

MENU

MEXICAN RESTAURANT



MI RANCHO ALEGRE



SCAN ME

Drink Menu

Margaritas

House Margarita

People's favorite signature house margarita mix.



Cielo Azul Margarita

Our house margarita mix with blue curacao



Zorro Margarita

House margarita mix with Red Sangria.



Cadillac Margarita

House margarita mix with splash of grand marnier.



Flavor Margarita

Our house margarita mix with your option of flavor: Strawberry, Raspberry, Blueberry, Blackberry, Pomegranate, Mango, Banana, Watermelon, Peach or Kiwi.



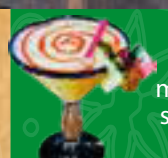
Chambord Margarita

House margarita mix with chambord.



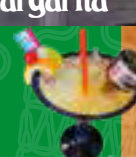
Strawberry Tropical

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



Grand Marnier Margarita

Sauza Blanco tequila, triple sec, agave, orange and lime juice with a nip of grand marnier.



Every Monday

\$5.00

Regular House Margarita

HAPPY HOUR

Monday - Friday
2:00 pm - 5:00 pm.
and 9:00 pm. to close

Taco Tuesday

\$4.50

Each Taco
Add rice & beans \$2.00



Wednesday

Wings

Half of Dozen 7.50\$
Dozen 14.99\$

Your Choice of Blue Cheese or Ranch...
Your Choice of your favor sauce
Buffalo Sauce
Garlic Parmesan
Barbecue Sauce
Chipotle Sauce
Mango Abarero Sauce
Rancho Spicy Sauce



SCAN ME

Cocktail

Tropical Gin

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



Blue Hawaiian

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



Black Jack

Malibu Coconut rum, pineapple juice and splash of chambord.



Cantarito

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



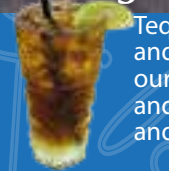
Bahama Mama

Bacardi Superior Rum, pineapple and orange juice, topped with Myers Dark rum and grenadine.



Long Island Iced Tea

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



Mi Rancho Mojito

Bacardi Silver 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 or kiwi.



Frozen Mudslide

Titos vodka, vanilla ice cream, Kahulua, baileys.



Pineapple Colada/ Strawberry Colada

Bacardi Superior Rum, pineapple juice with our home made piña colada mix, served in a fresh pineapple with a coconut rum nip.



Mexican Sunset

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



Michelada Mi Rancho

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



Bottle of Champagne

\$24.99



Wines

Martinis

Dry Martini
Sweet Martini
Pistachio Martini
Espresso Martini
Mexican Martini
French Martini



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

Mi Rancho Shots



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



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



Cinnamon Crunch: fireball, cinnamon sugar rim.



Kaluha, Baileys, heavy cream, whipped cream.



Washington Apple: Crown Royal Apple, apple schnapps, cranberry.

Sangrias

Mi Rancho Sangria
Watermelon Sangria
Peach Sangria



Drinks

Free refills with soda, coffee and tea only.

Sodas

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

Virgin Margaritas

Strawberry, Raspberry, Blueberry, Blackberry, Pomegranate, Mango, Banana, Watermelon, Peach, Kiwi

Virgin Piña Colada and Strawberry Colada ... \$6.00/\$9.00
Aguas frescas \$4.00/\$6.00

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.

Margaritas

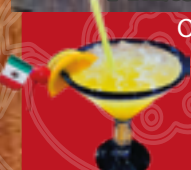
Tres Amigos Margarita

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



Mezcalita Margarita

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



Mi Rancho Margarita

Your choice of Blanco tequila, triple sec, agave, lime and orange juice.



Skinny Margarita

Your choice of Blanco tequila, Cointreau, agave, fresh lime juice and a splash of soda water.



Beer-Rita

Our Famous house margarita mix with your option of beer with a splash of grenadine.



