

EVERY MONDAY

all day

\$6

HOUSE MARGARITAS

TACO TUESDAY

5 each taco

Delicious CHICKEN WINGS EVERY WEDNESDAY

DOZEN \$16.99 OR HALF DOZEN \$8.99

BUFFALO SAUCE GARLIC PARMESAN BARBECUE CHIPOTLE MANGO HABANERO



THURSDAY Special

NACHOS \$10.99

MOJITOS \$8.99

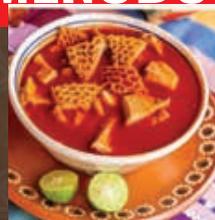
ALL DAY

EVERY WEEKENDS

POZOLE \$16.99



MENUDO



EVERY DAY 2PM TO 6PM

6\$ HOUSE MARGARITA 8\$ FLAVORED MARGARITA 5\$ DRAFT BEER

\$6 WHITE CLAW HIGH NOON SURFSIDE

MEXICAN RESTAURANT



MIRANCHO ALEGRE LAKE KATRINE NY



CATERING AVAILABLE



HAPPY HOUR

miranchoalegre.us

Appetizers

FRESH GUACAMOLE \$13.99

Freshly made table side guacamole, Avocados, onions, cilantro, tomatoes, jalapeños with fresh lime juice and salt. Add bacon \$1.00

PORK BELLY STRIPS \$19.99

Fried Pork Belly Strips (Chicharron) with fresh guacamole and homemade pastor salsa.

FLAUTAS \$15.99

Deep fried corn tortilla filled with shredded chicken or shredded beef and cheddar cheese. Topped with tomato salsa and queso fresco. Garnished with lettuce, tomatoes, sour cream and guacamole.

LOBSTER FLAUTAS \$26.99

Lobster and cheese lightly fried in flour tortillas with creamy chipotle sauce, pico and queso fresco on top. Garnished with lettuce, tomatoes, sour cream and guacamole.

DIP TRIO \$19.99

Fresh Guacamole, Cheese Dip and Pico de Gallo.

CORN ON THE COB \$7.99

Roasted corn with mayonnaise, queso fresco and tajin.

CHEESE DIP \$9.99

Our home made cheese dip with jalapeños. Add Lobster for \$6.99

QUESO FUNDIDO \$12.99

Grilled Mexican sausage with onions, peppers and melted cheese.

NACHOS RANCHO \$14.99

Tortilla chips with shredded chicken, shredded beef or ground beef with refried beans, cheddar cheese, tomatoes, green onions, jalapeños, sour cream and guacamole.

Grill Chicken +\$2.00

Grill Steak +\$3.00

Carnitas +\$3.00.

Birria + \$3.00

Shrimp +\$6.00

POTATO SKIN NACHOS \$15.99

Fried potato skins with your choice of shredded chicken, ground beef, shredded beef or mexican chorizo layered with cheddar cheese and pico de gallo. Served with sour cream, guacamole and lettuce on the side.

FRIED CALAMARI \$16.99

Our crispy calamari served over a layer of lettuce with pico de gallo and jalapeños with honey carrot dressing.

COCONUT SHRIMP APP \$16.99

Breaded coconut shrimp served with romaine lettuce and coconut dressing.

DIABLA OR GARLIC SHRIMP APP \$16.99

Jumbo shrimp with mushrooms sautéed in a butter garlic or spicy sauce. Garnished with lettuce cheese, tomatoes and avocado.

RANCHO SAMPLER \$21.99

Sample of nachos, with flautas, stuffed jalapeños, wings and cheese quesadilla. Served with buffalo sauce and ranch dressing on the side

CHICKEN WINGS (10) \$13.99

Chicken wings served with celery, carrots sticks, ranch dressing and buffalo sauce.

MUSSELS \$18.99

Mussels mixed with corn pieces sautéed in our special Mi Rancho sauce.

ALEGRIA PLATTER \$45.99

Taste 4 different flavors in 1 Dish. Our shrimp diabla, shrimp al mojo, pork carnitas and chicken wings.

EMPANADAS \$16.99

4 assorted empanadas with your choice of chicken or beef mixed with cheese. Garnished with lettuce, tomatoes, guacamole and sour cream.

CHEESE FRIES \$12.99

MOZZARELLA STICKS (10) \$12.99

JALAPEÑO POPPERS (10) \$12.99

STREET TACOS (3) \$12.99

Delicious tacos filled with option of shredded chicken, shredded beef, ground beef or chorizo in corn tortilla. Topped with onions and cilantro.



FRESH GUACAMOLE



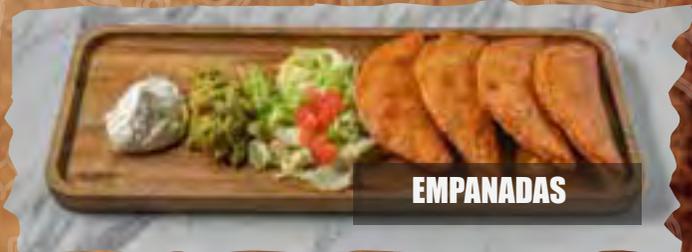
RANCHO SAMPLER



ALEGRIA PLATTER



PORK BELLY STRIPS



EMPANADAS

Quesadillas

Served with tomatoes, lettuce, green onions, guacamole and sour cream

LOBSTER QUESADILLA \$41.99

Flour tortilla filled with sautéed lobster and cheese, with chipotle sauce on the side.

QUESA-BIRRIA \$20.99

Flour tortilla dipped in birria-style beef broth, stuffed with beef birria and cheese. Topped with chopped onions and cilantro. Accompanied by birria-style beef broth.

BUFFALO OR MANGO QUESADILLA \$18.99

Flour tortilla filled with cheese and grill chicken marinated in mango habanero or buffalo hot sauce lightly grilled. Ranch or blue Cheese.

SHRIMP QUESADILLA \$21.99

Flour tortilla filled with sautéed shrimp, mushrooms, onions peppers and cheese.

QUESADILLA ASADA \$21.99

Flour tortilla filled with skirt steak and cheese.

