



El Rancho

Mexican Restaurant

20 WHITE STREET
(203) 730-9470
WWW.ELRANCHEROCT.COM



Appetizers

Guacamole \$12

Fresh made guacamole with onions, cilantro, and tomatoes.

*Nachos de la Casa \$14

Corn nachos topped with refried beans, chorizo, cheese, and jalapeños.

*Super Nachos \$16

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

*Queso Sabinas \$12

Mexican fondue with chorizo, jalapenos, onions, and cheese.
Served with flour tortillas.

*Choriqueso \$11

Mexican fondue with chorizo and cheese. Served with flour tortillas.

Quesado \$14

Flour tortilla wrapped with steak and cheese.

*Chicken Wings \$13

Fried chicken wings served with celery and carrots. (BBQ/Chipotle available)



Jalapeños Empanizados \$12

Breaded jalapeños stuffed with cheese.

*Ostiones \$26

Dozen of oysters in shell.

Coctel

Served in a sweet tomato juice topped with onions, cilantro and avocado.

Ceviche

Prepared with fresh lime juice, chopped onions, cilantro, and tomatoes.

*Shrimp M 12/L 16

*Shrimp & Octopus M 13/L 17

*Shrimp & Snail M 13/L 17

*Shrimp & Oyster M 13/L 17

*Mixto (shrimp, octopus, snail, oyster, crab) L 20

Traditional "Antojitos"

*Tamales \$5 each

Corn-base dough, filled with chicken or pork, steamed in a banana leaf.

Chiles Rellenos \$18

Stuffed poblano peppers with your choice of ground beef, chicken, or cheese.
Served rice and beans. (Shrimp Chile Rellenos + \$3)

Tostadas \$5 each

Fried corn tortilla with refried beans, meat of choice topped with lettuce, tomatoes, sour cream and cotija cheese.
(Shrimp ceviche tostada, with guacamole and lettuce + \$1)

Sopes \$12

Two handmade tortillas topped with beans, meat of choice, lettuce, sour cream, and cotija cheese.

Tortas \$12

Bread roll with beans, mayonnaise, tomato, avocado and lettuce.
(additional meat choice available)

Milanesa (Breaded steak or breaded chicken) \$12

Cubana (Breaded steak, ham, chicken, and queso fresco) \$14

Hawaiana (Al pastor, pineapple, ham, mozzarella cheese, chipotle) \$14

Tacos \$4.50 each

Soft Shell: Double corn tortilla with your choice of meat.

Choice of onions, cilantro or pico de gallo.

Hard Shell: Crispy corn tortilla with your choice of meat.

Topped with lettuce, sour cream, and cheese.

Tacos de Birria \$16

Served with consommé.

(3) Double corn tortillas with slow-cooked birria beef, cheese, onions and cilantro.

*Choices of meat: Steak, chicken, carnitas, al pastor, shredded beef, ground beef, chorizo, pibil, shredded spicy pork, cecina aged beef (Beef tongue, beef tripe, barbecued goat + .50¢)



Chimichangas

Two rolled flour tortillas lightly fried.
Served with guacamole, sour cream, rice and beans.

*Beef or Chicken \$18

Vegetables & Cheese \$16

*Shrimp \$20

Black Beans & Cheese \$16

Quesadillas

Flat flour tortilla filled with cheese and choice of filling. Served with guacamole, sour cream, rice and beans.

Plain Cheese \$12

*Steak or Chicken \$16

*Shrimp \$18

Vegetables \$14



Soups

Sopa de Frijol \$6

Black bean soup, topped with sour cream, onions and cilantro.

*Sopa de Pollo \$8

Soup with chicken and rice, topped with onions and cilantro.

Sopa de Tortilla \$10

Soup with chicken, topped with tortilla chips, avocado, onions and cilantro.

*Menudo \$18

Beef tripe and beef feet soup made with a red chili pepper base broth.
Served with corn tortillas.

*Pozole \$18

Pork and hominy in a mildly spicy red guajillo and chile ancho broth.
Served with corn tortilla chips.

*Sopa de Res \$18

Beef soup, carrots, corn, green cabbage, green beans, chayote squash, potatoes. Served with corn tortillas. (Sundays Only)

Salads

House Salad \$11

Lettuce, tomato, onions, green peppers, avocado, queso fresco.

*Ensalada de Pollo \$14

Sliced grilled chicken breast, lettuce, tomatoes, onions, green peppers, topped with shredded cheese.

*Taco Salad \$16

Choice of steak or grilled chicken served with lettuce, beans, cheese, sour cream, pico de gallo, and guacamole. (Shrimp taco salad +\$4)

*Ensalada de Camarones \$18

Grilled shrimp, lettuce, tomatoes, onions, green peppers, topped with shredded cheese.

