

## DINNER ENTRÉES (After 5 P.M.)

### Skillet Entrées

Blackened in a cast-iron skillet with habanero spice, onions, peppers and green chile mashed potatoes.

Chicken...\$20 NY Strip...\$30 Salmon...\$26

### Chargrilled Chicken

Marinated and chargrilled chicken breast topped with a roasted poblano and Cotija cheese, served with black beans and green chile mashed potatoes...\$20

### Southwest Pork Chop

Char-grilled 10oz bone-in chop topped with chipotle sauce and served with a grilled poblano stuffed with green chile mashed potato...\$28

### Pork Tenderloin Medallions

Chargrilled and baked, finished with a chile cream sauce, served with black beans and green chile mashed potatoes...\$22

### Fiery Pork Chop

Chargrilled 10oz bone-in chop topped with roasted poblano salsa and melted Jack cheese, served with black beans...\$28

### William's Brothers Salmon

Alaska's summer catch brought home by Ruidoso's own William's brothers, chargrilled with a touch of olive oil and served with green chile mashed potatoes...\$26

## STEAKS

8oz Filet...\$38

10oz New York Strip...\$30

12oz Ribeye...\$33

Prepared with our special rub and chargrilled, served with green chile mashed potatoes

## SIDES

Green chile mashed potatoes...\$5

Grilled or fried asparagus...\$7

Organic sautéed spinach...\$8

Crispy fried Brussels sprouts...\$8

Hand cut fries...\$5

ALL OF OUR BEEF IS FROM THE GREAT STATE OF NEW MEXICO! ALL OF OUR CHICKEN IS HORMONE FREE!

## DRINKS

Can Soda...\$2.50

-Coke, Dr. Pepper, Sprite, Diet Coke

Root Beer...\$3.5

Pellegrino...\$4

Pana...\$4

Lemonade...\$3

Iced Tea...\$2.75

### CHILDREN

Cheese Burger \$8

Grilled Cheese \$5

Grilled Chicken Breast \$12

Served with fries



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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

## APPETIZERS

### Fried Chile Rings

Green chile, poblano, and jalapeño served with Chipotle Ranch  
Large...\$12 Small...\$8

### Fresh Hand Cut Fries...\$5

### Stuffed Avocado

Avocado stuffed with grilled veggies and fried...\$6.5

## SALADS

### GC House

Fresh mixed greens, tomato, red onion, roasted red pepper with choice of spicy vinaigrette, Chipotle Ranch, Ranch or Italian...\$5

### Southwest Caesar

Chile inspired Caesar dressing, with red onion, avocado, sun dried tomatoes, Cotija cheese, and roasted red peppers. Topped with tortilla strips.  
With chicken...\$16 Without...\$10

### New Mexico Classic

Mixed greens, grilled chicken, black bean salsa and fresh pico de gallo. Topped with shredded Pepper Jack cheese...\$14

## TACOS

### Tenderloin

Beef Tenderloin on soft corn with Pepper Jack cheese, pico de gallo, lettuce, avocado...\$7 each

### Mushroom

Sautéed Cremini mushrooms, poblano strips and onions. Topped with Cotija cheese...\$4 each

### Roasted Chicken

Hand pulled chicken mixed with green chile and topped with Jack cheese and sour cream...\$5 each

### Chips and Salsa...\$3

### Chips and Queso Blanco...\$6.5

### Chips and GC Trio

Salsa, Queso Blanco, guacamole...\$15

### Hot Skillet Nachos

Layers of black beans, Jack cheese, red onion, and green chile. Served in a cast-iron skillet and topped with roasted poblano and tomatillo salsa and house salsa  
With chicken...\$16 Without...\$12

### Spinach

Fresh baby spinach tossed with mushrooms, eggs, bacon, walnuts, Feta cheese, red onions and Pomegranate vinaigrette...\$12

### Fire Roasted Veggies

Mixed greens with fire roasted zucchini, squash, red peppers and red onions. Topped with Cotija cheese tossed in a Spicy Vinaigrette dressing...\$10

### Chipotle Chicken

Chicken breast fired with chipotle sauce. Avocado, red onion and grated Jack cheese...\$14

### Veggie

Fire roasted zucchini, squash, red peppers, red onions, and Cotija cheese...\$4 each

### Fish

Chargrilled with a pineapple-chipotle glaze, red cabbage slaw, avocado and cilantro  
Mahi...\$7 each Salmon...\$7 each

### Black Bean

Guacamole, black beans, pico de gallo and topped with Cotija cheese...\$5 each

Add black beans and roasted poblano rice...\$3

## BURGERS

### The GC

Green chile, Pepper Jack cheese and grilled red onion...\$12

### The Boss

Homemade chipotle sauce, green chile, cheddar cheese and pecan-smoked bacon...\$15

### Queso

Open-face burger smothered with our Queso Blanco...\$14

### Mushroom Swiss

Cremini mushrooms and red onions sautéed with red wine, melted Swiss cheese on a Ciabatta bun...\$12

Burgers served with homemade fries  
Substitute chicken breast...\$3

## SANDWICHES

### The GC GC

Cheddar cheese, bacon, roasted green chile and guacamole, melted between Texas Toast...\$12

### New Mexico Philly

Sliced new york steak, chargrilled veggies on a Ciabatta roll...\$16

## PLATES

### Chicken Delgado

Chargrilled chicken, with a small version of the fire-roasted veggie salad...\$16

### Poblano

Grilled poblano stuffed with your choice:  
- Hand pulled chicken, topped with sour cream  
- Grilled veggies topped with house salsa or Queso Blanco...\$12

### The New Mexican

Pepper Jack cheese, avocado and pico de gallo...\$14

### Bacon Classic

Melted Cheddar cheese, pecan-smoked bacon, lettuce, tomato and red onion...\$14

### Spinach Avocado

Pepper Jack cheese, fresh spinach, avocado slices and chipotle mayo on a jalapeño Sourdough bun...\$15

### Portobello

Large Portobello mushroom cap topped with melted Goat cheese on a Ciabatta bun...\$12

### Blue Cheese Stuffer

Beef patty stuffed with Blue cheese crumbles and topped with bacon and tomato...\$14

### Caesar Salad Sandwich

Our popular Caesar salad with chargrilled chicken, served on a Ciabatta roll with French fries...\$16

### Pork tenderloin sandwich

Pork tenderloin medallions, pineapple chipotle sauce, spinach and sliced avocados on jalapeño Sourdough...\$16

### Portobello Stack

Grilled Portobello strips, roasted red pepper, goat cheese and basil, stacked on a bed of organic spinach.  
With chicken...\$16 Without...\$10

### Green Chile Chicken Enchiladas

Hand pulled chicken and green chile between blue corn tortillas. Topped with green chile sauce, sour cream, and served with poblano rice and black beans...\$16