RANCHO QUESADILLA \$16.99

Flour tortilla filled with cheddar cheese and your choice of shredded chicken, shredded beef, ground beef or Mexican chorizo.

FAJITA QUESADILLA \$18.99

Flour tortilla filled with cheddar cheese, onions, peppers and grill chicken or grill steak

QUESA-BIRRIA



QUESADILLA



CHICKEN CAESAR WRAP \$18.99

Flour tortilla wrap with grill chicken, mixed with romaine lettuce, croutons, Parmesan cheese and avocado. Add buffalo or mango habanero sauce +\$1.00

Salads

Served in a crispy flour tortilla bowl.

TACO SALAD \$14.99

Filled with ground beef, shredded chicken or shredded beef, with tomato, red sauce, cheese, refried beans, lettuce, tomatoes, sour cream and guacamole.

FIESTA SALAD \$18.99

Rice, black beans, your choice of grilled chicken, or steak, Steamed vegetables, tomatoes and cheese. Sour Cream and Guacamole on the side. Shrimp +\$3.00

FAJITA SALAD \$18.99

Filled with your choice of grilled chicken or steak, onions, peppers, cheese, black beans, lettuce, tomatoes, sour cream and guacamole. Shrimp +\$3.00

RANCHO SALAD \$19.99

Fresh cut romaine lettuce with your choice of Shrimp or Tilapia with mango, steamed vegetables, onions, tomatoes, avocado, mushrooms with mango dressing on the side.

HOUSE SALAD \$10.99

Lettuce, mushrooms, cherry tomatoes, onions, red and green peppers. Side of Ranch or Blue cheese.

FIESTA SALAD



HOUSE SALAD



TACO SALAD



Burritos

BURRITO FLAG



BURRITO RANCHO \$17.99

Large flour tortilla filled with your choice of shredded chicken, shredded beef, ground beef or shredded pork with rice and beans inside, topped with red salsa and cheese, garnished with lettuce and pico de gallo, sour cream and guacamole.

BURRITO MEXICO \$19.99

Large flour tortilla filled with steak, onions and peppers. Drizzled with cheese dip and topped off with guacamole, pico de gallo and served with a side of rice and beans.

BURRITO FAJITA \$19.99

Large flour tortilla filled with your choice of steak or grilled chicken, onions and peppers. Topped off with red sauce and a side of guacamole and sour cream. Served with a side of rice and beans. Shrimp \$3.00

BURRITO TOLUCA \$19.99

One flour tortilla filled with grilled chicken, chorizo, rice and beans, topped with cheese sauce, pico de gallo and sour cream.

BURRITO GUADALAJARA \$23.99

Large flour tortilla filled with marinated carne asada, rice and beans. Topped with red salsa, guacamole and queso fresco.

BURRITO CARNITAS OR LENGUA \$19.99

Pork carnitas sautéed or Cow tongue wrapped in a flour tortilla with rice, beans and lettuce. Topped with pico de gallo. Guacamole and tomatillo sauce on the side.

BURRITO CHIPOTLE \$19.99

Large flour tortilla filled with marinated grilled chicken, rice, beans and peppers. Topped off with creamy chipotle cheese sauce, pico de gallo and sour cream.

BURRITO AL MOLE \$18.99

Large flour tortilla filled with shredded chicken, rice and beans. Topped with our homemade mole salsa and sesame seeds. Garnished with lettuce, tomatoes and sour cream. (Contains hints of peanuts).

BURRITO FLAG \$18.99

Your choice of shredded chicken, shredded beef, ground beef or shredded pork. Wrapped in a large flour tortilla with rice, refried beans, lettuce tomatoes, cheese, guacamole and sour cream. Topped with three of our signature sauces, mild red, queso, green tomatillo sauce and pico de gallo.

BURRITO BOWL \$18.99

Yellow rice with black beans, cello and romaine lettuce, homemade pico de gallo. Topped with guacamole, sour cream, fried tortilla strips, queso fresco and your choice of grilled chicken or marinated steak. Shrimp +\$3.00

BURRITO BOWL



BURRITO RANCHO



Combos

Our combinations come with your choice of shredded chicken, shredded beef, ground beef, cheese or pork. Served with a side of rice and beans. Garnished with lettuce and tomatoes.

Add guacamole and sour cream \$3.99.

COMBO 1 \$16.99

Choice of One: Enchilada, taco, burrito, chimichanga, Chile relleno, tostada, tamal.

COMBO 2 \$18.99

Choice of Two: Enchilada, taco, burrito, chimichanga, Chile relleno, tostada, tamal.

COMBO 3 \$20.99

Choice of Three: Enchilada, taco, burrito, chimichanga, Chile relleno, tostada, tamal.

COMBOS



Enchiladas

Our enchiladas are served in corn tortillas with yellow rice and refried beans. Garnished with lettuce, tomatoes and sour cream on the side.

ENCHILADAS RANCHO \$18.99

Three enchiladas with your choice of green tomatillo, red or white cheese sauce with your choice of shredded chicken, shredded beef or ground beef. Topped with queso fresco.

ENCHILADAS FLAG \$18.99

Three enchiladas, one with chicken, one with ground beef and one with cheese. Topped with three different sauces and queso fresco.

ENCHILADAS MOLE \$18.99

Three chicken enchiladas in a traditional "mole poblano" sauce. Topped with sesame seeds.

SHRIMP ENCHILADAS \$24.99

Three Enchiladas filled with sautéed creamy shrimp, mushrooms, onions and peppers. Topped with cheese sauce and side avocado.

CHIPOTLE ENCHILADAS \$18.99

Three enchiladas topped with our homemade chipotle sauce with your choice of shredded chicken, shredded beef or ground beef. Topped with pico de gallo and queso fresco.

ENCHILADAS EL JEFE \$24.99

Three enchiladas filled with cheese. Topped with red salsa and our delicious pork carnitas mixed with grilled onions and peppers.

