Bienvenidos ~ Welcome,

We’re pleased that you joined us today in our family’s restaurant, established on this site in one small room over 50 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

www.elpinto.com • facebook.com/elpintorestaurant • twitter.com/elpinto
El Pinto Restaurant & Cantina, 10500 4th St. NW, Albuquerque, NM 87114
505.898.1771
Appetizers

“World Famous” El Pinto Red Chile Ribs
Dave DeWitt - Author & Chile expert, “The best ribs in the world!”
Our signature baby back ribs marinated in red chile and slow baked to fall off the bone. An El Pinto original recipe and favorite. (Full Rack Serves Four) Order with a side of slaw for an additional 2.09.
Half Rack/Full Rack ................................. 16.49/20.99

V Quesadilla ........................................ 11.99
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

V Fiesta Appetizer Platter .................. 19.99
Red Chile Ribs, chile con queso, fresh guacamole, and chips. (Serves Four)

V El Pinto Chile Con Queso ............... 8.99
“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.

V Fresh Guacamole .................................. 8.99
We use only the best Hass avocados. Voted “Best Guacamole” by the people in Albuquerque in Albuquerque The Magazine five years in a row.

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 Ribeye* ........ Market Price
Our tomahawk ribeye is aged at El Pinto for 30+ days, cut on site, and cooked to perfection. Served with a red chile cheese enchilada and one side.

12 oz. Ribeye and Enchilada* ............. 28.99
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* .................................. 27.99
The Ribeye has the most marbling of any cut, has a very flavorful taste, and is extremely tender. Smother in original chile con queso for 1.00.

12 oz. New York Strip* ......................... 26.99
New York Strip aged for 21 days and then charbroiled to perfection. This cut comes from the most tender section of beef.

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.

Red Chile Ribs

“Red Chile Ribs”
Half Rack - 20.49 / Full Rack - 25.79
Baby back ribs are grilled, then marinated overnight in El Pinto’s exclusive red chile, and baked until tender.

Green Chile Queso Burger* ................. 11.99
8 oz. ground chuck patty, charbroiled, and smothered with our special blended queso, hot green chile, sweet onion pickle relish, bibb lettuce, and tomato. Your choice of a white or wheat bun. Fries and guacamole on the side.

Ground Chuck Burger* ...................... 11.49
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
### Traditional Plates

| Plate Number          | Description                                                                 | Price  
|-----------------------|-----------------------------------------------------------------------------|--------
| Combination Plate #1  | Rolled taco, tamale, red chile cheese enchilada, chile con carne and pinto beans. | $18.99 |
| Combination Plate #2  | Two rolled tacos, tamale, green chile cheese enchilada and pinto beans.      | $18.99 |
| Combination Plate #3  | Rolled taco, red chile cheese enchilada, chile con carne, chile relleno and pinto beans. | $18.99 |
| Vegetarian Combination Plate | Two cheese enchiladas served with red or green chile, a chile relleno, pinto beans and rice. | $16.99 |

#### Burrito Plates

- **Burrito**
  - 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.  
  - **Price**: $17.49

- **Carne Adovada Burrito**
  - Marinated lean pork with pinto beans in flour tortilla. Garnished with lettuce and tomato with rice on the side.  
  - **Price**: $17.49

#### Enchilada Plates

- **Chile con Carne Enchiladas**
  - "A House Specialty" made with flat or rolled corn tortillas, filled with pork marinated in El Pinto’s fresh red chile.  
  - **Price**: $18.99

- **Chile Verde Con Carne Enchiladas**
  - Three flat or rolled corn tortillas filled with green chile and pork.  
  - **Price**: $18.99

- **Enchilada Combo Plate**
  - Three rolled corn tortilla enchiladas: Chile con carne, red chile cheese, and green chile cheese.  
  - **Price**: $18.99

- **Cheese Enchiladas**
  - Three flat or rolled corn tortillas filled with fresh cheddar cheese and onions with your choice of red or green chile.  
  - **Price**: $15.99

- **Chicken Enchiladas**
  - Three flat or rolled corn tortillas filled with chicken, cheddar cheese, and your choice of red or green chile.  
  - **Price**: $18.99

### Upgrade Your Meal

- **Blue Corn Tortilla**  
  - **Price**: $2.29

- **Guacamole**  
  - **Price**: $2.99

- **Chile con Carne**  
  - **Price**: $3.79

- **Calabacitas**  
  - **Price**: $2.99

- **Sour Cream**  
  - **Price**: $0.99

- **One Egg**  
  - **Price**: $1.79

- **Side Carne Adovada**  
  - **Price**: $3.99

- **Cheese Enchilada**  
  - **Price**: $2.99

- **Folded Taco**  
  - **Price**: $3.99

- **Rolled Taco**  
  - **Price**: $2.99

### We Serve Local Honey

Although many places use corn syrup flavored as honey, El Pinto serves all natural and healthy locally sourced honey for the best tasting sopapillas.

Honey on the patios is served in packets to minimize bee attraction.

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*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.*

- **V** = Vegetarian  
- **Y** = Vegetarian  
- **C** = Customer Favorite  
- **S** = Not Spicy  
- Gluten Free menu available. Please ask your server.
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.

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

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**Grilled Sockeye Salmon**

21.49

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**

14.99

Pinto beans and rice in a flour tortilla, smothered with your choice of red or green chile and topped with cheese.

**Calabacitas Burrito**

14.99

Calabacitas and 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**

16.99

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

**Chicken Filet**

16.49

An 8 oz. grilled chicken breast served with your choice of two sides or substitute a salad.

**Chicken Adovada**

17.49

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.

