

THE RANGE CAFFE

AT THE PLAZA LAS VEGAS, NM

RANGECAFE.COM
f t i

STARTERS

REY'S NACHOS housemade blue and white corn chips, black beans, shredded chicken, white cheddar, cotija cheese, chile con queso, sour cream, guacamole, lettuce, tomato, salsa
regular 8.99 *grande* 11.99

GREEN CHILE STRIPS breaded whole certified New Mexico chiles served with cool creamy jalapeño dipping sauce *three* 5.99 *six* 10.99

ELOTE roasted corn in creamy chile de arbol lime sauce and cotija cheese, blue and white corn tortilla chips 6.99

CHIPS AND DIPS housemade blue and white corn tortilla chips *pretty darn hot salsa* 2.99
guacamole 6.99 • *chile con queso* 6.99 • *try all three* 9.99

WINGS Range hot sauce *six* 6.99 • *twelve* 12.99

SPINACH ARTICHOKE DIP Parmesan, white cheddar, cream cheese with garlic toast, salsa 8.99

SOUPS

GREEN CHILE CHICKEN STEW with blue corn tortilla strips and a flour tortilla on the side
large cup 5.99 • *huge bowl* 7.99

SOUP OF THE DAY *large cup* 5.99 • *huge bowl* 7.99

SALADS

housemade dressings: bleu cheese, ranch, jalapeño ranch, Caesar, balsamic vinaigrette

GRILLED SALMON BERRY grilled salmon filet on a bed of mixed greens, tossed in balsamic vinaigrette, blueberries, strawberries, candied pecans, topped with frizzled onions 14.99

CAESAR romaine, housemade croutons, Parmesan. Tossed in housemade Caesar dressing 7.99
Add: grilled chicken 3.99 *grilled salmon* 6.99

RANGE CHEF SALAD mixed greens, ham, turkey, cucumber, tomato, avocado, hard boiled egg, red onion, white cheddar, choice of dressing 11.99

MEDITERRANEAN SALAD romaine and mixed greens tossed in lemon-basil vinaigrette, Kalamata olives, tomatoes, cucumber, onion, feta cheese 9.99
Add: grilled chicken 3.99 *grilled salmon* 6.99

ENTREES

TOM'S MEATLOAF mashed potatoes, mushroom gravy, seasonal vegetable 13.99

COUNTRY FRIED STEAK breaded beef cube steak, cream gravy, Range mashed potatoes, seasonal vegetable 13.99

HOT TURKEY PLATE roasted turkey breast, stuffing, Range mashed potatoes, green chile gravy, seasonal vegetable, cranberry-apricot chutney 14.99

NEW MEXICO MAC AND CHEESE pasta shells tossed in creamy white cheddar sauce, and roasted NM green chile 10.99

RANGE CHICKEN grilled chicken breast, white corn tortilla, chile con queso, chopped green chile, melted white cheddar, topped with sliced avocado, salsa, served with black beans and arroz verde *regular* 10.99 *grande* 15.99

PAN SEARED SALMON piñon, sundried tomato, charred zucchini, polenta, caper butter 16.99

EL SUEÑO DEL VAQUERO 10oz ribeye, chipotle lime butter, mashed potatoes 25.99

NORTH OF THE BORDER

BLUE CORN ENCHILADAS served flat with arroz verde, pinto beans, white cheddar, choice of chile *cheese* 9.99 *shredded beef, chicken or carne adovada* 12.99

BURRITO *pinto beans* 9.99 *shredded beef, chicken or carne adovada* 12.99
served with arroz verde, pinto beans, white cheddar, choice of chile

RELLENO PLATE blue corn encrusted New Mexico green chiles, stuffed with white cheddar cheese served with arroz verde, pinto beans, white cheddar, choice of chile *two* 10.99 *three* 12.99

THE RIO GRANDE GORGE* flame grilled, all-natural beef patty served open-faced on a flour tortilla, white cheddar, grilled onions, Range fries con queso, black beans, choice of chile 13.99

SPINACH ENCHILADAS two white corn tortillas, spinach, pico de gallo, creamy white cheddar sauce, green chile sauce, arroz verde and black beans 11.99

STEAK & ENCHILADAS 10oz ribeye, two rolled cheese blue corn enchiladas, pinto beans, Range fries, choice of chile 25.99

BURGERS

SERVED WITH CHOICE OF: fries, sweet potato fries, house salad or Range slaw

THE ORIGINAL RANGE BURGER* with ham, green chile, white cheddar 12.99

ROUGH RIDER BURGER* green chile, white cheddar 10.99

BACON AND BLEU BURGER* with bacon, fried egg, bleu cheese crumbles, crispy onion 13.99

BYO BURGER* *build it however you please* 10.99

add [2]bacon, ham, chorizo or guacamole .99 each
chopped green chile, sautéed mushrooms, grilled onion, Swiss,
bleu cheese, white cheddar .59 each

BEVERAGES

FOUNTAIN 2.49

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer

FRESH BREWED ICED TEA traditional, tropical green 2.49
specially blended organic, free-trade teas

JUICES 12oz 3.49 • 16oz 4.99

orange juice, ruby red grapefruit, apple, cranberry,
tomato

SPARKLING & STILL WATERS

San Pellegrino 2.99

Range bottled water .99

MILK *from a cow* 12oz 1.99 • 16oz 2.99

CHOCOLATE MILK *from a chocolate cow* 12oz 1.99 • 16oz 2.99

THE COFFEE BAR

ESPRESSO *single* 1.49 *double* 2.49

CAPPUCCINO 2.99

LATTE 3.69

MOCHA LATTE with rich
chocolate 3.99

CAFÉ AU LAIT 2.99

CHAI (HOT OR ICED) 3.99

COFFEE

bottomless cup REGULAR | UNLEADED 2.49

HOT TEAS 2.99

assorted caffeinated and herbal

HOT CHOCOLATE made with
steamed milk & topped with
whipped cream 2.99

FROM THE BAKERY

CRÈME BRÛLÉE

baked vanilla bean custard topped with caramelized sugar 6.99

BROWNIE SUNDAE

warm walnut fudge brownie topped with choice of ice cream, caramel sauce 6.99

CREAM PUFF

homemade pâté à choux pastry, vanilla bean custard, dipped in rich chocolate ganache 6.99

LIFE BY CHOCOLATE

white, raspberry-white, mocha milk and dark chocolate mousses,
glazed with rich ganache 6.99

DEATH BY LEMON

lemon shortbread crust, baked lemon custard, French apricot preserves,
toasted almonds, drizzled white chocolate 6.99

FRUIT PIE OF THE DAY 5.99

make it à la mode for 1.99

GIANT CINNAMON ROLL 3.29 **GOOEY PECAN ROLL** 4.29 **MUFFIN DU JOUR** 1.99
FRESH BAKED COOKIE 2.29 **CREAM CHEESE DANISH** 3.99 **BEAR CLAW** 4.29