ENCHILADAS CHIPOTLE



ENCHILADAS FLAG



ENCHILADAS RANCHO VERDES



Burger & Tortas

RANCHO BURGER \$16.99

Fresh homemade beef, bacon, American cheese, romaine lettuce, tomatoes, pickle, barbecue, mayo and onions on a toasted bun.

GRILLED CHICKEN CLUB \$16.99

Grilled Chicken, bacon, American cheese, onions, tomatoes, romaine lettuce, pickle, red cabbage, mayo and mustard.

MEXICAN TORTA \$16.99

Delicious torta filled with beans, cheese, lettuce, tomatoes, guacamole with your choice of grilled chicken or Steak. Served with French fries.
Milanesa (Breaded Chicken) +\$2.00
With Lengua +\$2.00
With Shrimp +\$3.00

BIRRIA TORTA \$18.99

Delicious bun dipped in birria-style beef broth, stuffed with beef birria and cheese. Topped with chopped onions and cilantro. Accompanied by birria-style beef broth.

GRILL CHICKEN CLUB



RANCHO BURGER



MEXICAN TORTA



BIRRIA TORTA



TACOS

Our tacos are served with yellow rice and charro beans. Garnished with lettuce, tomatoes and lime.

BIRRIA TACOS \$20.99

Three corn tortillas dipped in birria-style beef broth, stuffed with beef birria, cheese, chopped onions and cilantro. Accompanied by birria-style beef broth.

TACOS PASTOR \$19.99

Three corn tortillas filled with Marinated Pork, pineapple and cheese. Topped with onions and cilantro.

TACOS CARNITAS \$19.99

Three corn tortillas filled with Pork Carnitas and cheese. Topped with pico de gallo and guacamole on the side.

TACOS DE LENGUA \$20.99

An exquisite delicacy from Mexico. Three corn tortilla filled with cow tongue and cheese. Topped with onions and cilantro.

TACOS JALISCO \$20.99

Three corn tortillas marinated in house made red salsa lightly grilled, with your choice of grilled chicken or steak. Topped with onions cilantro and queso fresco. Served with guacamole on the side. With Shrimp +\$3.00

TACOS ASADOS \$19.99

Three corn tortillas filled with marinated grilled Chicken or Steak and cheese. Topped with onions, cilantro and lime. With Shrimp +\$3.00

TACOS MEXICO \$22.99

Carne Asada Served in three corn tortillas, cheese, topped with onions and cilantro.

TACOS FAJITAS \$19.99

Three flour tortillas filled with onions, peppers and cheese with your choice of marinated grilled Chicken or Steak. Topped with pico the gallo and sour cream. Shrimp +\$3.00

FISH TACOS MI RANCHO \$19.99

Three flour tortillas filled with your choice of grilled tilapia fillet or red snapper fillet and cheese. Topped with pico de gallo and cilantro dressing on the side.

SHRIMP & BACON TACOS \$22.99

Three flour tortillas stuffed with grilled shrimp and bacon, cheese, pico de gallo and chipotle sauce on the side.

TACOS SINALOA \$25.99

Three corn tortillas filled with Cooked octopus in garlic sauce, topped with home made pico de gallo, radish and red cabbage. With carrot dressing on the side.

BIRRIA TACOS



TACOS FAJITA



TACOS MEXICO



FAJITA CHIMICHANGA



RANCHO CHIMICHANGA



Chimichangas

Our chimichangas are served with refried beans and yellow rice. Garnished with lettuce and tomatoes

RANCHO CHIMICHANGA \$17.99

Flour tortilla filled with cheese and your choice of shredded chicken, shredded beef, ground beef or pork. Topped with cheese sauce.

CHIPOTLE CHIMICHANGA \$18.99

Flour tortilla filled with cheese and your choice of shredded chicken, shredded beef, ground beef or pork. Topped with our delicious homemade chipotle sauce, pico de gallo and queso fresco.

FAJITA CHIMICHANGA \$18.99

Flour tortilla filled with cheese, onions and peppers, your choice of grilled chicken or steak. Topped with red sauce and queso fresco. Guacamole on the side. With Shrimp +\$3.00

SHRIMP CHIMICHANGA \$20.99

Flour tortilla filled with cheese and shrimp. Topped with white cheese sauce. Sour cream and avocado on the side.

Carnes/Meats

Served with refried beans, yellow rice and your choice of corn or flour tortillas. Garnished with lettuce and tomatoes.

CARNE ASADA \$24.99

Tender skirt steak flame broiled to your taste. Served with broiled scallions and guacamole on the side.

CHILE COLORADO \$21.99

Tender chunks of beef cooked in a tasty red Mexican Chile sauce. Topped with onions, cilantro and lime.

CHILE VERDE \$19.99

Tender chunks of pork in a light green Mexican tomatillo sauce.

PORK CARNITAS \$20.99

Exquisite pork confit cooked in a citrusy beer and garlic infused lard and grilled onions. Served with guacamole on the side.

LOMO DE PUERCO \$20.99

Tender marinated lean pork sautéed with onions and mushrooms. Served with guacamole on the side.

STEAK TAMPIQUEÑA \$27.99

Carne asada steak with one mole enchilada pork, served with guacamole on the side and broiled scallions.

TRES AMIGOS \$26.99

Chile verde, Chile Colorado and a Chile relleno.

STEAK PATRON \$28.99

Skirt steak with broccoli, cauliflower, zucchini, carrots and mushrooms. Topped with a creamy cheese sauce.

STEAK JALISCO \$27.99

Rib eye flame broiled steak with one chile relleno. Served with guacamole on the side.

STEAK RANCHO \$30.99

Rib eye flame broiled steak topped with shrimp, mushrooms, onions and peppers. Drizzled with our cheese sauce.

BISTEK A LA MEXICANA \$24.99

Tender sirloin strips sautéed with onions, bell peppers topped with our special Mexican sauce and guacamole on the side.



CARNE ASADA



STEAK JALISCO



STEAK RANCHO



TAMPIQUEÑA

Huevos/eggs

Served with refried beans and yellow rice. Garnished with lettuce and tomatoes. Your choice of corn or flour tortilla.