Mango Chamoy Margarita

Frozen mango margarita mixed with chamoy and tajin rim. Also available on another flavors. Ask your server.



Strawberry kiwi-Rita

Sauza Blanco tequila, triple sec, agave, lime and orange juice, tropical kiwi and muddled strawberries.



Presidente Margarita

Sauza Blanco Tequila, triple sec, agave, lime juice, orange juice, hand shaken with a floater of presidente brandy.



Italiano Margarita

Sauza Blanco Tequila, agave, triple sec, lime and orange juice, topped with disaronno.



Wine-Rita

House margarita frozen with a small bottle of red wine.



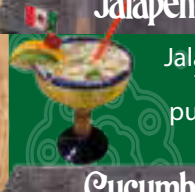
Coconut Margarita

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



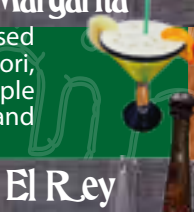
Jalapeño Margarita

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



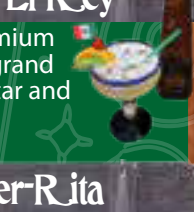
Cucumber Margarita

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



Margarita El Rey

Don Julio 1942 Premium tequila, cointreau, grand marnier, agave nectar and fresh lime juice.



Baby Beer-Rita

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



Mexican Beer

Corona
Corona Light
Corona Premier
Corona Familiar
Coronita
Modelito
XX Lager
XX Amber
Tecate
Pacífico
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



Cubetazo



Draft Beer

Small
Tall
Pitcher



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

Desserts \$6.99

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.



Sopapillas

Warm pastry dusted with cinnamon sugar. Served with vanilla ice cream. Topped with caramel, chocolate sauce and whipped cream.



Cheesecake

Classic cheesecake New York.



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.



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.



Coffee

Regular
Decaf
Espresso



Appetizers

Fresh Guacamole \$11.99

Freshly made table side guacamole, Avocados, onions, cilantro, tomatoes, jalapeños with fresh lime juice and salt. Add bacon \$0.99



Fried Calamari \$14.99

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



Flautas \$12.99

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.



Coconut Shrimp App \$14.99

Breaded coconut shrimp served with romaine lettuce and coconut dressing.



Corn on the Cob \$5.99

Roasted corn with mayonnaise, queso fresco and tajin.



Diabla or Garlic shrimp App \$14.99

Jumbo shrimp with mushrooms sautéed in a butter garlic or spicy spices. Garnish with lettuce cheese and tomatoes and avocado



Chile con Queso \$7.99

Our home made cheese dip with jalapeños.

Queso Fundido \$10.99

Grilled Mexican sausage with onions, peppers and melted cheese.
W/Steak +\$2.00



Mi Rancho Sampler \$19.99

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



Nachos your way \$12.99

Beans. Shredded chicken.
Cheddar cheese. Shredded Beef.
Tomatoes. Ground Beef.
Green onions. Shredded Pork.
Sour cream. Cheese.
Guacamole.

Grill Chicken +\$3.00
Grill Steak +\$4.00
Carnitas +\$4.00
Shrimp +\$6.00



Chicken Wings \$11.99

Chicken wings served with celery, carrots sticks, ranch dressing or blue cheese and your choice of one sauce: rancho Spicy, buffalo, barbecue, garlic Parmesan, chipotle and mango habanero.



Mussels \$15.99

Mussels mix with corn pieces cooked in our special Mi Rancho sauce.



Potato Skin Nachos \$14.99

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.



Alegria Platter \$43.99

Taste 4 favors in 1 dish shrimp diabla, shrimp al mojo, pork carnitas and wings.



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

Empanadas \$14.99

Four assorted empanadas with your choice of chicken mixed with onions, red peppers and celery, or beef mixed with red peppers and olives. Garnish with lettuce, tomatoes, guacamole and sour cream.



