

5 DE MAYO MENU

@ELRANCHERO_CT

APPETIZERS

Guacamole \$13

Fresh made guacamole with onions, cilantro, and tomatoes.

Pulpo a la Brasa \$16

Grilled octopus served with roasted potatoes.

Sopa de Tortilla \$10

Chicken soup, topped with tortilla chips, avocado, onions and cilantro.

Breaded Jalapeños \$12

Breaded jalapeños stuffed with muenster cheese.

Super Nachos \$16

Corn nachos topped with chicken or ground beef, cheese, pico de gallo, sour cream, and guacamole.

Aguachile Ceviche \$19

Shrimp cured in chili-lime juice, purple onions, cucumber, cilantro and avocado.

ADD ONS

|Corn on the Cob (Mayo, Cotija Cheese and Tajin) \$6|
|Mole Sauce \$3|Sliced Avocado \$4|Sour Cream \$2|
|Shredded Cheese \$2|Queso Fresco \$3|

DRINKS

Traditional Margaritas (Rocks or Frozen)

Salt, sugar or tajin around the rim

|Lime|Strawberry|Mango|Peach|
|Passion Fruit|Raspberry|Tamarind|

Corona-Rita

Coronita served over a house margarita (Rocks or Frozen)

Mojitos

|Traditional|Strawberry|Mango|Peach|
|Passion Fruit|Raspberry|

Piña Colada

Red Sangria

Cerveza

Corona	Corona Light	Modelo	
Negra Modelo	XX Amber/Lager		
Pacífico	Victoria	Tecate	
Stella	Heineken	Bud Light	Coors Light

Soft Drink

|Mexican Coke|Coca Cola|Diet Coke|Pepsi|
|Sprite|Ginger Ale|Root Beer|Lemonade|
|Agua Frescas: Horchata, Jamaica, Tamrindo|

Jarritos

|Tamarind|Mandarin|Pineapple|Lime|
|Strawberry|Grapefruit|Sangria|Sidral|Club Soda|

ENTREES

Served w. rice and refried beans

(Black beans available upon request)

Carne Asada \$26

Thin cut grilled skirt steak, topped with scallions.

Fajitas \$27

Chicken, steak or shrimp sautéed with onions, green peppers, tomatoes, served on a hot skillet. Served with pico de gallo, guacamole, sour cream, tortillas.
(Make it a Texana: Chicken, steak and shrimp +\$2)

Pozole \$20

Traditional soup with Pork and hominy in a mildly spicy red guajillo and chile ancho broth.

Trio Skillet \$30

NY Strip, grilled chicken, chorizo and corn on the cob served on a hot skillet.

Chile Rellenos \$20

Two poblano peppers filled with your choice of ground beef, chicken or cheese covered with red ranchera sauce.

Flautas \$17

Three rolled crispy corn tortilla, filled with your choice of chicken, shredded beef, or cheese. Topped with lettuce, sour cream, cotija cheese.

Enchiladas \$18

Three rolled corn tortillas, filled with your choice of ground beef, chicken, cheese or vegetables mix. Choice of green tomatillo, red tomato, or mole sauce.

Chimichangas \$19

Two rolled flour tortillas lightly fried, filled with chicken, ground beef, vegetables mix, or black beans. Served with guacamole and sour cream.

México Especial \$18

Ground beef chimichanga, cheese enchilada, and chicken burrito.

Burrito Ranchero \$16

Large flour tortilla filled with your choice of grilled chicken, steak or vegetables mix, lettuce, tomato, guacamole, and sour cream.

Quesadillas \$16

Flat flour tortilla filled with cheese and choice of chicken, steak, or vegetables.
(Birria Quesadilla: served with onions, cilantro, and broth "consommé" +\$2)

Tacos de Birria \$17

Tender and juicy slow cooked beef packed with cheese, onions and cilantro on a slightly crisp tortilla. Served with broth "consommé".

Tacos con Arroz y Frijoles \$17

Three tacos your protein choice: chicken, steak, carnitas, or al pastor.

DESSERTS

Sopapillas \$8

Flour tortilla pieces light fried topped with cinnamon sugar, chocolate syrup and vanilla ice cream.

Churros \$10

Fried dough strips filled with Cajeta, rolled in cinnamon sugar. Topped with vanilla ice cream, whipped cream, and caramel.

Flan \$7

Caramel custard. Topped with whipped cream.