HUEVOS DIVORCIADOS \$16.99

Two eggs topped with our delicious red salsa and another two eggs topped with our green tomatillo sauce.

HUEVOS MI RANCHO \$15.99

Three eggs over easy topped with red sauce and queso fresco in a corn tortilla.

HUEVOS TOLUCA \$15.99

Three scrambled eggs with Mexican chorizo.

HUEVOS REVUELTOS \$15.99

Three scrambled eggs with shredded beef.

HUEVOS A LA MEXICANA \$15.99

Three scrambled eggs with pico de gallo.



HUEVOS DIVORCIADOS



HUEVOS TOLUCA

Chicken

Served with refried beans, yellow rice and your choice of flour or corn tortilla, garnished with lettuce and tomatoes.

POLLO CHIPOTLE \$20.99

Grilled marinated chicken breast topped with our delicious homemade chipotle sauce, pico de gallo and queso fresco.

POLLO ASADO \$20.99

Grilled marinated chicken breast served with sour cream on the side.

POLLO FUNDIDO \$21.99

Sautéed chicken strips with mushrooms in a red special sauce. Topped with cheddar and jack cheese.

POLLO PATRON \$24.99

Grilled chicken breast with broccoli, cauliflower, zucchini, carrots and mushrooms. Topped with a creamy cheese sauce.

POLLO MOLE \$20.99

Grilled marinated chicken breast topped with our delicious homemade mole sauce and sesame seeds.

POLLO CON ARROZ \$20.99

Tender chicken strips specially prepared with fresh mushrooms, onions, peppers and mix vegetables. Served over a layer of rice with cheddar and jack cheese, then smothered with our special mild sauce. Sour cream on the side. Not served with beans.

ACP OR ACB \$20.99

Rice with choice of chicken or beef topped with cheese sauce.

FRIED CHICKEN \$12.99

Fried Chicken with fries and coleslaw.

Baked Potato \$4.99

Mashed Potatoes \$4.99

Add Rice \$2.99

Add Beans \$2.99

POLLO EMPANIZADO \$22.99

Breaded chicken breast with sour cream on the side.

CHORIPOLLO \$21.99

Delicious marinated grilled chicken topped off with chorizo and queso dip.

ACP



FRIED CHICKEN



POLLO ASADO



POLLO FUNDIDO



POLLO PATRON



Pastas

SEAFOOD SPAGHETTI \$31.99

Spaghetti with shrimp, scallops, clams and mussels cooked with onions, tomatoes in a white wine sauce with Parmesan cheese and basil. Served with garlic bread.

CHICKEN SPAGHETTI \$23.99

Spaghetti with chicken cooked with onions, tomatoes, red pepper and tomato sauce. Served with garlic bread.

CHICKEN SPAGHETTI



SEAFOOD SPAGHETTI



Seafood

Our seafood plates are served with white rice and refried beans. Garnished with lettuce, tomatoes and avocado.

CAMARONES RANCHO \$31.99

Sautéed shrimps served in one dish with 2 distinct flavors. Half sautéed in garlic butter and half in a red spicy sauce. Not served with beans

MOJARRA FRITA \$23.99

Whole fried tilapia, topped with red onions, slices orange and pico de gallo.

Add 4 ct garlic shrimp with mushrooms for \$7.49

HUACHINANGO FRITO \$27.99

Whole fried red snapper, topped with red onions, sliced orange and pico de gallo.

Add 4 ct garlic shrimp with mushrooms for \$7.49

SHRIMP DIABLA \$23.99

Sautéed shrimp with mushrooms in our special diabla spicy sauce. Served with lemon slices.

SHRIMP AL MOJO \$23.99

Sautéed shrimp with mushrooms in a white wine, butter and garlic sauce.

CAMARONES CON ARROZ \$23.99

Shrimp specially prepared with mushrooms, onions, mix vegetables and peppers. Served over a layer of rice with cheddar and jack cheese, then smothered with our special mild salsa. Not served with beans. Sour cream on the side.

COCONUT SHRIMP \$23.99

Delicious fried coconut shrimp served in a layer of romaine lettuce. Served with coconut dressing. Not served with beans.

CEVICHE DE CAMARON \$22.99

Raw shrimp cooked in fresh lime juice. Mixed with onions, tomatoes, cilantro, jalapeños, mango, avocado and cucumbers. Does not come with rice and beans.

CAMPECHANA \$25.99

Shrimp and octopus cooked in a clam and Clamato juice. Served with onions, cilantro, avocado and tomatoes. Does not come with rice and beans. Can be serve hot or cold.

AGUACHILE VERDE \$25.99

Raw shrimp cooked in fresh lime juice served with cucumber, red onions and avocado. Topped with our special green spicy sauce.

CAMARONES ZARANDEADOS \$25.99

Shrimp seasoned coated and grilled in a special sauce. Served with white rice, lettuce, tomatoes and avocado slices.

PULPO ZARANDEADO \$44.99

Whole Octopus seasoned coated and grilled in a special sauce. Served with white rice, lettuce, tomatoes and avocado slices.

AGUACHILES



CAMPECHANA



MARISCADA



MOJARRA FRITA



CAMARONES RANCHO



CEVICHE

SIZZLING FAJITAS

All fajitas are served in a sizzling skillet with grilled bell peppers and onions, served with rice and beans accompanied with sour cream, guacamole and shredded cheese and flour tortillas. Make them gluten free with corn tortillas. Garnished with lettuce and tomatoes.

Add Buffalo or Barbecue for \$0.99

FAJITAS \$20.99

Steak, Chicken, Pork Carnitas or Pastor Shrimp +\$3.00

COMBO FAJITAS \$23.99

Choice of two.

FAJITAS RANCHO \$24.99

Steak, Chicken and Shrimp

FAJITAS FOR TWO \$42.99

The perfect mix of steak, chicken, shrimp and pork carnitas. Comes with two side plates.

VEGGIE FAJITAS \$ 19.99

Mix vegetables and mushrooms.

