

BRUNCH MENU
SAT & SUN | 11AM-3PM



APPETIZERS

CHIPS, SALSA, GUACAMOLE 10 VG, V, GF, DF
RED SALSA | GREEN SALSA |
HOUSEMADE GUACAMOLE | CHIPS
SALSAS, CHIPS REFILL 2 | GUACAMOLE REFILL 4

STREET STYLE ESQUITES 10 VG, GF
ROASTED CORN OFF THE COBB |
COTIJA CHEESE | MEXICAN CREMA |
CHIMAYO AIOLI | CILANTRO | TAJIN

QUESO FUNDIDO 13 GF
CHEESE BLEND | SCHREINER'S CHORIZO |
PICO DE GALLO | HAND MADE TORTILLAS

POZOLE 14
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

SHRIMP AGUACHILE* 16
MEXICAN SHRIMP | CUCUMBER | AVOCADO |
JICAMA | PICKLED ONIONS | HEIRLOOM TOMATOES |
CILANTRO | HABANERO MANGO SAUCE

SALADS

ADD PROTEIN:
MARINATED TOFU 6 GRILLED CHICKEN 8
GRILLED SHRIMP 9 GRILLED STEAK 12

LITTLE GEM SALAD 12
HEIRLOOM TOMATOES | ROASTED CORN | BACON |
GREEN CHILE | AVOCADO | COTIJA CHEESE |
JALAPENO BUTTERMILK DRESSING

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

COCKTAILS

MARGARITA FLIGHT 18
GR MARGARITA | SEASONAL FROZEN MARG |
PRICKLY PEAR FROSE

GHOST RANCH BLOODY MARY 9
VODKA | HOUSEMADE MIX | HOUSE SPICES |
WORCESTERSHIRE
SUB CHILI DE ARBOL INFUSED TEQUILA +1

MIMOSA 8 | 18 BOTTLE
CHAMPAGNE | FRESH OJ

PRICKLY PEAR BELLINI 8 | 18 BOTTLE
CHAMPAGNE | PRICKLY PEAR PUREE

DIRTY HORCHATA 10
SPICED RUM | HOMEMADE HORCHATA |
BITTERS | CINNAMON

MODELO MICHELADA 5
HOUSE MADE MICHELADA MIX
SERVED WITH DRAFT MODELO

BRUNCH SPECIALTIES

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

CHILAQUILES* 18 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 16
CHICKEN | BEANS | SCRAMBLED EGGS |
OAXACA CHEESE | CREMA

RED ADOBO BREAKFAST BURRITO 16
PORK | BEANS | SCRAMBLED EGGS |
OAXACA CHEESE | PICO DE GALLO |
HEIRLOOM TOMATOES

GHOST RANCH BREAKFAST* 17 GF
QUESADILLA | BRAISED GREENS |
ADOBO PORK | SUNNY SIDE UP EGGS |
BEANS | PICO DE GALLO |
CRISPY PARSLEY | CHRISTMAS SAUCE

STEAK & EGGS* 19
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 23 GF

MESQUITE GRILLED SWORD FISH* 25 GF

MESQUITE GRILLED SKIRT 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) 20 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
ACHIOTE MARINATED ORGANIC TOFU |
SEASONAL VEGETABLES | RED QUINOA |
MOLE VERDE | CHIPOTLE SAUCE

WOOD FIRED GRILL

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

GREEN CHILE BURGER* 20
7 OZ. ROVEY FARMS WAGYU BEEF |
GREEN CHILES | WHITE CHEDDAR |
CHIMAYO AIOLI | GHERKIN PICKLES |
CHOICE OF SIDE

SIDES

RANCHO PAPAS 8 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.

GHOSTRANHAZ.COM @GHOSTRANHAZ

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE | CHARGE OF \$1.25 ON TO-GO ORDERS

v. 2022-12