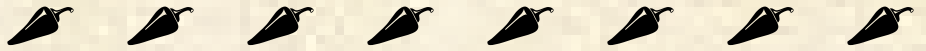


Appetizers



★ **Famous Red Chile Ribs**.....*Half Rack - 18.29 / Full Rack - 22.29*
Our signature baby back ribs were named by the **Food Network** as the **#3 Ribs in America**. The ribs are marinated in red chile and slow baked to fall off the bone. An El Pinto original recipe and favorite. (Full Rack Serves 3-4)

Add a side of slaw for 2.09.

✓ **Green Chile Strips**..... *Half Order 7.29 / Full Order 10.29*
Unique to El Pinto. Flash fried green chile strips served with red chile ranch dressing.

★ **Fiesta Appetizer Platter**..... 22.29
Famous Red Chile Ribs, chile con queso, fresh guacamole, and chips. (Serves Four)

✓ **El Pinto Chile Con Queso**..... 9.29

"Unmistakably the Best"

Featured in the White House menu to celebrate "Cinco de Mayo"

Our creamy blend of cheeses, fresh chopped green chile, and 50 years of perfection creates this "authentic" flavor of New Mexico.

✓ **Fresh Guacamole**..... 10.29

♥ We use only the best Hass avocados. Voted "Best Guacamole" by the people in Albuquerque in *Albuquerque The Magazine* five years in a row.

★ **"The Best Nachos in America"**..... *half / full 13.29/19.29*
V *Wall Street Journal, January 2006*

Tostadas topped and double stacked with cheddar and monterey jack cheese, dryland pinto beans, guacamole, sour cream, El Pinto's famous green chile, and fresh jalapeños (Full Order Serves Four) Add Beef, Chicken or Pork, 2.49 ea.

✓ **Fresh Greens Salad**..... 6.99

⊗ A healthy mix of fresh greens with tomatoes, topped with sliced avocado and homemade red chile croutons. Traditional dressings are available, but try low calorie El Pinto salsa.

Make organic greens, 2.00.

✓ **Quesadilla**..... 13.29

⊗ Grilled flour tortillas with cheddar and monterey jack cheese topped with guacamole, garnished with lettuce and tomato, and sour cream. (Serves Four) Add Beef, Chicken or Pork, 2.49

★ **Posole**..... *Cup/Bowl 5.99/8.29*

Authentic New Mexican recipe with pork, hominy, and El Pinto's hand processed red chile, served with a flour tortilla.

★ **Green Chile Stew**..... *Cup 5.99 / Bowl 8.29*

Authentic fire roasted and hand peeled green chile with chicken, potatoes, and corn served with a flour tortilla.

New Mexico Grill



Enjoy your steak or ribs with a tossed salad and a baked potato or substitute one for your choice of any two of our delicious sides including: Rice, Pinto Beans, Calabacitas, French Fries, or Papitas.

★ **22 oz. Dry Aged Bone in Tomahawk Ribeye***..... 64.99

⊗ Our tomahawk ribeye is dry aged at El Pinto for 30+ days, cut on site, and cooked to perfection. Dry aging naturally tenderizes and concentrates flavor. Served with a red chile cheese enchilada and one side.

12 oz. Ribeye & Enchilada*..... 29.99

The Ribeye has the most marbling of any cut, with a very tender and flavorful taste. Served with your choice of a chicken, beef, or pork enchilada with red or green chile.

⊗ **14 oz. Ribeye***..... 28.99

The Ribeye has the most marbling of any cut, has a very flavorful taste, and is extremely tender. Smother in queso for 1.00.

⊗ **12 oz. New York Strip***..... 27.99

New York Strip aged for 21 days and then charbroiled to perfection. This cut comes from the most tender section of beef.

★ **Red Chile Ribs**..... *Half Rack - 22.29/Full Rack - 27.29*

Our exclusive baby back ribs were named by the **Food Network** as the **#3 Ribs in America**. The ribs are marinated in Hatch red chile and slow baked to fall off the bone. An El Pinto original recipe and customer favorite.

