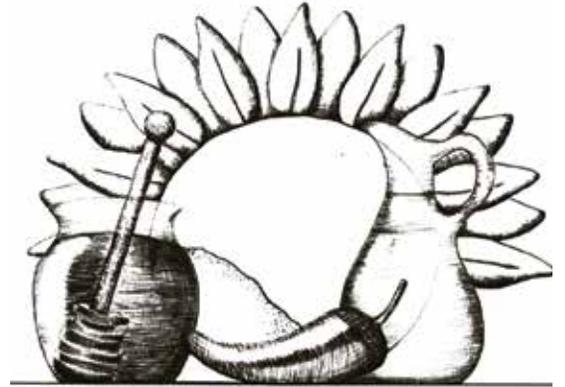


El Pinto®

Gluten Free and Vegan

All El Pinto Red and Green Chile sold in the jar is gluten free and vegan. The red chile served in the restaurant is not gluten free, but can be prepared that way on request. The green chile sauce and fresh chopped green chile we use on your meal is always gluten free and vegan.



Gluten Free Menu



★ 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.
 V Add 4 oz. Sockeye salmon, grilled chicken or chicken adovada 6.99. Make Organic greens 2.00.

♥ Grilled Alaskan 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.

⊘ 28-32 oz In-House Dry Aged Prime, Bone in 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 an enchilada, a baked potato, and side salad. +2.00 organic salad.

⊘ 14 oz. Ribeye*.....38.99

The Ribeye has the most marbling of any cut, has a very flavorful taste, and is extremely tender. Served with a side salad and baked potato or substitute one for your choice of two sides. Make organic greens +2.

12 oz. Ribeye and Enchilada*.....38.99

The Ribeye has the most marbling of any cut, with a very flavorful taste and is extremely tender. Served with your choice of a chicken, beef, or pork enchilada with red (ask for gluten free red chile) or green chile. Served with a side salad and baked potato or substitute one for your choice of two sides. Make organic greens 2.00

12 oz. New York Strip*.....33.99

The New York Strip is wet aged for 21 days and then charbroiled to perfection. This cut comes from the most tender section of beef. Served with a side salad and baked potato or substitute one for your choice of two sides.

★ 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 local heritage pork. Hormone and antibiotic free. Never frozen. Served with two enchiladas and beans.

Chicken Enchiladas.....20.99

Three flat or rolled corn tortillas filled with chicken, cheddar cheese, and your choice of red (ask for gluten free red chile) or green chile served with rice and pinto beans.

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.

★ World Famous Red Chile Ribs.....half/full 29.99/37.99

Our signature baby back ribs were named by the **Food Network** as the **#3 Ribs in America**. They are grilled, then marinated in red chile overnight, and slow baked until they fall off the bone. An El Pinto original recipe and favorite. Served with a side salad and baked potato or substitute one for your choice of two sides.

⊘ Grilled Chicken Fillet.....18.99

An 8 oz. grilled chicken breast with green chile served with a choice of two of the following sides: Rice, pinto beans, or papitas. Substitute a salad for the two sides.

V Rice Bowl.....15.99

Bowl of rice, pinto beans and choice of chicken or adovada pork with chile and a corn tortilla on the side

V 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. Add grass fed beef 2.00

⊘ Grilled Chicken Salad.....17.99

Mixed greens, red onions, bacon, tomatoes, eggs and topped with grilled chicken breast, avocado slices and bleu cheese crumbles. Substitute organic greens for 2.00 or chicken adovada for 1.00

V Huevos Rancheros*.....17.99

Corn tortilla with two El Pinto Hen Hotel pasutire rasied eggs topped with your choice of chile (ask for gluten free red chile) and cheddar cheese served with papitas and pinto beans. Add pork or chicken, 2.50

⊘ Taco Plate.....18.49

Three folded or rolled tacos with refritos, 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.

★ Green Chile Grass Fed Burger w/ GF Bun*.....15.99

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; Hatch green chile .50; bacon +2.

Posole.....cup/bowl 5.99/8.49

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

**** Request steamed corn tortillas if highly gluten intolerant since the sunflower oil used for frying will have trace amounts of flour from flour tortilla frying. ****

♥ = Health Conscious V = Vegetarian ★ = Customer Favorite ⊘ = Not Spicy

Updated April 2021