**CANTINA**

- **Margarita de La Casa** $11/45 pitcher
  - Lunazul Margarita shaken extra cold, served on the rocks
- **Traditional Frozen Margarita** $11
  - Add fresh mango or spicy green Chile +2
- **Rancho Rita** $14/15 pitcher
  - Reposado Tequila, Cointreau, Lime
- **So Far So Bueno** $13
  - Big clay bowl filled with Tequila, grapefruit, and fresh citrus
- **Mexican Martini** (Limit 2) $15
  - 100% Blue Agave Tequila, Lime, Olives, served up and fresh citrus

**PARA COMENZAR**

- **Guacamole** $12
  - Fresh made, served with stone ground corn tostadas
- **Chile con Queso** $8
  - Roasted hatch green chiles, dipping cheeses, tostadas

**Nachos Especiales** $10

- Individually prepared bean and cheese nachos topped with pickled jalapeños
- Add mesquite grilled chicken +4, steak +5, shrimp +6

**ENsaladas y soups**

- **West Texas Wedge** $12
  - Mesquite Bacon, Avocado, Cotija Cheese, grilled corn, pico, rancho dressing
- **Sun City Caesar** $8
  - Romaine, Queso Añejo, crispy corn tortilla, Chile Rajas, Cilantro, Caesar Vinaigrette
- **Green Chile Pozole** Small-5 Large-9
  - Fire roasted hatch chiles, hominy, and mushroom in a savory broth, served with cilantro crema and traditional garnish
- **Chicken Tortilla Soup** Small-5 Large-9
  - Red Chile Tomato Broth, Chicken Tinga, Avocado, Cilantro Crema, topped with crispy corn tortilla strips

**SIDES AND ADD ONS**

- **Charro Beans** 4
- **Spanish Rice** 3
- **Seasoned Fries** 5
- **Cowboy Slaw** 4
- **Handmade Tortillas** 3
- **Green Chile Baked Potato** 6

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

**PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES.**

**FROM THE SEA**

- **Fish Tacos** 18
  - Grilled grouper or shrimp, pineapple slaw, charro jalapeño aioli
- **Crispy Tortilla Fish** 26
  - Grouper filet encrusted in a tortilla crunch, Chile & corn relish, charred jalapeño aioli

**FROM THE MESQUITE GRILL**

- **Rancho Fajitas**
  - Grilled, sizzling fajitas, peppers & onions. Served with charro beans, Spanish rice, guacamole, sour cream, lettuce, pico de gallo. Choice of corn or flour tortillas
  - Chicken 24 Shrimp 32 Steak 34 Veggies 21

- **The Jay J. Armes. Mixed Grill** 44
  - Mesquite grilled steak, shrimp, and quail. Served with charro beans, Spanish rice, guacamole, sour cream, lettuce, and pico de gallo. Warm corn or flour tortillas

- **Green Chile Steak Burger** 18
  - 8oz Steak burger smothered in Hatch green chiles, American cheese. Served with seasoned fries and red Chile Ketchup

- **Beef Back Ribs** Half the Cow! 48.95
  - A whole full rack, slow cooked overnight in our mesquite pit, served with cowboy slaw, charro beans, green Chile baked potato

**THE BEST IN TOWN!**