FAJITA RANCHO



FAJITA FOR TWO



VEGGIE FAJITA



Mi Rancho Alegre Especials

PIÑA RANCHO \$23.99

Grilled chicken and steak mixed with onions, peppers and fresh pineapple. Topped with our creamy cheese sauce. Served in a half fresh pineapple. Served with white rice and pinto beans. Garnished with lettuce and tomatoes. Add Shrimp +\$3.00

RANCHO SURF & TURF \$36.99

Rib eye steak with 4oz Lobster Tail in garlic butter. Served with salad and your choice of mash potato or bake potato.

RANCHO MOLCAJETE \$48.99

Traditional feast! A hot volcanic stone bowl with a skillet filled with a juicy skirt steak, chicken breast, grilled shrimp, Mexican chorizo, nopales and mushrooms sautéed in house made red sauce. Topped with grilled jalapeños and scallions. Served with a side of yellow rice and refried beans.

SEAFOOD MOLCAJETE \$40.99

A popular seafood dish, Shrimp, tilapia, scallops, octopus, clams, mussels and crab legs. Served with white rice and refried beans, lettuce tomatoes, avocado and lime.

SEAFOOD RANCHO \$28.99

Grilled tilapia with shrimp and scallops. Served over mash potato. Topped with delicious creamy sauce and pico de gallo on top. Served with white rice and avocado.

MARISCADA \$35.99

Very popular seafood dish made with fish, crab, octopus, shrimp, scallops, fish, mussels, clams and corn pieces cooked in our special red sauce. Served with white rice. Garnished with lettuce, tomatoes, avocado and lime slice.

TRES MARES \$35.99

Grilled tilapia filet, crab, octopus, scallops, mussels, clams and shrimp sautéed in garlic butter sauce. Served with white rice. Garnished with lettuce, tomatoes, avocado and lime slice.

TEXAS \$32.99

Grilled skirt steak, grilled chicken and grilled shrimp mixed with onions, peppers and mushrooms. Served with refried beans and yellow rice. Garnished with lettuce, tomatoes and guacamole on the side.

DOS PRIMOS \$30.99

Flame-broiled, butterfly skirt steak and a breaded chicken breast. Served with yellow rice and refried beans. Garnished with lettuce, tomatoes and guacamole on the side.

SALMON EN CREMA \$26.99

Grilled Salmon Fillet 8oz cooked with a special sauce with mushrooms, spices, cherry tomatoes and parmesan cheese. Served with white rice and mixed vegetables.

STEAK & EGGS \$26.99

Rib eye steak over a bed of French fries with two eggs on the side.

STEAK & FRIES \$26.99

Rib eye steak with French fries, and salad with ranch on the side.

HEALTHY STEAK \$28.99

Rib eye with butter on top, accompanied by steamed vegetables, mashed potatoes and plantains.

BANDEJA PAISA \$29.99

Tender skirt steak flame broiled, pork belly strip, fried plantain, one egg, accompanied by white rice and charro beans. Garnished with avocado and salad.



TEXAS



BANDEJA PAISA



HEALTHY STEAK



PIÑA RANCO



SALMON EN CREMA

Vegetarian

Served with black beans and white rice. Garnished with lettuce, tomatoes and sour cream.

SPINACH ENCHILADAS \$17.99
Three corn tortillas filled with spinach and cheese, drizzled with housemade green tomatillo sauce.

VEGETARIAN BURRITO \$17.99
Mixed vegetables with sautéed peppers and onions, wrapped in a flour tortilla. Topped with green tomatillo salsa and shredded cheese.

EXPRESS BURRITO \$16.99
Flour tortilla filled with black beans, white rice, cheese and lettuce. Topped with green onions, our special housemade red enchilada sauce queso fresco.

VEGGIE CHIMICHANGA \$17.99
Flour tortilla filled with onions, peppers and mixed vegetables then deep fried. Topped with a house-made green tomatillo sauce and queso fresco.

VEGGIE FIESTA \$19.99
One cheese enchilada, one spinach enchilada and one chile relleno.

SPINACH ENCHILADAS



VEGETARIAN BURRITO



Sides

Beans (Charro, Pinto or Black)	\$4.99
Rice (white or Yellow)	\$4.99
Fried Plantains	\$4.99
Mashed Potatoes	\$4.99
Baked Potatoes	\$4.99
House Salad	\$4.99
Rice and beans	\$7.99
Steam vegetables	\$5.99
French Fries	\$4.99
Bacon (add to anything)	\$1.49
Sautéed Mushrooms and/or onions	\$3.49
4ct Grilled Shrimp	\$7.49
4oz lobster Tail	\$12.79
4oz Pico de Gallo	\$3.99
4oz Side Guacamole	\$5.99
Avocado Slices	\$3.99
4oz Sour Cream	\$2.99
4oz Shredded Cheese	\$3.99
4oz Small Cheese Dip	\$3.99
Lettuce	\$1.99
4oz Tomatoes	\$1.99
Tortillas	\$1.49

Soups

CHICKEN TORTILLA SOUP \$14.99
Chicken broth with rice, vegetables, corn, crispy tortilla avocado and shredded cheese.

SOPA DE RES \$15.99
Beef shank select Chamorro in a hot homemade broth with fresh vegetables, served with onions, cilantro and lime.

BLACK BEAN SOUP \$9.99
With pico de gallo, sour cream and queso fresco.

SOPA DE MARISCOS \$32.99
Delicious seafood soup made with shrimp, scallops, octopus, clams, mussels, crab legs, tilapia with avocado, onions, cilantro and lime.
Add fried tilapia+\$9.99



CHICKEN TORTILLA SOUP



SOPA DE MARISCOS



SOPA DE RES

Lunch Menu

Served Monday to Friday 11AM to 3PM
(Excluding Holidays).

CHILAQUILES \$17.99

Traditional Mexican Breakfast dish made of crispy tortilla chips simmered in a red or green salsa. Come with skirt steak or chicken, two eggs, avocado, sour cream, queso fresco and salad.

LUNCH FAJITAS \$17.99

A sizzling skillet with a lunch-sized portion of your choice of fajita grilled chicken or steak with onions and bell peppers.

