

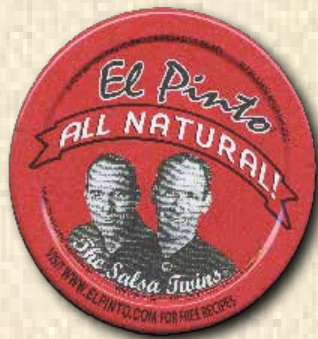
El Pinto®

Bienvenidos ~ Welcome,

We're pleased that you joined us today in our family's restaurant, established on this site in one small room over 57 years ago. We are proud to serve you the very finest in Authentic New Mexican Cuisine, made from the best chiles and recipes that have been in our family for over a century.

Enjoy the flavor of New Mexico.

- John and Jim Thomas, The Salsa Twins



IG: thesalsatwins • Facebook: elpintorestaurant • Twitter: elpinto
El Pinto Restaurant & Cantina, 10500 4th St. NW, Albuquerque, NM 87114
505.898.1771 www.elpinto.com

Appetizers



★ **Famous Red Chile Ribs**.....*Half Rack - 25.99 / Full Rack - 30.99*
 Our signature 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. This is an El Pinto original recipe and favorite. (Full Rack Serves 3-4) Add a side of slaw for 2.49.

★ **Fiesta Appetizer Platter**..... 26.99
 Famous Red Chile Ribs, chile con queso, fresh guacamole, and chips. (Serves Four)

✓ **El Pinto Chile Con Queso**.....10.99
 Featured on 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**.....10.99
 ♥ We use only the best Hass avocados. Voted "Best Guacamole" by the people in Albuquerque in *Albuquerque The Magazine* five years in a row.

✓ **Fresh Greens Salad**..... 9.99
 ♥ 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 El Pinto grown organic garden greens, 2.00. Add 4oz Sockeye Salmon 6.99 or Chicharrons from heritage pork 5.99

★ **Hatch Chile & Chicharróns**..... 10.99
 This is classic New Mexican tradition. Chicharróns from humanely raised Kyzer Farms heritage pork served with roasted Hatch Green Chile and fresh butter. Served with tortillas.

✓ **Green Chile Strips**..... *Half Order 9.99 / Full Order 14.99*
 Unique to El Pinto. Flash fried Hatch green chile strips served with red chile ranch dressing. (Full Order serves 4)

★ **"The Best Nachos in America"**.....*half / full 15.99/20.99*
 ✓ *Wall Street Journal, January 2006*

Tortilla chips 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, 3.49 ea.

✓ **Quesadilla**..... 15.49
 ☹ 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, 3.49

★ **Posole**.....*Cup/Bowl 5.99/8.49*
 Authentic New Mexican recipe with pork, hominy, and El Pinto's Hatch red chile, served with a flour tortilla.

★ **Green Chile Stew**.....*Cup 5.99 / Bowl 8.49*
 ♥ Authentic fire roasted Hatch 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.

★ **28-32 oz. Dry Aged Prime, Bone in, Hand Cut Tomahawk Ribeye***..... 109.99
 ☹ Our USDA Prime 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 cheese enchilada, a baked potato, and side salad. +2.00 organic salad.

12 oz. Ribeye & Enchilada*..... 38.99
 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***..... 38.99
 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***..... 33.99
 New York Strip wet aged for 21 days and then charbroiled to perfection. This cut comes from the most tender section of beef.

★ **Red Chile Ribs**.....*Half Rack - 29.99/Full Rack - 37.99*
 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.

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.

★ **22 oz. Kyzer Farms Tomahawk Pork Chop***..... 34.99
 ☹ 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.

10 oz. Kyzer Farms Pork Chop & Enchilada*.....26.99
 Humanely raised heritage pork from the South Valley of Albuquerque. Hormone and antibiotic free. Never frozen. Served with two enchiladas and beans.

★ **Grass Fed Green Chile Queso Burger***..... 16.99
 8 oz. patty, from pasture raised cattle that are source verified (no hormones, antibiotics or feedlots), charbroiled, and smothered with our special blended queso, green chile, sweet onion pickle relish, bibb lettuce, and tomato. Fries and guacamole on the side.