All El Pinto Red and Green Chile is Vegan. *Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

★ **16 oz. Kyzer Farms Tomahawk Pork Chop***..... 22.99

⊗ Humanely raised heritage pork from the South Valley of Albuquerque. Hormone and antibiotic free. Never frozen. Cut at El Pinto by hand. Served with an enchilada and a baked potato or salad. Upgrade to organic salad for \$2.00.

7 oz. Kyzer Farms Pork Chop & Enchilada*..... 19.99

Humanely raised heritage pork from the South Valley of Albuquerque. Hormone and antibiotic free. Never frozen. Served with two enchiladas and beans.

★ **Green Chile Queso Burger***..... 12.29

8 oz. ground chuck patty, charbroiled, and smothered with our special blended queso, green chile, sweet onion pickle relish, bibb lettuce, and tomato. Your choice of a white or wheat bun. Fries and guacamole on the side. Upgrade to grass fed beef 2.00

⊗ **Ground Chuck Burger***..... 11.99

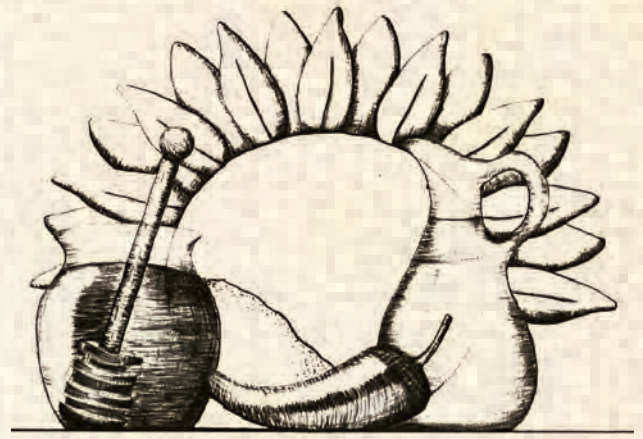
8 oz. ground chuck patty, charbroiled, and served on a white or wheat bun with a side of El Pinto fresh guacamole and fries. Garnished with lettuce, tomato, red onion and a pickle slice. Add cheese .50; chopped green chile .50; upgrade to grass fed beef 2.00



Red Chile Ribs

Fresh & Prepared Daily

Enjoy fresh and clean New Mexican cuisine. Our food is made from scratch. El Pinto prides itself in serving pasture-raised eggs from our happy hens living on property, local vegetables when in season, fresh roasted Hatch chile, Celtic sea salt, sunflower oil for all chips and frying, local raw honey, and non-GMO ingredients.



Traditional Plates



Combination Plate #1..... 19.29

Rolled taco, tamale, red chile cheese enchilada, chile con carne and pinto beans.

Combination Plate #2..... 19.29

Two rolled tacos, tamale, green chile cheese enchilada and pinto beans.

★ Combination Plate #3..... 19.29

Rolled taco, red chile cheese enchilada, chile con carne, chile relleno and pinto beans.

Vegetarian Combination Plate..... 17.29

Two cheese enchiladas served with red or green chile, a chile relleno, dryland pinto beans and rice.

..... Enchilada Plates

Served with rice and local Colorado grown dryland pinto beans

★ Chile con Carne Enchiladas..... 19.29

"A House Specialty" made with flat or rolled corn tortillas, filled with pork marinated in El Pinto's fresh Hatch red chile.

★ Chicken Enchiladas..... 19.29

Three flat or rolled corn tortillas filled with chicken, cheddar cheese, and your choice of red or green chile.

Chile Verde Con Carne Enchiladas..... 19.29

Three flat or rolled corn tortillas filled with green chile and pork.

Enchilada Combo Plate..... 19.29

Three rolled corn tortilla enchiladas: Chile con carne, red chile cheese, and green chile cheese.

V Cheese Enchiladas..... 16.29

Three flat or rolled corn tortillas filled with fresh cheddar cheese and onions with your choice of red or green chile.

