

BRUNCH

APPETIZERS

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

STREET STYLE ESQUITES 8 VG, GF  
ROASTED CORN OFF THE COBB |  
COTIJA CHEESE | MEXICAN CREMA |  
CHIMAYO AIOLI | CILANTRO | TAJIN

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

POZOLE 13  
RED CHILI PORK STEW | HOMINY | CABBAGE |  
RADISHES | AVOCADO | CILANTRO

CHEESE CRISP 13  
SCHREINER'S CHORIZO | BEANS | AVOCADO |  
OAXACA CHEESE | PICO | CHIMI CREMA

POTATO TACOS (3) 13 VG, GF  
CRISPY CORN TORTILLA | CHIMAYO SAUCE |  
SMASHED IDAHO POTATOES | CREMA |  
TOMATO CHILTEPIN SALSA

FISH AGUACHILE 16  
MARKET FISH | CUCUMBER | AVOCADO |  
CILANTRO | JALAPEÑO | PICKLED ONIONS |  
WATERMELON RADISH | SALSA VERDE

COCTEL DE CAMARON 16  
WILD MEXICAN SHRIMP | CHILLED TOMATO BROTH |  
PICO | SLICED AVOCADO | CHIPS

SALADS

ADD PROTEIN:  
PULLED CHICKEN 6  
GRILLED SHRIMP, GRILLED STEAK 8

GRILLED CAESAR SALAD 12  
CHARRED HEARTS OF ROMAINE |  
PARMESAN CRISP | GRILLED NOBLE BREAD |  
SOUTHWEST CAESAR DRESSING

CITRUS SALAD 12  
BABY ARUGULA | AZ CITRUS | QUINOA |  
CANDIED PEPITAS | GOAT CHEESE | AVOCADO |  
WATERMELON RADISHES | CUCUMBERS |  
AVOCADO | CITRUS VINAIGRETTE

COCKTAILS

GHOST RANCH BLOODY MARY 7  
VODKA | TOMATO JUICE | HOUSE SPICES |  
WORCESTERSHIRE | HORSERADISH  
SUB CHILI DE ARBOL INFUSED TEQUILA +1

MIMOSA 7  
FRESH SQUEEZED ORANGE JUICE | SPARKLING WINE

PRICKLY PEAR BELLINI 7  
PRICKLY PEAR PUREE | SPARKLING WINE

DIRTY HORCHATA 9  
SPICED RUM | HORCHATA | ALMOND MILK |  
BITTERS | CINNAMON

MODELO MICHELADA 5  
HOUSE MADE MICHELADA MIX  
SERVED WITH DRAFT MODELO

BOTTLE CHAMPAGNE 18  
WITH FRESH OJ  
ADD: \$4 PRICKLY PEAR BELLINI



BRUNCH SPECIALTIES

TRES LECHES FRENCH TOAST 14  
NOBLE BRIOCHE BREAD |  
CINNAMON CREAM | AGAVE CREME ANGLAISE |  
FRESH STRAWBERRIES |  
WHITE CHOCOLATE CRUMBLES  
+ BACON 3

CHILAQUILES\* 16 GF  
OAXACA CHEESE | RADISH | CREMA |  
SUNNY SIDE UP EGGS  
CHOICE OF:  
CHICKEN IN TOMATILLO SAUCE  
- OR -  
PORK IN CHIMAYO CHILE SAUCE

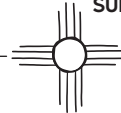
GHOST RANCH BENEDICT 16  
ROASTED GREEN CHILE CORNBREAD |  
HOUSEMADE GUACAMOLE |  
SCHRIENERS CHORIZO | POACHED EGGS |  
CHIPOTLE HOLLANDAISE SAUCE

GREEN TOMATILLO  
BREAKFAST BURRITO 14  
CHICKEN | BEANS | SCRAMBLED EGGS |  
OAXACA CHEESE | CREMA

RED ADOBO  
BREAKFAST BURRITO 14  
PORK | BEANS | SCRAMBLED EGGS |  
OAXACA CHEESE | PICO DE GALLO |  
HEIRLOOM TOMATOES

GHOST RANCH BREAKFAST 16 GF  
QUESADILLA | BRAISED GREENS |  
ADOBO PORK | SUNNY SIDE UP EGGS |  
BEANS | PICO DE GALLO |  
CRISPY PARSLEY | CHRISTMAS SAUCE

STEAK & EGGS 12  
BISTEC A CABALLO MESQUITE GRILLED  
SKIRT STEAK | POTATO CAKE | CARAMELIZED  
ONIONS | HEIRLOOM CHERRY TOMATOES |  
SUNNY SIDE UP EGG | GREEN OR RED SAUCE



TACO PLATTERS

SERVED WITH FRIJOLAS CHARROS  
& RICE HANDMADE TORTILLAS,  
SALSAS & GUACAMOLE

CHIMAYO CHILE  
BRAISED PORK 22 GF

MESQUITE GRILLED  
SWORD FISH 25 GF

MESQUITE GRILLED  
TOP SIRLOIN STEAK\* 25 GF

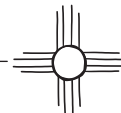
ENCHILADAS

SERVED WITH  
FRIJOLAS CHARROS & RICE

SEASONAL VEGETABLES 20 GF  
RED OR GREEN SAUCE

ROASTED CHICKEN 22 GF  
GREEN SAUCE

CHIMAYO CHILE  
BRAISED PORK 22 GF  
RED SAUCE



HOUSE SPECIALTIES

CHILE RELLENO (STEAMED) 19 VG, GF  
MUSHROOM DUXELLE | GOAT CHEESE SAUCE  
CHIMAYO CHILE | CRUNCHY LEEKS

AZTEC CAKE 22 GF  
LAYERED TORTILLAS | PULLED CHICKEN  
ROASTED GREEN CHILES  
SWEET CORN | CHEESE BLEND | CREMA

PLATO VEGANO 20 VG, V, DF  
CRISPY AZ TOFU | ADOBO VEGETABLES  
CRISPY CAULIFLOWER | WILD MUSHROOMS  
QUINOA CRUNCH | ROMESCO VERDE SAUCE

WOOD FIRED GRILL

GRILLED RAINBOW TROUT 30  
CHULA SEAFOOD RAINBOW TROUT  
BUTTER BRAISED LEEKS  
CONFIT FINGERLING POTATOES/HUITLACOCHÉ |  
ROASTED POBLANOS | CAPERS  
CRISPY PARSLEY | BROWN BUTTER  
PRESERVED LEMON EMULSION

GREEN CHILE BURGER\* 19  
7 OZ. PRIME BEEF PATTY | GREEN CHILES  
WHITE CHEDDAR | CHIMAYO AIOLI  
CHOICE OF SIDE

SIDES

RANCHO PAPAS 7 VG, GF  
HEIRLOOM FINGERLING POTATOES |  
CHIMAYO CREMA | COJITA CHEESE |  
GREEN ONION

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

LOCAL VEGGIES 7 VG, V, GF, DF  
SEASONAL - CHANGES DAILY

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

GF GLUTEN-FREE V VEGAN  
VG VEGETARIAN DF DAIRY FREE

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