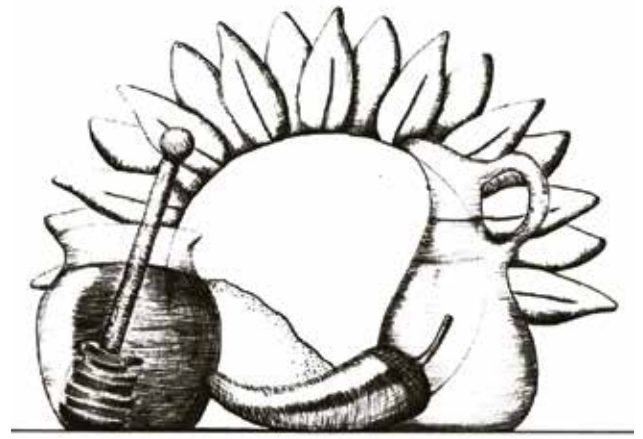
☹ **Grass Fed Burger***..... 15.49
 8 oz. patty, from pasture raised cattle that are source verified (no hormones, antibiotics or feedlots), charbroiled, and served with a side of El Pinto fresh guacamole and fries. Garnished with lettuce, tomato, red onion and a pickle slice. Add cheese .50; chopped green chile .50; bacon +2.



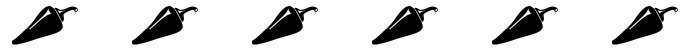
Red Chile Ribs

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**..... 20.99
Rolled beef or chicken taco, tamale, red chile cheese enchilada, chile con carne and pinto beans.
- Combination Plate #2**..... 20.99
Two rolled beef or chicken tacos, tamale, green chile cheese enchilada and pinto beans.
- ★ **Combination Plate #3**..... 20.99
Rolled taco, red chile cheese enchilada, chile con carne, chile relleno and pinto beans.
- V **Vegetarian Combination Plate**..... 18.99
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**..... 21.99
"A House Specialty" made with flat or rolled corn tortillas, filled with pork marinated in El Pinto's fresh Hatch red chile.
- ★ **Chicken Enchiladas**..... 20.99
Three flat or rolled corn tortillas filled with chicken, cheddar cheese, and your choice of red or green chile.
- Chile Verde Con Carne Enchiladas**..... 21.99
Three flat or rolled corn tortillas filled with green chile and pork.
- Enchilada Combo Plate**..... 20.99
Three rolled corn tortilla enchiladas: Chile con carne, red chile cheese, and green chile cheese.
- V **Enchiladas**..... 17.99
Three flat or rolled corn tortillas filled with fresh cheddar cheese and onions with your choice of red or green chile.
- ♥ **Carne Adovada Plate**..... 20.99
Flour tortilla topped with deliciously hot and spicy lean pork marinated in red chile served with pinto beans and rice.
- ★ **Stuffed Sopapillas**..... 20.99
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**..... 19.99
Two flame roasted New Mexican Hatch green chiles stuffed with cheese and served with pinto beans and rice.

- V **Huevos Rancheros***..... 17.99
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**..... 19.49
Three tamales served with pinto beans, rice and choice of chile.
 - Tostada Compuestas**..... 17.99
Three tostada cups filled with chile con carne and dryland pinto beans topped with lettuce, tomatoes, cheese, sour cream and guacamole.
 - 🚫 **Taco Salad**..... 18.99
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**..... 17.49
Lean pork in red chile with pinto beans. Served with a tortilla
 - 🚫 **Taco Plate**..... 18.49
Three folded or rolled tacos, your choice of beef or chicken, topped with lettuce and tomato, garnished with cheese. Served with rice, pinto beans and a side of guacamole and Hatch green chile. Substitute grass fed shredded beef 2.00.