L-TACO SALAD \$12.99

Flour tortilla bowl filled with ground beef, shredded chicken or shredded beef, with tomato, red sauce, cheese, refried beans, lettuce, tomatoes, sour cream and guacamole.

L-TACO FIESTA SALAD \$14.99

Crispy flour tortilla bowl with Rice, black beans, your choice of grilled chicken, steak, yellow squash, zucchini, broccoli, cauliflower, carrots, cheese and tomatoes. Sour cream and guacamole on the side. With Shrimp +\$3.00

L-FAJITA TACO SALAD \$14.99

Crispy flour tortilla bowl filled with your choice of grilled chicken or steak, onions, peppers, cheese, beans, lettuce, tomatoes, sour cream and guacamole.
With Shrimp +\$3.00

L-BURRITO RANCHO \$13.99

Large flour tortilla filled with your choice of shredded chicken, shredded beef, ground beef or shredded pork with rice and beans inside, topped with red salsa and cheese, garnished with lettuce and pico de gallo, sour cream and guacamole.

L-BURRITO FAJITA \$14.99

One flour tortilla filled with steak or chicken with onions and peppers, drizzled with red sauce and topped with sour cream and guacamole, served with a side of rice and beans.
Shrimp +\$3.00

L-BURRITO MEXICO \$14.99

One flour tortilla filled with steak or chicken with onions and peppers, drizzled with cheese dip and topped with guacamole and pico de gallo, served with a side of rice and beans.
Shrimp +\$3.00

L-BURRITO AL MOLE \$13.99

Large flour tortilla filled with shredded chicken, rice and beans inside, topped with our homemade mole salsa and sesame seeds, garnished with lettuce, tomatoes and sour cream. Mole salsa contains a hint of peanut butter.

L-BURRITO BOWL \$14.99

Yellow rice with black beans, cello and romaine lettuce, house made pico de gallo. Topped with guacamole, sour cream tortilla strips, queso fresco and your choice of protein Grill Chicken or Steak.
Shrimp + \$3.00

L-BREAKFAST BURRITO \$11.99

Flour tortilla filled with eggs, cheese and pico de gallo.

L-ENCHILADAS MOLE \$13.99

Two chicken enchiladas in a traditional "mole poblano" sauce. With rice and beans. Topped with sesame seeds.

L-ENCHILADAS RANCHO \$13.99

Two enchiladas with your choice of green tomatillo, red salsa or white cheese sauce with your choice of shredded chicken, shredded beef or ground beef. With rice and beans. Topped with queso fresco.

L-CHIPOTLE ENCHILADAS \$13.99

Two enchiladas topped with our homemade chipotle sauce with your choice of shredded chicken, shredded beef or ground beef. With rice and beans. Topped with pico de gallo and queso fresco.

L-COMBO 1 \$12.99

Choice of One: Enchilada, taco, burrito, chimichanga, Chile relleno, tamal, enchilada or crispy relleno. With rice and beans.

CHILAQUILES



TACO SALAD



FRIED CHICKEN



ACP



NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

L-COMBO 2 \$13.99

Choice of Two: Enchilada, taco, burrito, chimichanga, Chile relleno, tamal, enchilada or crispy relleno. With rice and beans.

L-RANCHO QUESADILLA \$13.99

Flour tortilla filled with cheddar cheese and your choice of shredded chicken, shredded beef, ground beef or Mexican chorizo.

L-BUFFALO OR MANGO QUESADILLA \$14.99

Flour tortilla filled with cheese and grill chicken marinated in mango habanero or buffalo hot sauce lightly grilled, blue chesse or Ranch.

L-FAJITA QUESADILLA \$14.99

Flour tortilla filled with cheddar cheese, onions, peppers and grill chicken or grill steak.
With shrimp +\$3.00

L-CARNE ASADA \$17.99

Tender skirt steak flame broiled to your taste. Served with rice and beans, topped with broiled scallions and guacamole on the side.

L-CHILE COLORADO \$14.99

Tender chunks of beef cooked in a tasty red Mexican Chile sauce. With rice and beans. Topped with onions, cilantro and lime.

L-CHILE VERDE \$14.99

Tender chunks of pork in a light green Mexican tomatillo sauce.
With rice and beans.

L-POLLO CHIPOTLE \$14.99

Grilled marinated chicken breast with rice and bean. Topped with our delicious homemade chipotle sauce, pico de gallo and queso fresco.

L-POLLO ASADO \$14.99

Grilled marinated chicken breast with rice and beans served with sour cream on the side.

L-POLLO FUNDIDO \$14.99

Sautéed chicken strips with mushrooms in a red special sauce. With rice and beans. Topped with cheddar and jack cheese.

L-POLLO MOLE \$14.99

Grilled marinated chicken breast with rice and beans. Topped with our delicious homemade mole sauce and sesame seeds.

L-POLLO CON ARROZ \$14.99

Tender chicken strips specially prepared with fresh mushrooms, onions, peppers and mix vegetables. Served over a layer of rice with cheddar and jack cheese, then smothered with our special mild sauce. Not served with beans. Sour Cream on the side.

L-ACP OR ACB \$14.99

Rice with choice of chicken or beef topped with cheese sauce.

L-FRIED CHICKEN \$10.99

Fried Chicken with fries and coleslaw.
Baked Potato \$4.99
Mashed Potatoes \$4.99
Add Rice \$2.99
Add Beans \$2.99

L-SHRIMP DIABLA \$16.99

Sautéed shrimp with mushrooms in our special diablo spicy sauce. Served with lemon slices.

L-SHRIMP AL MOJO \$16.99

Sautéed shrimp with mushrooms in a in wine, butter and garlic sauce. With rice and beans.

L-CAMARONES CON ARROZ \$16.99

Shrimp specially prepared with mushrooms, onions, mix vegetables and peppers. Served over a layer of rice with cheddar and jack cheese, then smothered with our special mild salsa. Not served with beans. Sour cream on the side.

L-SPINACH ENCHILADAS \$12.99

Two corn tortillas filled with spinach and cheese, with rice and beans, drizzled with housemade green tomatillo sauce.

