

APPETIZERS

Chips and Salsa – homemade chips and salsa \$2.75

Add guacamole – \$4

Old Town Nachos – tortilla chips topped with ground sirloin or chicken, lettuce, tomatoes, pinto beans, chile con queso, sour cream, guacamole and homemade salsa \$7

Taquitos – 4 beef or chicken taquitos served with guacamole, sour cream and homemade salsa \$6

Quesadilla – grilled flour tortilla filled with shredded cheddar-jack cheese served with sour cream, guacamole and homemade salsa \$5
Add veggies, chicken or popcorn shrimp – \$2

Rio Grande Chicken Tenders – 4 fried chicken fingers tossed with Cajun style hot sauce served with Ranch or Bleu Cheese dipping sauce \$7.50

Home-Made Onion Rings – 6 beer battered onion rings hand-dipped and made fresh for every order \$4 Order of 12 \$6

Southwestern Shrimp Cocktail – 5 large shrimp with our special spicy cocktail sauce, avocado and lime \$8.50

ASK YOUR SERVER ABOUT OUR PIZZA MENU!

SOUPS

Tortilla Soup – grilled and diced breast of chicken in a savory broth with fresh vegetables and crispy tortilla strips \$3

Soup of the Day – ask your server for today's choice \$3

THE GREENS

Choice of dressings: Ranch, Bleu cheese, Honey-lemon & cilantro vinaigrette, Raspberry vinaigrette, Italian, Caesar, and Oil & Vinegar.

Cobb Salad – diced turkey, bacon, eggs, tomatoes and bleu cheese crumbles served on a bed of romaine lettuce \$7

Napolitos Salad – marinated cactus leaves, artichoke hearts, hearts of palm and pine nuts served on a bed of mixed greens with honey-lemon and cilantro vinaigrette \$6.75

Caesar Salad – fresh romaine lettuce tossed with grated parmesan and our own Caesar dressing \$5.50

Add chicken – \$2

Crispy Chicken Salad – fresh romaine lettuce, sliced tomatoes, topped with crispy chicken strips \$6.50

Buffalo Chicken Salad – chicken tenders tossed with Cajun hot sauce and served over a bed of mixed greens with bleu cheese crumbles, mushrooms, tomatoes, hard-boiled egg, and bleu cheese dressing \$8

Fiesta Salad – pinto beans, pico de gallo, shredded Jack cheese, guacamole and turkey cubes on a bed of mixed greens, served with homemade salsa \$8

Popeye Salad – spinach leaves with bleu cheese crumbles, dried cranberries, sliced strawberries, walnuts and chopped egg with honey-lemon and cilantro vinaigrette \$7

Veggie Delight – mixed greens topped with Chef's sautéed veggies \$6

House Salad – tomato and cucumber slices on a bed of mixed greens \$4

Fajita Salad – choice of marinated steak or chicken grilled with bell peppers and onions on top of mixed greens, inside a crispy tortilla bowl, topped with pinto beans, guacamole, sour cream, shredded cheese, diced tomatoes and black olives \$7.50

ENTREES

THE REDS

Black Angus Ribeye – grilled 12 oz. Black Angus ribeye steak topped with 2 onion rings served with vegetable and choice of potato or rice \$22

Black Angus NY Strip – grilled 12 oz. Black Angus NY strip steak topped with 2 onion rings, served with vegetable and choice of potato or rice \$21

Surf and Turf – grilled 8 oz. sirloin steak with sautéed shrimp, served with vegetable and choice of potato or rice \$19

Albuquerque Bar & Grill Cheeseburger - a grilled ½ lb. ground sirloin patty, topped with American cheese and served on a whole wheat bun with lettuce, tomato, onion and pickle served with French fries \$6.75

Add green chile .50 Add sautéed mushrooms .50 Add bacon \$1

Zuni Meatloaf – meatloaf with native favorites of corn, zucchini, cilantro and chile in the mix, served with vegetable and choice of potato or rice \$9

THE NOT SO REDS

Coconut Shrimp – 8 deep-fried coconut shrimp served with choice of potato \$12

Southwest Salmon – grilled 8 oz. salmon fillet served with mango salsa, vegetable and choice of potato or rice \$16