..... Burrito Plates
 - Burrito**..... 19.99
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**..... 19.99
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 3.49 | Tamale 4.99 |
| Chile con Carne 5.99 | Side Carne Adovada 5.49 |
| Calabacitas 4.25 | Cheese Enchilada 4.99 |
| Sour Cream 1.29 | Folded Taco 4.49 |
| Hen Hotel Egg* 2.99 | Rolled Taco 4.49 |

We Serve Raw Honey from local bees

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***..... 26.99
 ☹️ 8 oz. Alaskan Sockeye Salmon fillet 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**..... 17.49
 Dryland pinto beans and rice in a flour tortilla, smothered with your choice of red or green chile and topped with cheese.
- ★ **Calabacitas Burrito**..... 17.99
 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**..... 18.99
 Two cheese enchiladas served with red or green chile, chile relleno and pinto beans and rice.
- ♥ **Chicken Filet**..... 18.99
 ☹️ An 8 oz. grilled chicken breast served with your choice of two sides or substitute a salad or baked potato.
- ★ **Chicken Adovada**..... 19.99
 ♥ 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**..... 15.99
 ☹️ 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**..... 15.99
 ✓ 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 6.99. Make Organic greens 2.00.
- ♥ **Rice Bowl**..... 15.99
 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**..... 17.99
 ✓ 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**..... 17.99
 ☹️ 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 •

Hatch Grown Red and Green Chile

Savor the flavor of fire roasted Hatch green chile. Our red chile is the highest quality, sun dried, and processed discarding the skin 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.

Extras

Chicharróns..... 5.99	French Fries..... 3.99
Chile Con Carne..... 5.99	Guacamole..... 3.49
Calabacitas..... 4.25	Spanish Rice..... 2.99
Carne Adovada..... 5.49	Tortillas (3)..... 1.99
Enchilada Meat..... 5.99	Blue Corn Tortilla..... 2.49
Enchilada..... 4.99	Sour Cream..... 1.29
Relleno..... 4.49	Hen Hotel Egg..... 2.99
Taco Folded..... 4.49	Red Chile Sauce..... 2.49
Rolled Taco..... 4.49	Slaw..... 2.49
Tamale..... 4.99	Papitas..... 3.99
Pinto Beans..... 3.99	Baked Potato..... 4.99
Refritos..... 4.29	



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

El Pinto has 150 tequilas from 100% blue agave and 50 mezcal or sotol variations to choose from. We encourage you to enjoy these agave spirits neat or as a margarita.

For margaritas, we always use fresh lime juice, house made simple syrup, and premium orange liquor, which is blended and hand shaken by our expert staff.



Margaritas

	Glass	Pitcher
Salsa Twins Barrel Select Patron Anejo, Citronge, Fresh Lime Juice, Organic Simple Syrup	15.00	90.00
Grand Gold Casa Noble Anejo, Grand Marnier, Fresh Lime Juice, House, Orgnaic Syrup	14.00	84.00
Patron Silver Patron Silver Tequila, Citronge, Fresh Lime Juice, Organic Simple Syrup	13.00	78.00
House Made Fresh Premium Blue Agave tequila, Citronge, Fresh Lime Juice, Organic Simple Syrup	12.00	60.00
Low Calorie Organic Organic Tres Generaciones Reposado, Citronge, Fresh Lime Juice, Organic Agave Nectar	13.00	78.00
Jalapeño Margarita Houe Fresh Margarita with muddled fresh jalapeno and jalapeno salt rim (spicy)	12.50	62.50
Tequila Flight (three 0.5 oz samples) Espolon Blanco, Cimarron Reposado, El Pinto Patron Barrel Select Anejo, House Sangrita as a palate cleanser	20.00	

Draft Beer

Stella Artois (16 oz).....	6.00
Bow & Arrow Visionland Amber (local).....	4.95
Ex Novo Hazy Pale Ale (local).....	4.95
Ex Novo Mass Ascension IPA (local)	4.95
La Cumbre Jefe's Hefe (local).....	4.95
La Cumbre Pilsner "Beer" (local).....	4.95
Marble IPA (local).....	4.95
Steel Bender Seasonal (local).....	4.95
Negra Modelo.....	4.75
Dos XX Lager.....	4.25
Coors Light.....	4.25