**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**

13.49

Bowl of rice, pinto beans and choice of chicken, beef or pork with chile and a tortilla on side.

**Low Fat Enchilada Plate**

15.99

Three steamed corn tortillas, low-fat cheese, red or green chile, served with rice, pinto beans, and garnished with lettuce and tomato.

**Grilled Chicken Sandwich**

12.49

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

**Sausage 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.

**Vegetarian Combination Plate**

16.99

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

**Chicken Filet**

16.49

An 8 oz. grilled chicken breast served with your choice of two sides or substitute a salad.

**Chicken Adovada**

17.49

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.

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**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.

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**Side Dishes**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinto Beans</td>
<td>2.49</td>
</tr>
<tr>
<td>Refritos</td>
<td>2.79</td>
</tr>
<tr>
<td>Tortillas (3)</td>
<td>1.75</td>
</tr>
<tr>
<td>French Fries</td>
<td>3.29</td>
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<tr>
<td>Spanish Rice</td>
<td>2.49</td>
</tr>
<tr>
<td>Blue Corn Tortilla</td>
<td>2.29</td>
</tr>
<tr>
<td>Guacamole</td>
<td>2.99</td>
</tr>
<tr>
<td>Chile Con Carne</td>
<td>3.79</td>
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<tr>
<td>Calabacitas</td>
<td>2.99</td>
</tr>
<tr>
<td>Sour Cream</td>
<td>0.99</td>
</tr>
<tr>
<td>One Egg</td>
<td>1.79</td>
</tr>
<tr>
<td>Slaw</td>
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</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tamale</td>
<td>3.99</td>
</tr>
<tr>
<td>Meat Enchilada</td>
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<tr>
<td>Relleno</td>
<td>3.99</td>
</tr>
<tr>
<td>Folded Taco</td>
<td>3.99</td>
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<tr>
<td>Side Carne Adovada</td>
<td>3.99</td>
</tr>
<tr>
<td>Red Chile Sauce</td>
<td>2.09</td>
</tr>
<tr>
<td>Cheese Enchilada</td>
<td>2.99</td>
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<tr>
<td>Papitas</td>
<td>2.79</td>
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<tr>
<td>Baked Potato*</td>
<td>4.29</td>
</tr>
<tr>
<td>Add (1) Rolled Taco</td>
<td>2.99</td>
</tr>
</tbody>
</table>

* Baked potatoes include butter, sour cream, bacon, chives, and cheddar cheese.

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* Ask for steamed corn tortillas for no additional charge • low-fat cheese • or calabacitas instead of rice and beans •
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 coffee, layered with mascarpone cheese, a 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

Wine Selection

WHITE
Glass  Bottle
Kunde Chardonnay, Sonoma Valley, CA  9 35
Kunde Sauvignon Blanc, Sonoma Valley, CA  9 35
Mondavi Woodbridge Chardonnay, CA  6.75 26
Mondavi Woodbridge White Zinfandel, CA  6.75 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
Kunde Cabernet, Sonoma Valley, CA  9 35
Sterling Syrah, Napa, CA  10 39
Mondavi Woodbridge Cabernet, CA  6.75 26
Mondavi Woodbridge Merlot, CA  6.75 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
Era th, 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  – 27
Domanie St. Vincent, NM  – 21

Fresh Desserts

Empanadas  6.49
A perfect margarita is made with perfect ingredients by hand. At El Pinto we use lime juice squeezed fresh daily and hand made simple syrup. These fresh ingredients are hand mixed with a great tequila by our expert staff. The House Margarita is the only one without fresh lime.

Beverages

Coke, Diet Coke, Fanta Orange, Dr. Pepper, Root Beer, & Sprite  2.20
Bottled Coke or Fanta  2.35
Pink Lemonade (No free refills)  2.20
Douwe Egberts Coffee (Reg. or Decaf)  2.20
Hot or Iced Tea  2.20
Santa Fe Springs Bottled Water  2.20
9.5 pH Filtered & Ionized Water 32 oz  2.95
Milk (No free refills)  2.25

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
La Cumbre Jefe's Hefe (local)  4.95
La Cumbre South Peak Pilsner (local)  4.95
Marble Red (local)  4.95
Marble IPA (local)  4.95

Beer by the Bottle

Coors  4.25  Tecate  4.75
Coors Light  4.25  Tecate Light  4.75
Budweiser  4.25  Carta Blanca  4.75
Bud Light  4.25  Negra Modelo  4.75
Miller Lite  4.25  Monteco  4.25
Michelob Ultra  4.25  Modelo Especial  4.75
Miller 64  4.25  Victoria  4.75
Corona  4.75  Bohemia  4.75
Corona Light  4.75  Heineken  4.75
Dos XX Amber  4.75  Fat Tire  4.75
Dos XX Lager  4.75  O’Doul’s  4.00
Pacifico  4.75  Bucket of 5 Coronitas  16.25
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 50 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.

El Pinto Fresh

Freshness is throughout El Pinto from the cuisine that is made from scratch each morning to the ingredients used. We use new beans from southern Colorado, fire roasted chile that is hand-peeled, healthy sunflower oil for cooking, Celtic sea salt for seasoning, locally sourced honey, pasture raised local pork for Matanzas, and local organic ingredients when in season. These are a few of the everyday decisions to make El Pinto food as fresh as Grandma’s.

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 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 organic growing projects.

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 8,500 sq. foot factory is a SQF (Safe Quality Food) and a Certified Organic facility with full automated. Built by John and Jim Thomas and an in-house team, it is a big boy playground for automation, efficiency, and ingenuity. “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. Look for fresh 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.

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