

A La Carta Menu

Fine Spanish & Latin American Cuisine

APERITIVOS

- Ensalada de la Casa** 8
Mixed greens, julienne vegetables, tomatoes, red wine vinaigrette
- Empanadas de Maiz** 10
Corn meal beef and potato patties 4PCS, side Aji
- Calamares a la Romana** 18
Calamari lightly coated in flour and fried, served with lemon, aioli dip *Delicioso!*
- Nachos** 12
With salsa & sour cream
- Nachos Supreme** 16

PLATOS TÍPICOS

- Picada Criolla** 49
(serves two)
Diced and marinated combination of beef, sausages, bacon, plantain and cassava, gallo pinto (rice & beans)
- Churrasco** 25
Marinated and seared top sirloin served with fries, diced onion, tomatoes, lettuce, rice, topped with a fried egg.
- Fajitas de Carne** 24
Fajitas de Pollo 24
Fajitas Vegeteriana 24
Grilled beef, chicken or vegetable fajitas served hot & sizzling, sauteed onions, peppers, side sour cream, pico de gallo, cheese & flour tortillas.
- El Rancho Especial (Beef or Vegeterian)** 25
Lightly grilled Strip loin OR Vegetables, accompanied with salad, plantain, fried cassava, gallo pinto (rice & beans).

A LA PARRILLA CARNES Y MARISCOS

- Pechuga a la Parrilla con Chimichurri** 25
Grilled boneless chicken breast marinated with fresh herbs, seasonal vegetables, potatoes, side Chimichurri
- Filete de Basa** 25
Grilled Basa fillet seasoned with garlic & Herbs fresh seasonal vegetables and rice.
- New York Steak** 34
AAA strip loin beef grilled to perfection, seasonal vegetables OR fries

ESPECIALIDADES DE LA CASA

Pechuga Valenciana 25

Baked boneless chicken breast in a light mushrooms white wine cream sauce, seasonal vegetables, potatoes

Paella Vegeteriana (Serves Two) 49

The traditional Spanish dish! Oven baked and served in its authentic platter. A rich combination of rice, seasonal vegetables.

Note: Please allow 25 minutes preparation time

Filete de Basa 25

Griddled Basa fillet seasoned with garlic & herbs, fresh seasonal vegetables and rice.

Steak a la Pimienta 34

AAA Stripoin steak in a peppercorn, shallot au jus & red wine reduction, seasonal vegetables & fries.

SIDE ORDERS

**AJI, CHIMICHURRI, PEPPERCORN SAUCE
CHORIZO, BACON, PLANTAIN, FRIES, RICE**

5

DESSERT

Creamy Cheese Cake

8

BAR MENU

PRICES INCLUDE TAX, GRATUITY ADDITIONAL 15%

BEER BUCKET SPECIAL

ANY BEER - Thursday to Saturday - 5 FOR \$25 UNTILL 11 PM

Import - 5 For \$35

Domestic - 5 For \$35

BEER BOTTLES

Corona, Stella Artois, Heineken, Modelo 8

Budweiser 7

COOLERS Smirnoff Ice 8

APPERITIF COCKTAIL (1oz) 9

El RANCHO FIRST SALSA - Weekly Recipe by our expert bartenders

COCKTAILS (1oz)

Piña Colada, Margarita, Mojito, Daiquiri, Long Island Ice Tea, Sex on the Beach 9

Bloody Caesar

SHOOTERS

B52, Kamikazi, Sex on the Beach, Sicilian Kiss, Lemon Drops 8

MARTINI (1oz)

Chocolate, Vodka, Manhattan, Lychee, Apple 9

ALCOHOL (1oz)

Bacardi Rum, Malibu Rum, Havana Club Rum, Brugal Rum 8

Absolute Vodka 8

Grey Goose Vodka 9

Tequila Sauza 8

Jose Cuervo Tequila 9

Patron Tequila 11.50

Kahlua, White Russia, Black Russian, Amaretto, Baileys, Aguardiente, Sambuca, Crown Royal 8

Johnny Walker Red 9

Johnny Walker Black 11.50

Jack Daniels 9

J&B Scotch 8

Dewar's Scotch Whiskey 8

Canadian Club 8

Chivas 9

Courvoisier 11.50

Hennessey 11.50

Remy VSOP 11.50

WINE GLASS 6oz. 8

RED – Fuzion Shiraz/Malbec **WHITE** – Tocornal Sauve Blanc

COFFEES & NON-ALCOHOLIC DRINKS

Spanish Coffee 8

Cappuccino 4.50

Coffee, Tea, Espresso 3

Red Bull 5

Pop, Water, Perrier, Postobon, OJ, Cranberry, Mango, Guava, Ice Tea 3.50

Virgin: Piña Colada, Mojito, Strawberry Daiquiri, Margarita 6

WINE LIST

PRICES INCLUDE TAX, GRATUITY ADDITIONAL 15%

RED (750ml)

- Red House Wine Co-Cab – Ontario **44**
- Sangre de Toro – Garancha, Spain **39**
- Casiller Del Diablo – Malbec, Spain **39**
- Cono Sur Bicicleta – Pinot Noir, Chile **39**
- Gato Negro 9 Lives – Blend, Chile **39**
- Montes Twins – Malbec/Cab, Chile **39**
- Trapiche – Cab, Argentina **39**
- Doña Paola – Malbec, Argentina **44**
- Honoro Vera – Garancha, Spain **39**
- Radio Boka – Tempranilo, Spain **39**
- Misterio – Malbec, Argentina **39**
- Ruffino – Chianti, Italy **44**
- McManiss – Cab, California **65**
- J.Lohr – Cab, California **68**

WHITE (750ml)

- Las Mulas – Sauvignon Blanc, Chile **40**
- Gato Negro 9 Lives – Chardonnay, Chile **39**
- Argento – Pinot Grigio, Argentina **39**
- Fusion Alta – Pinot Grigio, Argentina **39**

- Margues De Riscal – Blend, Spain **40**
- J.Lohr – Chardonnay, California **61**
- Villa Maria – Sauvignon Blanc, New Zealand **39**
- Beringer – White Zinfandel, USA **39**
- Mateus Rose – Portugal **39**

HOUSE WINE & SANGRIA

	6oz	½ L	1 L
RED – Fuzion Shiraz/Malbec	8	21	39
WHITE – Tocornal Sauve Blanc			
Red or White - Sangria	8	21	39