Cheese Fries \$10.99



Mozzarella Sticks \$11.99

Street Tacos \$10.99



Three delicious tacos filled with shredded beef in corn tortilla. Topped with onions and cilantro.

Quesadillas

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

Buffalo Quesadilla \$15.99

Flour tortilla filled with cheese and grill chicken marinated in a buffalo hot sauce lightly grilled.

Shrimp Quesadilla \$18.99

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



Quesadilla Asada \$18.99

Flour tortilla filled with skirt steak and cheese.

Mi Rancho Quesadilla \$14.99

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

Fajita Quesadilla \$15.99

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

Salads

Served in a crispy flour tortilla bowl

Taco Salad \$12.99



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

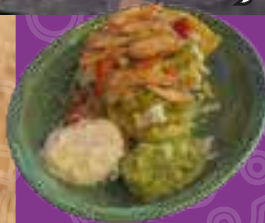
Taco Fiesta Salad \$15.99

Rice, black beans, your choice of grilled chicken, or steak, yellow squash, zucchini, broccoli, cauliflower, carrots, cheese and tomatoes. Sour Cream and Guacamole on the side.

Shrimp +\$2.00



Fajita Salad \$15.99



Filled with your choice of grilled chicken or steak, onions, peppers, cheese, beans, lettuce, tomatoes, sour cream and guacamole.

Shrimp +\$2.00

Caesar Salad \$16.99



Grilled shrimp, over a layer of romaine lettuce, black beans, croutons, tomatoes, queso fresco and avocado

Mi Rancho Salad \$16.99

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



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Soups

Chicken Tortilla Soup \$9.99

Chicken broth with rice, vegetables, corn, crispy tortilla avocado and shredded cheese.



Sopa de res \$9.99

Beef shank select Chamorro in a hot homemade broth with fresh vegetables, served with onions, cilantro and lime.



Meatball soup \$9.99

Homemade soup with ground pork meatballs with rice and mint, vegetables, served with onions, cilantro and lime.



Black Bean Soup \$6.99

With pico de gallo, sour cream and queso fresco.



Sopa de Mariscos \$29.99

Delicious seafood soup made with shrimp, scallops, octopus, clams mussels, crab legs, tilapia with vegetables and onions, cilantro and lime.



Burritos

Burrito Mi Rancho \$15.99

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 \$16.99

One flour tortilla filled with steak with onions and peppers, drizzled with cheese dip sauce and topped with guacamole and pico de gallo, served with a side of rice and beans.



Burrito Fajita \$16.99

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 +\$2.00



Burrito Toluca \$16.99

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



Burrito Guadalajara \$20.99

One flour tortilla filled with Carne Asada steak, rice and beans topped with red salsa, guacamole and queso fresco.



Burrito Pork \$16.99

Pork carnitas sautéed wrapped in a flour tortilla with rice, beans and lettuce. Topped with cheese sauce, pico de gallo and guacamole on the side.



Burrito Chipotle \$16.99

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



Burrito de Lengua \$16.99

Cow tongue wrapped in a flour tortilla with rice, beans and lettuce. Topped with pico de gallo and guacamole on the side.



Burrito al Mole \$15.99

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.



Burrito Flag \$16.99

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



Burrito Sinaloa \$17.99

One flour tortilla filled with Seafood mix and vegetables. Served with white rice and pinto beans on the side. Topped with green tomatillo salsa, shredded cheese, avocado and sour cream.



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 Flag \$15.99

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



Enchiladas Mole \$15.99

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



Suizas Enchiladas \$15.99

Three enchiladas in a green tomatillo sauce with your choice of shredded chicken, shredded beef or ground beef. Topped with queso fresco.



Enchiladas Rojas \$15.99

Three enchiladas topped with red enchilada sauce with your choice of shredded chicken, shredded beef or ground beef. Topped with queso fresco.



Enchiladas Sinaloa \$17.99

Tree enchiladas filled with seafood mix and fresh vegetables. Topped with green tomatillo sauce, queso fresco and avocado slices.



