

## THE GRILL IS CALIENTE!

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### Skillet Entrées

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

Chicken...\$20 NY Strip...\$30 Salmon...\$28

### 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

### Steaks

**10 oz. New York Strip...\$30**

**12 oz. Rib Eye...\$33**

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

### Fiery Pork Chop

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

### Williams Brothers Salmon



Alaska's summer catch! Brought home by Ruidoso's Williams brothers. Chargrilled with a touch of olive oil and served with green chile mashed potatoes...\$28

### Carne Asada

10 oz. New York Strip chargrilled and topped with house salsa and guacamole. Served with charro beans...\$30

### Pork Tenderloin Medallions

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

## SIDES

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**Green chile mashed potatoes...\$5**

**Grilled or fried asparagus...\$7**

**Organic sautéed spinach...\$8**

**Crispy fried Brussels sprouts...\$8**

**Hand cut fries...\$5**

## DRINKS

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**Can Soda...\$2.50**

Coke, Dr. Pepper, Sprite, Diet Coke

**Root Beer...\$3.5**

**Pellegrino...\$4**

**Lemonade...\$3**

**Iced Tea...\$3**



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

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*

## HEAT UP THE GRILL

**Chips and Salsa...**\$3 Unlimited

**Chips and Queso Blanco...**\$7

**Chips and GC Trio**

Salsa, Queso Blanco, guacamole...\$16

**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...\$18 Steak...\$20

Without...\$12

## SALADS

**GC House**

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

**New Mexico Classic**

Mixed greens, grilled chicken, black bean salsa and fresh pico de gallo. Topped with shredded Pepper Jack cheese...\$16

**Portabello Stack**

Grilled portabello strips, roasted red pepper, and goat cheese. Stacked on a bed of spinach...\$12 With Chicken...\$18

## TACOS

**Steak or Chargrilled Chicken**

On a soft corn tortilla 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

**Fried Chile Rings**

Green chile, poblano, and jalapeño served with Chipotle Ranch

Large...\$12 Small...\$8

**Chile Cheese Fries**

A plate of our hand-cut fries covered with green chile and melted Jack cheese...\$9

**Stuffed Avocado**

Avocado stuffed with grilled veggies and fried...\$7

**Chipotle Chicken**

Chicken breast fired with chipotle sauce. Avocado, red onion and grated Jack cheese...\$18

**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...\$18

Without...\$12

**Chicken Delgado (Skinny Chicken)**

Char-grilled chicken with a fire roasted veggie salad...\$18

**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 & roasted poblano rice...\$3**

## BURGERS & SANDWICHES

**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**

## MEXICAN FAVORITES

**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

**Chile Rellenos**

Two New Mexico green chiles stuffed with Jack cheese. Smothered in green chile sauce or house salsa and served with sour cream...\$14

## KIDS

**Cheese Burger...\$8**

**Grilled Cheese...\$5**

**Grilled Chicken Breast...\$12**

All items served with homemade fries

**The New Mexican**

Jack cheese, avocado and pico de gallo...\$15

**Bacon Classic**

Melted Cheddar cheese, pecan-smoked bacon, lettuce, tomato and red onion...\$15

**Spinach Avocado**

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

**The GC GC Sandwich**

Cheddar cheese, bacon, roasted green chile and guacamole, melted between Texas Toast...\$14

**Pork tenderloin sandwich**

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

**Cheese Enchiladas**

Jack cheese rolled in blue corn tortillas. Smothered in green chile sauce or red chili sauce and served with sour cream...\$14

**Vegetarian Enchiladas**

Fire-roasted vegies rolled in blue corn tortillas. Topped with cheese and smothered in salsa, green sauce, or queso blanco...\$14

**Served with choice of black or charro beans and roasted poblano white rice**