Enchiladas

Three rolled corn tortillas, filled with your choice of shredded beef, ground beef, chicken, cheese or vegetables. Covered with your choice of sauce below.
Served with rice and beans.

Suizas \$16

Green tomatillo sauce and sour cream.

Entomatadas \$18

Red ranchera sauce and melted cheese.



Rancheras Picantes \$18

Spicy ranchera sauce with cheese and onions.

Banderas \$16

Green tomatillo, ranchera sauce, sour cream.

Poblanas \$20



Mole sauce topped with onions.

*Flautas \$14

Three rolled corn tortilla, filled with your choice of shredded beef, chicken, or cheese. Topped with lettuce, sour cream, cotija cheese.
Served with guacamole, rice and beans.
(Shrimp flautas topped with shrimp sauce +\$2)

Burritos

Filled large flour tortilla filled with your choice. Served with rice and beans.

*Ranchero \$14

Grilled chicken, steak or vegetables, lettuce, guacamole, and sour cream.

*Poblano \$18



Chicken burrito covered with mole sauce and topped with cheese.

*Sabinas \$16

Stewed beef, beans, covered in ranchera sauce, topped with cheese.

Combinations

Served with rice and beans

El Rancho \$16

Cheese enchilada, chicken flautas, ground beef tostada.

Mexico Especial \$16

Beef chimichanga, cheese enchilada, chicken burrito.

Monterrey \$16

Tamal (chicken or pork), chicken enchilada, beef hard shell taco.

Extras

Rice and Beans \$5 ▪ Avocado \$4 ▪ (4) Tortillas \$1.50 ▪ Shredded Cheese \$1.50
Sour Cream (4oz) \$2 ▪ Queso Fresco \$2.50 ▪ 8oz Chips and Salsa \$4
Extra Guacamole (4oz) \$2.50 ▪ Chipotle Sauce \$1.50 ▪ Chipotle-Mayo \$2
Jalapeños \$1(+) ▪ Mole Sauce \$3 ▪ Nopales \$6 ▪ French Fries \$6

FOOD ALLERGY NOTICE: IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT, PLEASE INFORM OUR STAFF BEFORE PLACING YOUR ORDER.



El Ranchero

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Steak

Served with rice and beans

*Carne Asada (Arrachera) \$24

Grilled thin cut skirt steak topped with scallions.

*Bistec Ranchero \$22

NY strip topped with sautéed onions, tomato, and green peppers.

*Bistec con Champiñones \$26

NY strip steak topped with sautéed onions and mushrooms.

*Bistec en Salsa Verde \$24

Chopped steak sautéed with onions and green tomatillo sauce, topped with chorizo.



*Bistec Mexicano \$23

Chopped steak sautéed in red ranchera sauce with onions, tomatoes, and jalapeños.

*Milanesa de Res \$22

Lightly fried breaded thin cut beef.

*Autentico Molcajete \$35

Grilled steak, chicken, sausage, pork chops, cheese, and baby cactus, served in a stone Molcajete with our house salsa.

*Steak con Mariscos \$30

NY strip steak topped with a seafood sauce made with shrimp, scallop, calamari, crab.

Chicken

Served with rice and beans

*Pollo a la Plancha \$18

Grilled chicken breast served with salad.

*Pollo a la Mexicana \$19

Sliced chicken breast sautéed with onions, green peppers, and red ranchera sauce.

*Pollo en Salsa Verde \$18

Sliced chicken breast sautéed in green tomatillo sauce.

*Mole Poblano \$22

Sliced chicken breast sautéed in mole sauce.

*Milanesa de Pollo \$20

Lightly fried breaded thin cut chicken breast.



*Hamburger \$12

Served with french fries

Topped with cheese, lettuce, and tomatoes.
(**La Especial:** add bacon and ham + 2.00)

Fish



Served with rice and beans

*Mojarra Frita \$24

Whole fried tilapia. Served with salad.

Ajillo (Minced garlic sauce) \$26



Enchipotlada (Chipotle sauce) \$26

*Mojarra a la Veracruz \$26

Whole tilapia steamed with onions, tomatoes, and green peppers.

*Mojarra en Aluminio \$28

Whole tilapia slow cooked in foil with onions, tomatoes, and green peppers.

*Filete a la Veracruzana \$20

Tilapia fish fillet steamed with onions, tomatoes, green peppers.

*Filete Empanizado \$22

Breaded tilapia fillet served with salad & fries.

Fajitas

Your choice below sautéed with onions, green peppers, tomatoes, on a hot skillet. Served with pico de gallo, guacamole, sour cream, tortillas, rice and beans.