Shrimp Enchiladas \$22.99

Tree enchiladas filled with sautéed shrimp, mushrooms, onions and peppers. Topped with cheese sauce and avocado.



Enchiladas Blancas \$15.99

Three enchiladas in cheese sauce with your choice of shredded chicken, shredded beef or ground beef.



Chipotle enchiladas \$15.99

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 \$17.99

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



Combos

Our combinations come with options of shredded chicken, shredded beef, ground beef, cheese or pork. With refried beans, yellow rice. Garnished with lettuce and tomatoes. Add guacamole and sour cream for \$3.00

Combo 1 \$14.99

Choice of One: Enchilada, taco, burrito, chimichanga, Chile relleno, tostada, tamale or enchilada.

Combo 2 \$16.99

Choice of Two: Enchilada, taco, burrito, chimichanga, Chile relleno, tostada, tamale or enchilada.

Combo 3 \$17.99

Choice of Three: Enchilada, taco, burrito, chimichanga, Chile relleno, tostada, tamale or enchilada.



Chimichangas

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

Mi Rancho Chimichanga \$14.99

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



Chipotle Chimichanga \$15.99

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 \$15.99

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.



W/Shrimp +\$2.00

Chimichanga Sinaloa \$17.99

Flour tortilla filled with cheese, your choice of seafood mix or shrimp. Topped with green tomatillo sauce and queso fresco. Sour cream and avocado on the side.



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Tacos

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

Tacos Pastor \$16.99

Three corn tortillas filled with Marinated Pork, pineapple and cheese. Topped with onions and cilantro. Pastor salsa on the side.



Tacos Mexico \$20.99

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



Tacos Carnitas \$17.99

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



Tacos Fajitas \$16.99

Three flour tortillas filled with onions, peppers and cheese with your choice of marinated grilled Chicken or Steak. Topped with pico de gallo and sour cream on the side. Shrimp +\$2.00



Tacos de Lengua \$17.99

An exquisite delicacy from Mexico. Three corn tortilla filled with cow tongue and cheese. Topped with onions and cilantro. Green tomatillo salsa on the side.



Fish Tacos Mi Rancho \$17.99

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



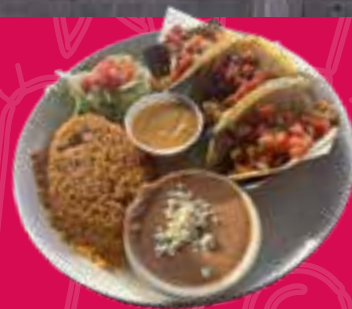
Tacos Jalisco \$18.99

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. Shrimp +\$2.00



Tacos de Camaron con Tocino \$20.99

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



Tacos Asados \$16.99

Three corn tortillas filled with marinated grilled Chicken or Steak and cheese. Topped with onions, cilantro and lime

W/Shrimp +\$2.00



Carnes/Meats

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

Carne Asada \$21.99

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



Tres amigos \$24.99

Chile verde, Chile Colorado and a Chile relleno.



Chile Colorado \$18.99

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



Steak Patron \$26.99

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



Chile Verde \$17.99

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



Steak Jalisco \$25.99

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



Pork Carnitas \$18.99

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



Steak Mi Rancho \$28.99

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



Lomo de Puerco \$18.99

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



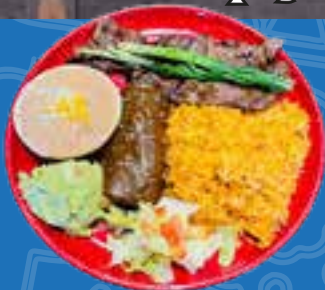
Bistek a la Mexicana \$21.99

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



Steak Tampiqueña \$24.99

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



Chicken

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

Pollo Chipotle \$18.99



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

Pollo Empanizado \$18.99

Breaded chicken breast with sour cream on the side.