L-VEGETARIAN BURRITO \$13.99

Mixed vegetables with sautéed peppers and onions, wrapped in a flour tortilla with rice and beans. Topped with green tomatillo salsa and shredded cheese.

L-EXPRESS BURRITO \$13.99

Flour tortilla filled with black beans, white rice, cheese and lettuce. Topped with green onions, our special housemade red enchilada sauce queso fresco.

L-HUEVOS DIVORCIADOS \$13.99

Two eggs topped with our delicious red salsa and another two eggs topped with our green tomatillo sauce. With rice and beans.

L-HUEVOS MI RANCHO \$12.99

Three eggs over easy topped with red sauce and queso fresco in a corn tortilla. With rice and beans.

L-HUEVOS TOLUCA \$12.99

Three scrambled eggs with Mexican chorizo. With rice and beans.

L-HUEVOS REVUELTOS \$12.99

Three scrambled eggs with shredded beef. With rice and beans.

L-HUEVOS A LA MEXICANA \$12.99

Three scrambled eggs with pico de gallo. With rice and beans.

Notice: Foods cooked to order. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk for food-borne illnesses, especially if you have certain medical conditions. To our guests with food sensitivity or allergies: Mi Rancho Alegre Mexican Restaurants cannot ensure that menu items do not contain ingredients that may cause an allergic reaction. All weights are prior to cooking. Before placing your order, please inform your server if a person in your party has a food allergy. **.(Items in this notice).

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Drink Menu

Margaritas

House Margarita \$11.00

People's favorite signature house margarita mix. Add Flavor +\$1.00
Flavors: Strawberry, Raspberry, Blueberry, Blackberry, Pomegranate, Mango, Banana, Watermelon, Peach or Kiwi.



Cadillac Margarita \$13.00

House margarita mix with splash of grand marnier.



Zorro Margarita \$13.00

House margarita mix with Red Sangria.



Chambord Margarita \$13.00

House margarita mix with chambord.



Cielo Azul Margarita \$13.00

Our house margarita mix with blue curacao.



Dragon Fruit Margarita \$14.00

Tequila, triple sec, agave, lime and orange juice, dragon fruit syrup and fresh dragon fruit.



Jalapeño Margarita \$14.00

Jalapeño infused Tequila, passion fruit puree, triple sec, agave and lime juice.



Cucumber Margarita \$14.00

Cucumber infused Tequila, midori, fresh cucumbers, triple sec, agave, orange and lime juice.



Coconut Margarita \$14.00

1800 coconut tequila, triple sec, agave, orange and lime juice, Coconut cream.



Strawberry kiwi-Rita \$13.00

Tequila, triple sec, agave, lime and orange juice, tropical kiwi and muddled strawberries.



Tequila Casa Amigos reposado, anejo and a nip of silver tequila casa amigos, triple sec, grand marnier, agave, orange and lime juice.



Mezcalita Margarita \$14.00

Our famous margarita with Casa Amigos Mezcal, triple sec, agave, orange and lime juice.



Cocktail

Strawberry Tropical \$16.00

Malibu Coconut rum, pineapple juice, muddled strawberries, served with a coconut rum nip.



Tropical Gin \$11.00

Tanqueray gin, lemonade, strawberry, agave, lime juice, and splash of soda.



Blue Hawaiian \$11.00

Coconut rum, pineapple juice, and splash of blue curacao.



Black Jack \$11.00

Coconut rum, pineapple juice and splash of chambord.



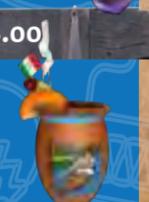
Blueberry Lemonade \$11.00

Blueberry Vodka, Blueberry syrup, fresh blueberries, lemonade and splash of soda.



Cantarito \$18.00

Our famous Mexican cantarito, Tequila, fresh lime juice, fresh orange juice, grape fruit soda, salt and a splash of grenadine.



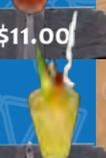
Bahama Mama \$11.00

House Rum, pineapple and orange juice, topped with Myers Dark rum and grenadine



Sex on the Beach \$11.00

House vodka, peach schnapps, cranberry, and orange juice.



Long Island Iced Tea \$11.00

Tequila, vodka, gin, and rum mixed with our signature sweet and sour, triple sec and splash of coke.



Frozen Mudslide \$11.00

vodka, vanilla ice cream, Kahulua, baileys, and chocolate syrup.



Pineapple Colada/ Strawberry Colada \$24.00

Coconut rum and house Rum, pineapple juice with our home made piña colada mix, served in a fresh pineapple with a coconut rum nip.



Rancho Mojito \$11.00

House Rum with fresh lime juice, agave, triple sec and splash of sprite and soda water
Flavor +\$1.00
Strawberry, raspberry, blueberry, blackberry, pomegranate, mango, banana, watermelon, peach, dragon fruit or kiwi.



Mexican Sunset \$11.00

Tequila, amaretto, peach schnapps, Pineapple juice and grenadine.



Rancho Michelada \$ 16.00

Mexican Bloody Mary mix with tomato juice, fresh lime juice and Tapatio. Topped with spicy rim, shrimp and cucumber.



Martinis

Dry Martini
Sweet Martini
Pistacho Martini
Espresso Martini
Mexican Martini
French Martini
Cosmopolitan Martini



Wines

Merlot
Malbec
Cabernet sauvignon
Pinot noir
Pinot Grigio
Chardonnay
White Zinfandel Sauvignon Blanc
Riesling.



Mimosas

Mi Rancho Shots \$7.00



Mango Chamoy : tequila, mango chamoy, tajin, granadine.



Liquid Mariguana:
Capitan Morgan, pineapple, midori, sweet and sour, blue curacao.



Cinnamon Crunch:
Rumchata, fireball, cinnamon sugar rim.



Tiramisu:
Kahlua, Baileys, Heavy Cream, Whipped Cream.



Washington Apple:
Crown Royal Apple, Apple Schnapps, Cranberry.