♥ Carne Adovada Plate..... 18.29

Flour tortilla topped with deliciously hot and spicy lean pork marinated in red chile served with pinto beans and rice.

★ Stuffed Sopapillas..... 18.99

Two sopapillas stuffed with red or green chile, pinto beans, and your choice of chicken, beef or pork, garnished with lettuce, tomato and cheese.

V Chile Rellenos..... 17.29

Two flame roasted New Mexican green chiles stuffed with cheese and served with pinto beans and rice.

V Huevos Rancheros*..... 16.29

Flour tortilla with El Pinto organic fed and pasture-raised eggs topped with your choice of chile and cheddar cheese served with papitas and pinto beans. Add pork, beef or chicken 2.50

Tamale Plate..... 16.99

Three tamales served with pinto beans, rice and choice of chile.

Tostada Compuestas..... 16.29

Three tostada cups filled with chile con carne and dryland pinto beans topped with lettuce, tomatoes, cheese, sour cream and guacamole.

🚫 Taco Salad..... 16.29

Flour tortilla shell filled with choice of meat (chicken, beef or pork) topped with dryland pinto beans, rice, lettuce, tomato, guacamole, cheese, sour cream and your choice of chile. Substitute grass fed shredded beef 2.00.

♥ Bowl of Chile con Carne..... 14.29

Lean pork in red chile. Add pinto beans, 1.00

🚫 Taco Plate..... 16.29

Three folded or rolled tacos with your choice of beef or chicken, topped with lettuce and tomato, garnished with cheese. Served with rice, pinto beans and a side of guacamole. Substitute grass fed beef 2.00.

..... Burrito Plates

Burrito..... 18.29

Chicken, pork or beef with pinto beans in a flour tortilla with rice on the side, smothered with your choice of red or green chile and topped with cheddar cheese.

Carne Adovada Burrito..... 18.29

Marinated lean pork with pinto beans in flour tortilla. Garnished with lettuce and tomato with rice on the side.

More health conscious burrito plates on the next page

Upgrade Your Meal

Blue Corn Tortilla 2.49	Slaw 2.49
Guacamole 3.29	Tamale 4.49
Chile con Carne 4.49	Side Carne Adovada 4.49
Calabacitas 2.99	Cheese Enchilada 3.99
Sour Cream99	Folded Taco 4.25
Hen Hotel Egg* 2.49	Rolled Taco 3.99

We Serve Local Raw Honey

Although many places use corn syrup flavored as honey, at El Pinto our squeeze bottles are filled with locally sourced raw honey that is nutritious and makes for the best tasting sopapillas.



All El Pinto Red and Green Chile is Vegan. *Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

♥ = Health Conscious V = Vegetarian ★ = Customer Favorite 🚫 = Not Spicy Gluten Free menu available. Please ask your server.



Grilled Salmon

Health Conscious Plates



- ♥ **Grilled Sockeye Salmon***..... 21.99
 ☹️ 8 oz. Alaskan Sockeye Salmon grilled to order. The Salmon is ruby-red from the krill they feed on. Choose two sides or substitute a salad or baked potato for no charge.
- ✓ **Vegetarian Burrito**..... 15.29
 Dryland pinto beans and rice in a flour tortilla, smothered with your choice of red or green chile and topped with cheese.
- ★ **Calabacitas Burrito**..... 15.29
 Calabacitas and dryland pinto beans in a flour tortilla, smothered in your choice of red or green chile and topped with Monterey Jack cheese with rice on the side.
- ✓ **Vegetarian Combination Plate**..... 17.29
 Two cheese enchiladas served with red or green chile, chile relleno and pinto beans and rice.
- ♥ **Chicken Filet**..... 16.99
 ☹️ An 8 oz. grilled chicken breast served with your choice of two sides or substitute a salad.
- ★ **Chicken Adovada**..... 17.99
 ♥ An 8 oz. chicken filet marinated in red chile, grilled, and served with calabacitas, pinto beans and rice. Substitute salad or baked potato for two sides.

