA PINOT

GRIGIO 10/35
TRENINO, ITALY

VINUM CHENIN BLANC 9/32

MONTEREY, CALIFORNIA

MOHUA SAUVIGNON

BLANC 10/35
MARLBOROUGH, NEW ZEALAND

BOREALIS WHITE BLEND 9/32

WILLAMETTE VALLEY, OREGON

☼ BERNIER UNOAKED

CHARDONNAY 9/32
LOIRE, FRANCE

AVIARY CHARDONNAY 11/38

NAPA VALLEY, CALIFORNIA

SPARKLING
& ROSE

☼ JP CHENET BLANC DE BLANC 8/28

SOUTHERN FRANCE

MERCAT CAVA BRUT ROSE 10/35

BARCELONA, SPAIN

☼ COTES DU RHONE 10/34

RHONE, FRANCE

RED

☼ PROVISIONER RED BLEND 8

ON TAP: CAMP VERDE, ARIZONA

TEMBO PINOT NOIR 10/35

CALIFORNIA

☼ CASA MADERO MERLOT 10/35

COAHUILA, MEXICO

☼ ANCIANO 5YR TEMPRANILLO 10/35

VALDEPENAS, SPAIN

BOXHEAD SHIRAZ 9/32

MCLAREN VALE, AUSTRALIA

AVATAR MALBEC 9/32

MENDOZA, ARGENTINA

VALRAVN OLD VINE

ZINFANDEL 12/42
SONOMA, CALIFORNIA

UPPERCUT CABERNET

SAUVIGNON 11/38
NAPA VALLEY, CALIFORNIA

CANS & BOTTLES

ACE PEAR CIDER 5

CALIFORNIA

PHX BEER CO. IPA 5

ARIZONA

MICHELOB ULTRA 4

MISSOURI

LONE STAR 4

TEXAS

PACIFICO 5

MEXICO

SAN TAN HEFEWEIZEN 4.5

ARIZONA

SHINER BOCK 5

TEXAS

AZ TRAIL PALE ALE 5

PINE, ARIZONA

LA CUMBRE ELEVATED IPA 7

16 OZ CAN: NEW MEXICO

STELLA ARTOIS 5

BELGIUM

NEWCASTLE BROWN ALE 5

ENGLAND

DRAFT BEER \$6/PINT

MODELO ESPECIAL

MEXICO

PAPAGO ORANGE

BLOSSOM

ARIZONA

FOUR PEAKS

KILT LIFTER

ARIZONA

THE BEER SHOP CO. CHURCH

MUSIC JUICY IPA

ARIZONA

MOTHER ROAD. TOWER STATION

IPA. ARIZONA

ROTATING SEASONAL \$7/PINT

ASK YOUR SERVER!

☼ HAPPY HOUR
EVERYDAY
3-6 PM

\$6 SELECT WINES +
COCKTAILS + WELL DRINKS
\$1 OFF BEER
\$3 OFF ALL APPETIZERS