

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...\$18 NY Strip...\$28 Salmon...\$25

Chargrilled Chicken

Marinated and chargrilled chicken breast topped with a roasted poblano and Cotija cheese, served with black beans and green chile mashed potatoes...\$18

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...\$26

Pork Tenderloin Medallions

Chargrilled and baked, finished with a chile cream sauce, served with black beans and green chile mashed potatoes...\$18

Fiery Pork Chop

Chargrilled 10oz bone-in chop topped with roasted poblano salsa and melted Jack cheese, served with black beans...\$26

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...\$24

STEAKS

8oz Filet...\$32

10oz New York Strip...\$28

12oz Rib Eye...\$30

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

SIDES

Green chile mashed potatoes...\$4

Grilled or fried asparagus...\$6

Organic sautéed spinach...\$7

Crispy fried Brussels sprouts...\$7

Hand cut fries...\$4

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

DRINKS

Can Soda...\$2.25

-Coke, Dr. Pepper, Sprite, Diet Coke

Root Beer...\$3.5

Pellegrino...\$4

Pana...\$4

Lemonade...\$3

Iced Tea...\$2.50

CHILDREN

Cheese Burger \$7

Grilled Cheese \$4

Grilled Chicken Breast \$8

Served with fries



WWW.GRILLCALIENTE.COM | 575.630.0224



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...\$4

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...\$15 Without...\$9.5

New Mexico Classic

Mixed greens, grilled chicken, black bean salsa and fresh pico de gallo. Topped with shredded Pepper Jack cheese...\$12.5

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...\$14

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...\$15 Without...\$10

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...\$9

Chipotle Chicken

Chicken breast fired with chipotle sauce. Avocado, red onion and grated Jack cheese...\$12.5

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...\$2

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...\$14

Queso

Open-face burger smothered with our Queso Blanco...\$12

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...\$10

New Mexico Philly

Sliced rib eye steak, chargrilled veggies on a Ciabatta roll...\$15

PLATES

Chicken Delgado

Chargrilled chicken, with a small version of the fire-roasted veggie salad...\$14

Poblano

Grilled poblano stuffed with your choice:
- Hand pulled chicken, topped with sour cream
- Grilled veggies topped with house salsa or Queso Blanco...\$10

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...\$14

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...\$15

Pork tenderloin sandwich

Pork tenderloin medallions, pineapple chipotle sauce, spinach and sliced avocados on jalapeño Sourdough...\$15

Portobello Stack

Grilled Portobello strips, roasted red pepper, goat cheese and basil, stacked on a bed of organic spinach.
With chicken...\$15 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...\$14