*Steak \$22

*Chicken \$20

*Shrimp \$24

*Texana \$26

(Steak, chicken, and shrimp)

*Seafood \$26

(Shrimp, calamari, scallops, and crab)

Vegetariana \$18

(Broccoli, cauliflower, carrots, zucchini, topped with shredded cheese)

*Alambres \$18

Served with rice and beans

Your choice of chicken, beef, or pork sautéed with bacon, onions and peppers, covered with cheese.
(Seafood: Shrimp, calamari, scallops, crab + \$4)

Shrimp

Served with rice and beans

*Camarones a la Plancha \$18

Grilled shrimp served with your choice of salad or french fries.



*Camarones a la Diabla \$22

Shrimp sautéed in chipotle sauce with onions, tomatoes, and green peppers.

*Camarones al Queso \$22

Shrimp sautéed with cheese, onions, and cilantro.

*Camarones al Ajillo \$20

Shrimp sautéed in minced garlic tomato sauce.

*Camarones Empanizados \$22

Breaded shrimp served with your choice of salad or french fries.

*Camarones Acapulco \$24

Shrimps wrapped in bacon topped with cheese.

Seafood

Served with tortillas

*Sopa Siete Mares \$24

Seafood soup with shrimp, fish filet, crab leg, mussels, clams, squid and scallops.

*Mariscada Seca \$30

Steamed shrimp, crab leg, mussels, clams, squid and scallops covered in ranchera sauce.

*Sopa de Tilapia \$22

Whole tilapia fish soup.

*Sopa de Camarón \$18

Shrimp soup prepared with carrots and celery.



Drinks

Soft Drink

Coke ▪ Diet Coke ▪ Pepsi ▪ Sprite ▪ Ginger Ale
Root Beer ▪ Iced Tea ▪ Inca Kola ▪ Lemonade
Orange Juice ▪ Apple Juice ▪ Cranberry Juice
Red Bull ▪ Bottled Water
Coffee ▪ Hot Tea ▪ Hot Chocolate ▪ Milk

Mexican-Style Drink

Horchata (Rice Water) ▪ Jamaica (Hibiscus Water)
Tamarindo (Tamarind Water)



Jarritos/Mexican Soda

Tamarind ▪ Mandarin ▪ Strawberry ▪
Pineapple ▪ Grapefruit ▪ Lime ▪ Club Soda
Sangria Seniorial ▪ Sidral Mundet ▪ Coca Cola (Bottle)
Jumex Mango (Mango Juice)
Jumex Durazno (Peach Juice)

Shakes (water or milk)

Banana ▪ Strawberry ▪ Mango ▪ Passion Fruit
Peach ▪ Pineapple ▪ Papaya ▪ Blackberry ▪ Soursop

Beer

Corona ▪ Corona Light ▪ Coronita
Modelo Especial ▪ Negra Modelo
Victoria ▪ Pacifico ▪ XX Amber ▪ XX Lager
Sol ▪ Bohemia ▪ Tecate ▪ Carta Blanca
Stella ▪ Coors Light ▪ Bud Light ▪ Miller Light
Budweiser ▪ Heineken ▪ Heineken Light
Heineken 0.0 (Non-Alcoholic)



Margarita

On the rocks or frozen
(Salt, sugar, or Tajin rim)
Lime ▪ Mango ▪ Strawberry ▪ Peach
Passion Fruit ▪ Tamarind ▪ Raspberry

Cocktail

Piña Colada ▪ Mojito ▪ Tequila Sunrise
Sex on the Beach ▪ Malibu ▪ Red Sangria

Rum

Bacardi ▪ Capt. Morgan ▪ Ron Zacapa ▪ Malibu



Tequila

(Blanco, Reposado, Añejo)

Patron ▪ Don Julio ▪ 1800 ▪ Herradura
El Jimador ▪ Corralejo ▪ Cabo Wabo
Jose Cuervo ▪ Tres Generaciones ▪ Sauza Hornitos
Centenario ▪ Espolòn ▪ Casa Amigos ▪ Clase Azul

Mezcal

Vida ▪ 400 Conejos ▪ 7 Misterios

Cognac

Hennessy ▪ Remy Martin ▪ Torres 10
Solera ▪ Presidente ▪ Grand Marnier

Vodka

Absolut ▪ Smirnoff ▪ Grey Goose ▪ Tito's



Wine

Cabernet ▪ Merlot ▪ Pinot Grigio
Chardonnay ▪ White Zinfandel

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS *

| MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE |
| 18% SERVICE CHARGE SUBJECT TO BE ADDED |