Pollo Asado \$18.99

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



Seafood

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

Pollo Fundido \$18.99

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



Camarones Mi Rancho \$28.99

Tender shrimp and mushrooms prepared 2 ways, half sautéed in butter garlic and the other half in a red spicy sauce. Not served with beans.



Pollo Patron \$21.99

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



Fried Tilapia \$19.99

Whole fried tilapia, topped with red onions, slice orange and pico de gallo. Served with a lime slice.



Pollo Mole \$18.99

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



Fried Red Snapper \$24.99

Whole fried red snapper, topped with red onions, slice orange and pico de gallo. Served with lime slice.



Pollo con Arroz \$18.99

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.



Shrimp Diabla \$20.99

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



Shrimp al Mojo \$20.99

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



Ceviche de Camaron \$19.99

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



Camarones con Arroz \$20.99

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.



Campechana \$21.99

Shrimp and octopus cooked in a clam and Clamato juice. Served with onions, cilantro, avocado and tomatoes. Does not come with rice and beans.



Coconut Shrimp \$20.99

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



Mi Rancho Alegre Especials

Piña Mi Rancho \$20.99

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 +\$2.00



Mi Rancho Molcajete \$46.99



Rancho Surf & Turf \$34.99

Rib eye steak with 4oz Lobster Tail in garlic butter. Served white rice, avocado lettuce, tomatoes and lemon.



Tilapia Rancho \$24.99

Whole fried tilapia. Topped with shrimp and mushrooms sautéed in a garlic sauce. Served with white rice and refried beans. Garnished with lettuce, tomatoes, avocado and lime slice



Mexican Torta \$14.99

Delicious torta filled with beans, cheese, lettuce, tomatoes, guacamole with your choice of grilled chicken or Steak. Served with French fries.
Lengua +\$3.00
Shrimp +\$4.00



Molcajete de Mariscos \$38.99

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.



Birria/Lamb \$26.99

Lamb shank marinated overnight in wine and guajillo pepper sauce baked to perfection. Served with yellow rice and refried beans. Garnished with lettuce, tomatoes, avocado and lime slice.



Seafood Rancho \$24.99

Grilled tilapia with shrimp and scallops. Served over mash potatoes with delicious rancho sauce and pico de gallo on top. Served with yellow rice and avocado.



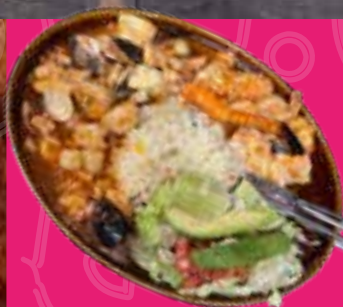
Texas \$29.99

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.



Mariscada \$33.99

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.



Dos Primos \$28.99

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.



Tres Mares \$33.99

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.



Salmon Rancho \$24.99

Zesty grilled 8oz salmon topped with chipotle sauce, pico de gallo and queso fresco. Served with white rice, lemon and mixed vegetables. Garnished with lettuce and tomatoes.



Churrasco Chimichurri \$31.99

Steak flame broiled to your taste. Served with chimichurri sauce on the side. Served with rice and beans. Garnished with lettuce, tomatoes and guacamole on the side.



Snapper Mi Rancho \$29.99

Whole fried red snapper. Topped with shrimp and mushrooms sautéed in a garlic sauce. Served with white rice and refried beans. Garnished with lettuce, tomatoes, avocado and lime slice.



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 \$17.99

Steak or Chicken
Pork Carnitas +\$2.00
Pastor +2.00
Shrimp +\$3.00



Combo Fajitas \$19.99

Choice of two.

Fajitas Mi Rancho \$21.99

Steak, Chicken and Shrimp.

Fajitas for two \$39.99

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



Veggie Fajitas \$ 16.99

Mix vegetables and mushrooms.

