



The Ranch House

Dinner

(\$25 per person)

Appetizers

Spinach and Artichoke Dip - Served with White and Blue Corn Tortilla Chips

Goat Cheese and Apple Salad - Tuscan Greens, Spicy Pecans, Granny Smith Apples, Red Onions, Apple Cider Vinaigrette

Fried Pickles - Beer Battered, Buttermilk Dressing

Barbecue Won Ton Tacos - Chopped Rib Meat, Red Chile Honey Glaze, Topped with Green Chile Slaw

Entrees

Grilled Atlantic Salmon - Brown Butter BBQ Glaze, Butternut Squash Puree, Sautéed Spinach

Smoked Brisket, Pulled Pork and Sausage Plate - Served with Green Chile Cornbread, BBQ Beans and Green Chile Slaw

Smoked Half Chicken Combo Plate - Your Choice of a 1/4 lb. of Meat or 2 Ribs. Served with Green Chile Cornbread, BBQ Beans and Green Chile Slaw

Red Chile Honey Glazed Baby Back Ribs - Served with Green Chile Cornbread, BBQ Beans and Green Chile Slaw

Meyers Ranch 8oz FlatIron Steak - Roasted Shallot Bourbon Butter, Crispy Onions, Calabacitas, Baked Potato.

Desserts

Peanut Butter Chocolate Mousse - Topped with House Made Toffee and Sea Salt.

Coconut Tapioca - Whipped Cream and Toasted Coconut.

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2571 Cristos Rd.

(505) 424-8900



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Lunch

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