Beer by the Bottle

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

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
Mouton Cadet Rose, Bordeaux, France	10	36
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, Cab. Sauv, CA	7	26
Mondavi, Woodbridge, Merlot, CA	7	26
Ponderosa, Cab. Sauv., Ponderosa, NM	9	35
14 Hands, Red Blend, Columbia Valley, WA	7	27
Alamos, Malbec, Argentina	7	27
Erath, Pinot Noir, Willamette Valley, OR	12	47
Meiomi, Pinot Noir, Santa Barbara, CA	13	50
Marietta, Angeli Estate Zinfandel, Sonoma, CA	24	94

SANGRIA	Glass	Pitcher
Red or White Sangria	7	28

CHAMPAGNE/SPARKLING	Glass	Bottle
Gruet Brut, Albuquerque NM	9	27
Gruet Sauvage Rose, Albuquerque NM	9	36
Domanie St. Vincent, NM	6.25	21
VARA Silverhead Brut Cava, Albuquerque NM	10	39

Beverages

Coke, Diet Coke, Fanta Orange, Dr. Pepper, Root Beer, & Sprite.....	2.99
Bottled Mexican Coke or Fanta.....	3.25
Pink Lemonade (No free refills).....	2.50
9.5 pH Filtered & Ionized Water 32 oz.....	2.99
Hot or Iced Tea.....	2.49
Milk (No free refills).....	2.99
Coffee (Reg. or Decaf).....	2.49
Espresso.....	4.49
Cappuccino.....	4.99
Latte.....	4.95

History of El Pinto



Nestled in the ancient cottonwoods, El Pinto was founded with eight tables in 1962 by Jack and Consuelo Griggs-Thomas using original recipes of a distinctive New Mexican Cuisine from mother Josephina Chavez-Griggs. John and Jim Thomas, who grew up bussing tables and washing dishes, have expanded El Pinto into a cultural icon while continuing the 57 year tradition using their grandmother's recipes.

The Salsa Twins



Identical twins, John and Jim Thomas, have become known as "The Salsa Twins" with the expansion of El Pinto Salsa. The family home where they grew up is adjacent to the El Pinto parking lot. Their old playground behind the restaurant is their "new" playground, a fully automated factory that can produce 25,000 jars of El Pinto salsa and chile products per shift. The factory is Safe Quality Food (SQF) and Organic Certified.

El Pinto Fresh



Freshness is throughout El Pinto. A greenhouse on property produces over 5,000 lbs of organically grown greens for salads and garnish. Additionally we have the first and only Animal Welfare Approved (AWA) laying hen program on restaurant property. Over 250 hens provide highly nutritious pasture raised eggs for your entrees daily.

Sustainable



There is complete cycle for recycling food at El Pinto. Kitchen scraps and customer food scraps are gathered for use in our vermiculture farm and bokashi farm. The vermiculture farm of over 3 million wigglers happily process the scraps creating a nutrient rich "tea." The tea is combined with effective microorganisms (EM) and transported to Hatch, NM for a herbicide and pesticide free fertilizer. The bokashi composting area processes 600 lbs of food waste weekly and turns the waste into nutrient rich fertilizer for El Pinto chile fields and the organic growing projects in our greenhouse located on property.

El Pinto Salsa



Although you would not know it, located right behind El Pinto Restaurant is the factory for authentic El Pinto Salsa. Built in 2006, the 20,000 sq. foot factory is SQF (Safe Quality Food) and Organic certified with full automation. "The quality and flavor profile of our salsa is paramount," said John. "We built the factory to maintain our quality standards because no one else could produce salsa with the texture and flavor our customers expect from El Pinto," added Jim. In addition to 16oz jar product, look for single serve 4oz salsa and chile products perfect for active families and individuals. Look for El Pinto salsa and chile products on your local grocery shelf, order it online at www.elpinto.com with shipments going to doorsteps nationwide daily, or for Amazon Prime customers, find 6-packs on Amazon.com.

IG: thesalsatwins • Facebook: elpintorestaurant • Twitter: elpinto

El Pinto Restaurant & Cantina, 10500 4th St. NW, Albuquerque, NM 87114

505.898.1771 www.elpinto.com