Grilled Halibut – grilled to perfection, served with vegetable and choice of potato or rice \$17

Ruby Red Trout – New Mexico red trout, seasoned and pan-seared in a lime-tequila butter sauce, served with vegetable and choice of potato or rice \$15

Shrimp and Scallop Penne – shrimp and scallops sautéed in garlic herb butter, served atop penne pasta with roasted garlic cream sauce and Parmesan cheese \$14

Tuscan Chicken – grilled boneless breast of chicken with fresh rosemary marinade, topped with spinach, roasted tomatoes and five cheeses, served with garlic herb penne and vegetable \$14

Paella Castellano – a cast iron skillet filled to the brim with saffron rice, Andouille sausage, pork, chicken, shrimp, garbanzo beans and vegetables \$16

THE RED AND GREENS

Tres Amigos – 3 tacos overflowing with the flavors of seasoned ground beef, chicken, or fish, shredded lettuce, diced tomatoes, onion, and shredded cheese served with pinto beans and rice \$6

Enchiladas Encantadas – corn tortillas layered with your choice of chicken, beef or cheese, topped with cheese, red or green chile and served with pinto beans and rice \$7.50

Chicken Ranchero – grilled chicken breast topped with the house ranchero sauce, served with pinto beans and rice \$8

Fajitas – your choice of marinated steak or chicken grilled with bell peppers and onions, served with flour tortillas, shredded cheese, guacamole, sour cream, homemade salsa and pinto beans \$8.50
Substitute shrimp, add \$2

'Burque Burrito – your choice of grilled steak, chicken or carne adovada wrapped in a flour tortilla topped with shredded cheese, red or green chile, and served with pinto beans \$7.75

KIDS MEALS

Peanut Butter & Jelly Sandwich – like mom makes served with chips \$3

Little Amigo – 1 beef or chicken taco served with pinto beans and Spanish rice \$3.50

Kid's-A-Dilla – a flour tortilla grilled with cheddar-Jack cheese served with French fries \$4

Crazy Corn Dog – a batter dipped corn dog on a stick served with French fries \$4

Grilled Cheese Sandwich – cheddar cheese grilled between 2 slices of Texas toast served with French fries \$4

Chicken Finger Plate – three breaded chicken fingers served with ranch dressing and French fries \$5.50

PIZZA

Made to order
Available 11 am -10 pm

12" Pizza with two toppings - Just \$9
Add more toppings for \$1.50 each

Toppings: Pepperoni, Sausage, Ham,
Onions, Mushrooms, Green Chile,
Artichoke Hearts, Green Bell peppers,
Black Olives, Tomatoes, Pineapple,
Extra Cheese

Allow 35 minutes for preparation

Our Margaritas go great with pizza!

BEVERAGES

Small Milk \$1.50

Large Milk \$2.50

Hot Chocolate \$1.75

Coffee or Hot Tea \$1.75

French Vanilla Cappuccino \$2.25

Iced Tea \$1.75

Raspberry Iced Tea \$1.75

Soft Drink \$1.75

DESSERTS

Dutch Apple Pie – a deep dish tradition sure to hit the spot \$4.50

Add one scoop vanilla ice cream \$1

Turtle Cheesecake – a twist on the standard NY style cheese cake with caramel, chocolate, and walnuts \$7

Key Lime Pie – tartly refreshing, this light and creamy tradition is loved by all \$6.50

Carrot Cake – layer upon layer, this moist carrot cake is studded with raisins, walnuts, and finished with a delicious cream cheese icing \$6.50

Double Chocolate Cake – chocolate on chocolate can't be beat \$5

Flan – a creamy egg custard with a crunchy caramel glaze \$5

One Scoop of Chocolate or Vanilla Ice Cream \$1.50

Chocolate Lover's Sundae –one scoop of vanilla ice cream on a chocolate brownie crowned with chocolate syrup, whipped cream and a cherry \$6

Batidos – Vanilla, Chocolate or Strawberry Milkshake \$4

Amaretto Parfait – 2 scoops of vanilla ice cream drizzled with amaretto flavoring and topped with whipped cream and a cherry \$4.50