Green Tea:
Jameson, Peach Schnapps, sweet and sour and splash sprite.

MEZCAL SHOTS \$8.00

*CASAMIGOS
*CONEJOS
*BANHEZ
*SIETE MISTERIOS
*DOS HOMBRES
*ILEGAL
*LOBOS 1707
*OJO DE TIGRE
*ROSALUNA
*SANTO TEQ MEZQUILA
*UNION
*DEL MAGUEY
*AMARES



Drinks

Free refills with soda, coffee and tea only.

Sodas

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Fanta Orange, Root Beer, Lemonade.

More Drinks

Apple Juice, Pineapple Juice, Orange Juice, Cranberry Juice, Shirley Temple, Roy Rogers, Milk, Chocomilk, Iced Tea, hot tea, coffee.
Bottle Coca-Cola, Jarritos, SIDRAL, Sangria.

Mocktails

Strawberry, Raspberry, Blueberry, Blackberry, Pomegranate, Mango, Banana, Watermelon, Peach, Kiwi
Virgin Piña Colada and Strawberry Colada ... \$8.50



AGUAS FRESCAS \$8.00



Margaritas

Rancho Margarita \$14.00
Your choice of Blanco tequila, triple sec, agave, lime and orange juice.



Skinny Patron Margarita \$14.00
Patron Silver tequila, Cointreau, agave, fresh lime juice and a splash of soda water.



Chipotle Pineapple Margarita \$14.00
Tequila Chipotle, pineapple juice, triple sec, fresh lime juice, sour mix and agave.



Margarita El Rey \$30.00
Don Julio 1942 Premium tequila, cointreau, grand marnier, agave nectar and fresh lime juice



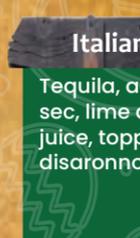
Mango Chamoy Margarita \$18.00
Frozen mango margarita mixed with chamoy and tajin rim. Ask server for additional flavors.



Presidente Margarita \$13.00
Tequila, triple sec, agave, lime juice, orange juice, hand shaken with a floater of presidente brandy.



Italiano Margarita \$13.00
Tequila, agave, triple sec, lime and orange juice, topped with disaronno.



Wine-Rita \$17.00
House margarita frozen with a small bottle of red wine.



Baby Beer-Rita \$16.00
Small version of our famous beer-Rita in our house margarita mix and coronita or modelito with a splash of grenadine.



Beer-Rita \$18.00
Our Famous house margarita mix with your choice of beer with a splash of grenadine.



Party Sharing —Tower—Pitcher

House Margarita	\$50	\$33
Flavor Margarita	\$60	\$36
Margarita:	\$70	\$39
Cielo Azul, Cadillac, Zorro, Chambord, Presidente, Strawberry/Kiwi.		
Margarita:	\$75	\$42
Jalapeño, Cucumber, Coconut Cream, Dragon Fruit, Chipotle Pineapple, Skinny, Rancho, Mezcalita		

Mexican Beer

Corona
Corona Light
Corona Premier
Corona Familiar
XX Lager
XX Amber
Tecate
Pacifico
Modelo
Modelo Negra
Sol
Estrella Jalisco
Bohemia



American Beer

Budweiser
Bud light
Stella Artois
Samuel Adams
Samuel Adams Seasonal
Blue Moon
Coors Light
Miller lite
Michelob Ultra
Angry orchard
Yuenglien IPA
Lagunitas IPA
White claw
Heineken
Heineken light
Heineken 0.0
Odoul's



Draft Beer

Small 16oz
Tall 32oz
Pitcher 64oz



Ask your server for our ice cold variety of draft beer.

Cubetazo

5 beers for the price of 4



Bottle of Champagne

\$26.99



Sangrias \$11.00

Rancho Red
Watermelon
Peach



Desserts \$9.99

Brownie

Warm fudge brownie topped with vanilla ice cream, caramel, chocolate sauce and whipped cream.



Fried Ice Cream

Vanilla ice cream cover with cereal in a crispy flour tortilla dusted with cinnamon sugar. Topped with caramel, chocolate and whipped cream.



Cheesecake

Classic cheesecake New York. Ask your server for another Flavors.



Cheesecake Burrito

A creamy cheese-cake rolled in a flour tortilla, lightly fried. Served with vanilla ice cream and topped with whipped cream, cinnamon sugar, caramel and chocolate sauce.



Fried Plantains

Fried Plantains topped with condensed milk. Served with vanilla ice cream and whipped cream.



Coffee

Regular
Decaf
Espresso



Tres Leches

Delicious Mexican dessert, sponge cake soaked in a mixture of condensed milk, evaporated milk and cream. Topped with chocolate, and whipped cream.



Churros

Mexican doughnuts dusted with cinnamon sugar, chocolate and caramel sauce. Served with vanilla ice cream and whipped cream.



Arroz con Leche

A delicious Mexican rice pudding topped with vanilla ice cream, caramel, whipped cream and cinnamon sugar.



Flan

Homemade caramel custard made with eggs, milk and coffee liquor. Topped with whipped cream, caramel and chocolate sauce.



StrawberryLicious

Strawberries and syrup with vanilla ice cream.



Choco-Flan

A rich homemade chocolate cake topped with our homemade silky vanilla flan and finished with smooth caramel.





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EVERY MONDAY

\$6.00 Regular House Margarita

HAPPY HOUR EVERY DAY

2:00pm – 6:00pm

\$6.00 House Margarita

\$8.00 Flavor Margarita

\$5.00 Draft Beer

\$6.00 White Claw, High Noon, Surfside

TACO TUESDAY

\$5.00 each taco

Add rice and beans \$3.00

WEDNESDAY WINGS

Half Dozen \$8.99

Dozen \$16.99

Your choice of blue cheese or ranch.

Your choice of your favorite sauce:

Buffalo sauce

Garlic Parmesan

Barbecue sauce

Chipotle sauce

Mango habanero

THURSDAY

Nachos \$10.99 & Mojitos \$8.99

EVERY WEEKENDS

Menudo y Posole \$16.99

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