APPETIZERS

El Rancho Salsa and Chips  5.95
Salsa made with Tomatoes, Onions, Jalapenos, Cilantro, Green Chile and Fresh Lime served with House-Fried Corn Tortilla Chips

Guacamole and Chips  10.95
Made with Smashed Avocado, Onions, Tomatoes Jalapenos, Cilantro and Fresh Lime Juice served with House-Fried Corn Tortilla Chips

Warm Queso Sauce and Chips  9.95
Queso Dip made with our House-Made Chorizo Cheddar & Asadero Cheeses and Roasted Poblano Chiles served with our House-Fried Corn Tortilla Chips

Trio of Dips and Chips  12.95
Our House-Made Salsa, Guacamole and Queso served with House-Fried Corn Tortilla Chips

Upside Down Frito Pie  9.95
Fritos topped with our All Business Chili, Lettuce Pinto Beans, Cheddar Cheese, Tomatoes, Diced Onions and Sour Cream

Margarita Shrimp  14.95
Gulf Shrimp Sautéed with Butter, Fresh Lime, Cilantro, Jalapenos and Tomatoes served over Fry Bread

Thunderbird Chicken Wings  13.95
10 Wings with your choice of House-Made Hot or BBQ Sauce, served with Celery, Carrots and Maytag Blue Cheese Dressing

Santa Fe Nachos  10.95
Corn Tortilla Chips topped with Pinto Beans, Cheddar & Asadero Cheese, Guacamole, Tomatoes, Sour Cream and Pickled Jalapenos
Add: Chicken-$2.50/Pulled pork $ 4.50/Steak $ 6.00

SOUPS & SALADS

Add a Protein to Your Salad
Grilled Chicken Breast $4.00, Bistro Steak $6.00, Jumbo Shrimp $5.00

Green Chile Pork Stew, Chicken Tortilla Soup or All Business Chili  8.95

Lincoln House Salad  9.95
Seasonal Mixed Greens, Grape Tomatoes, Spicy Candied Walnuts, Cucumbers, Bleu Cheese Bleu Cheese Crumbles

Santa Fe Caesar  9.95
Chopped Fresh Romaine tossed in Chimayo Chile Caesar Dressing, topped with Manchego Cheese Green Chile Cheese Croutons and Anchovies

Grill

Steak & Enchiladas  20.95
6oz of Bistro Steak is Grilled to Order and served on Sautéed Calabacitas And Two Cheese and Bean Enchiladas with Sour Cream and your choice of Chile

Roasted Chicken Breast with Granma’s Mole  18.95
Pan-Roasted Chicken Breast served with Spanish Rice, Sautéed Broccolini and Chef’s Grandmother’s Mole Sauce

Plaza Steak or Chimayo FishTacos  18.95
Three Flour Tortillas are filled with Seared Bistro Steak or Seared Mahi-Mahi, Tomato and Cilantro topped with Pickled Red Onions, Sour Cream and Lime wedge Served with Spanish Rice, Pinto Beans and Tomatillo Salsa

SEA

Atlantic Salmon  19.95
Fresh Salmon Seared to temperature is served over Green Chile Mashed Potatoes, Wilted Spinach and an Orange-Chipotle Sauce

Gulf Jumbo Shrimp  22.95
Penne Pasta is tossed with Premium Jumbo Shrimp, Manchego Cheese, Roasted Red Peppers, Cherry Tomatoes, Spinach, Fresh Herbs and a Chardonnay Garlic Butter Sauce
PRIME BEEF BURGERS
Our 8oz. Hand-packed Burger is All-Natural Gold Canyon Premium Black Angus Beef served with Lettuce, Tomato, Onion and Pickle on a Fresh Cornmeal-Dusted Brioche Bun with French Fries. Substitute Sweet Potato Fries, Cup of Soup, Crispy Onion Rings or a Side House Salad with your Choice of Dressing for $2.50

The House Burger 12.95
Lettuce, Tomato, Onion, Pickle and Roasted Garlic Aioli

The New Mexican 14.95
Cheddar Cheese and Roasted Green Chile

The Heat 14.95
Pepper Jack Cheese, Fresh Jalapenos and Guacamole

The Hangover 14.95
Bacon, Cheddar Cheese and a Fried egg

The Classic 14.95
Swiss Cheese, Caramelized Onions and Portabella Mushrooms

Calabacita Wrap 11.95
Sautéed Squash, Bell Peppers, Onions, Spinach and Avocado with Asadero Cheese wrapped in a Red Chile Tortilla

Chicken Sandwich 11.95
Achiote and Citrus-Marinated Chicken Breast cooked to order, Fresh Mozzarella Cheese, Grilled tomatoes Balsamic-Glace on Sesame Seed Brioche

NEW MEXICAN SPECIALTIES

T-Bird Enchiladas 10.95 / 11.95 / 13.95
Your choice of Cheese, Chicken or Steak rolled in Two Corn Tortillas served with Pinto Beans, Spanish Rice, Calabacitas and choice of Red or Green Chile Sauce topped with Asadero Cheese and Sour Cream

Green Chile Mac & Cheese 11.95
Penne Pasta with House-Made Cheese Sauce Green Chile topped with Toasted Bread Crumbs and steam Broccolini

BLTT 13.95
Oven-Roasted Turkey Breast, Crispy Bacon, Lettuce, Tomato, Pepper Jack Cheese and Roasted Garlic Aioli on Green Chile Cheese Bread

Thunder-Fajitas 18.95 / 22.95 / 23.95
Your choice of Chicken, Steak or Shrimp, pan-seared with Seasonal Vegetables and Spices served with Guacamole, Salsa, Sour Cream, Shredded Cheddar Cheese and warm Corn or Flour Tortillas

Mole Enchiladas 12.95
Roasted Chicken and Asadero Cheese rolled in Two Corn Tortillas covered with Chef’s House-Made Mole Sauce and served with Pinto Beans, Spanish Rice and Calabacitas

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% Service Charge added for parties of 6