- ♥ **Grilled Chicken Sandwich**..... 12.99
 ☹️ An 8 oz. grilled chicken breast served on a white or wheat bun with a side of El Pinto fresh guacamole and fries. Garnished with lettuce, tomato, red onion and pickle slice. Cheddar or monterey jack cheese .50; Chopped green chile .50
- ♥ **Salsa Twins Salad**..... 13.99
 ✓ A full meal using a healthy mix of fresh greens with fresh broccoli, fresh tomatoes, carrots, and topped with fresh salsa, fresh roasted green chile, and guacamole. Add 4 oz. Sockeye salmon, grilled chicken or chicken adovada 4.49. Make Organic greens 2.00.
- ♥ **Rice Bowl**..... 13.99
 Bowl of rice, dryland pinto beans and choice of chicken, beef or pork with chile and a tortilla on side. Add grass fed beef 2.00
- ♥ **Low Fat Enchilada Plate**..... 16.29
 ✓ Three steamed corn tortillas, low-fat cheese, red or green chile, served with rice, pinto beans, and garnished with lettuce and tomato
- ★ **Grilled Chicken Salad**..... 15.29
 ☹️ Mixed greens, red onions, bacon, tomatoes, pasture-raised eggs and topped with grilled chicken breast, avocado slices homemade red chile croutons and bleu cheese crumbles. Substitute chicken adovada for 1.00

• Ask for steamed corn tortillas for no additional charge • low-fat cheese • or calabacitas instead of rice and beans •

Fresh Red and Green Chile

Savor the flavor of fire roasted green chile. Look for the dark flakes to know it is authentically roasted and hand peeled like Grandma always did rather than chemically processed. Our red chile is the highest quality, sun dried, and processed on-site discarding the skins and seeds so you enjoy the rich color and flavor found in the pulp of the fruit. The freshness, health benefits, and full flavor of the chile is captured and passed onto you in all El Pinto red and green chile. Our red and green chile is vegan. Our green chile is gluten free. The red chile is gluten free on request.

Side Dishes

Chicharróns Grilled 3.99	French Fries 3.49
Chile Con Carne 4.49	Guacamole 3.29
Calabacitas 2.99	Spanish Rice 2.49
Carne Adovada 4.49	Tortillas (3) 1.75
Enchilada Meat 4.99	Blue Corn Tortilla 2.49
Enchilada Cheese 3.99	Sour Cream99
Relleno 3.99	Hen Hotel Egg 2.49
Taco Folded 4.25	Red Chile Sauce 2.09
Tamale 4.49	Papitas 2.99
Pinto Beans 2.99	Baked Potato* 4.49
Refritos 3.29	Add (1) Rolled Taco 3.99
Slaw 2.49	<i>*includes toppings of your choice</i>



Calabacitas Burrito

All El Pinto Red and Green Chile is Vegan. *Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

♥ = Health Conscious ✓ = Vegetarian ★ = Customer Favorite ☹️ = Not Spicy Gluten Free menu available. Please ask your server.

Fresh Hand Made Margaritas

A perfect margarita is made with perfect ingredients by hand. At El Pinto we use fresh lime juice and house made simple syrup. These fresh ingredients are hand mixed with 100% blue agave tequila by our expert staff.



Margaritas

	Glass	Pitcher
Grand Gold	14.00	84.00
Don Julio Anejo, Grand Mariner, House Simple Syrup, Fresh Squeezed Lime		
El Pinto Premium Anejo	13.00	78.00
El Tesoro Anejo Tequila, Citronge, House Simple Syrup, Fresh Squeezed Lime Juice		
Patron Silver Margarita	12.00	72.00
Patron Silver Tequila, Citronge, House Simple Syrup, Fresh Squeezed Lime		
El Pinto House Fresh Margarita	10.50	52.00
Premium Tequila of the Month, Citronge, House Simple Syrup, Fresh Lime		

Beverages

Coke, Diet Coke, Fanta Orange, Dr. Pepper, Root Beer, & Sprite.....	2.25
Bottled Coke or Fanta.....	2.49
Pink Lemonade (No free refills).....	2.25
9.5 pH Filtered & Ionized Water 32 oz.....	2.95
Santa Fe Springs Bottled Water.....	2.20
Hot or Iced Tea.....	2.49
Milk (No free refills).....	2.25
Douwe Egberts Coffee (Reg. or Decaf).....	2.25
Espresso.....	4.25
Cappuccino.....	4.75
Latte.....	4.75

Draft Beer

Negra Modelo.....	4.75
Modelo.....	4.75
Dos XX Lager.....	4.25
Tecate.....	4.25
Coors Light.....	4.25
Stella Artois (16 oz).....	6.00
Boese Brothers Duke City Lager (local).....	4.95
Bow & Arrow Visionland Amber (local).....	4.95
La Cumbre Jefe's Hefe (local).....	4.95
La Cumbre South Peak Pilsner (local).....	4.95
Marble Red (local).....	4.95

Beer by the Bottle

Coors.....	4.25	Pacifico.....	4.75
Coors Light.....	4.25	Sierra Blanca Green Chile	
Budweiser.....	4.25	Cerveza.....	4.75
Bud Light.....	4.25	Tecate.....	4.75
Miller Lite.....	4.25	Tecate Light.....	4.75
Michelob Ultra.....	4.25	Carta Blanca.....	4.75
Corona.....	4.75	Negra Modelo.....	4.75
Corona Lite.....	4.75	Modelo Especial.....	4.75
Corona Premier.....	4.75	Bohemia.....	4.75
Dos XX Amber.....	4.75	Heineken.....	4.75
Dos XX Lager.....	4.75	Fat Tire.....	4.75
		O'Douls.....	4.00

Wine Selection

WHITE	Glass	Bottle
VARA Albariño, Albuquerque, NM	11	43
Kunde Chardonnay, Sonoma Valley, CA	9	35
Kunde Sauvignon Blanc, Sonoma Valley, CA	9	35
Mondavi Woodbridge Chardonnay, CA	7	26
Mondavi Woodbridge White Zinfandel, CA	7	26
Lost Angel Moscato, CA	6	23
Ferrari Carano Fume Blanc, Sonoma, CA	8	31
14 Hands, Riesling, Columbia Valley, WA	7	27
Erath, Pinot Gris, Willamette Valley, OR	10	39

RED	Glass	Bottle
VARA Tempranillo, Albuquerque, NM	8	31
Kunde Cabernet, Sonoma Valley, CA	9	35
Mondavi Woodbridge Cabernet, CA	7	26
Mondavi Woodbridge Merlot, CA	7	26
Ponderosa Cabernet, Ponderosa, NM	9	35
14 Hands, Red Blend, Columbia Valley, WA	7	27
Alamos Malbec, Argentina	7	27
Murphy Goode Homefront Red, CA	9	35
Erath, Pinot Noir, Willamette Valley, OR	12	47
Meiomi, Pinot Noir, Santa Barbara, CA	13	50

SANGRIA	Glass	Pitcher
Red or White Sangria	7	28

CHAMPAGNE	Glass	Bottle
Gruet Brut, Albuquerque NM	9	27
Domanie St. Vincent, NM	6.25	21
VARA Silverhead Brute Cava, Albuquerque NM	10	39

Fresh Desserts

Empanadas	6.49
Peach, cherry or apple. With a side of ice cream, .50	

Ice Cream	4.49
Chocolate, vanilla, coffee or rainbow sherbet	

Flan de Crema	6.49
Delicious Mexican style custard dessert made fresh daily	

Levante	9.29
Homemade biscochitos soaked in Patron XO Cafe, Kahlua, brandy, and coffa light whipped cream and topped with shaved chocolate. (Serves Two to Four)	

New Mexican Sundae	6.99
Coffee ice cream topped with Kahlua, chocolate syrup, whipped cream and coconut	



Levante