Vegetarian

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

Spinach Enchiladas \$15.99

Three corn tortillas filled with spinach and cheese, drizzled with housemade green tomatillo sauce.



Vegetarian Burrito \$15.99

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



Fast Burrito \$14.99

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 \$15.99

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



Spinach Quesadilla \$14.99

Quesadilla stuffed with cheese and spinach. Topped with green onions. Does not come with rice and beans.

Veggie Fiesta \$17.99

One cheese enchilada, one spinach enchilada and one chile relleno.



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Huevos/eggs

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

Huevos Divorciados \$14.99

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



Huevos Mi Rancho \$13.99

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



Huevos Toluca \$13.99

Three scrambled eggs with Mexican chorizo.



Huevos Revueltos \$13.99

Three scrambled eggs with shredded beef.



Huevos a la Mexicana \$13.99

Three scrambled eggs with pico de gallo.



Sides

Beans	\$4.99
Rice	\$4.99
Fried Plantains	\$4.99
Mashed Potatoes	\$4.99
Baked Potatoes	\$4.99
House Salad	\$4.99
Rice and beans	\$6.99
Steam vegetables.....	\$5.99
French Fries	\$4.99
Cheese Fries	\$6.99
Bacon (add to anything)	\$1.49
Sautéed Mushrooms and/or onions	\$3.49
4ct Grilled Shrimp	\$7.49
4oz lobster Tail	\$12.79
Small Pico de Gallo.....	\$1.49
Large Pico de Gallo.....	\$2.99
Small Guacamole	\$2.99
Side Guacamole	\$5.99
Avocado Slices	\$2.99
Small Sour Cream	\$1.49
Large Sour Cream	\$2.99
Small Shredded Cheese	\$1.99
Large Shredded Cheese	\$3.99
Small Cheese Dip	\$2.99
Lettuce	\$1.49
Tomatoes.....	\$1.49
Tortillas	\$0.99

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).



Lunch Menu

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

Lunch Fajitas \$15.99

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

L-Enchiladas Mole \$11.99

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

L-Taco Fiesta Salad \$12.99

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. Shrimp +\$2.00

L-Zuizas Enchiladas \$11.99

Two enchiladas in a green tomatillo sauce with your choice of shredded chicken, shredded beef or ground beef. Topped with queso fresco.

L-Taco Salad \$10.99

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-Enchiladas Rojas \$11.99

Two enchiladas topped with red enchilada sauce with your choice of shredded chicken, shredded beef or ground beef. Topped with queso fresco.

L-Fajita Salad \$12.99

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

L-Enchiladas Blancas \$11.99

Two enchiladas in cheese sauce with your choice of shredded chicken, shredded beef or ground beef, with sour cream on the side.

L-Burrito Mi Rancho \$11.99

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-Chipotle enchiladas \$11.99

Two 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.

L-Burrito Fajita \$12.99

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 +\$2.00

L-Combo 1 \$10.99

Choice of One: Enchilada, taco, burrito, chimichanga, Chile relleno, tamale or enchilada.

L-Burrito Mexico \$12.99

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 +\$2.00

L-Combo 2 \$11.99

Choice of Two: Enchilada, taco, burrito, chimichanga, Chile relleno, tamale or enchilada.

L-Burrito al Mole \$11.99

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-Mi Rancho Quesadilla \$11.99

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

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L-**Buffalo Quesadilla** \$12.99

Flour tortilla filled with cheese and grill chicken marinated in a buffalo hot sauce lightly grilled.

L-**Fajita Quesadilla** \$12.99

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

L-**Carne Asada** \$15.99

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

L-**Chile Colorado** \$12.99

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

L-**Chile Verde** \$12.99

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

L-**Pollo Chipotle** \$12.99

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

L-**Pollo Asado** \$12.99

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

L-**Pollo Fundido** \$12.99

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

L-**Pollo Mole** \$12.99

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

L-**Pollo con Arroz** \$12.99

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-**Shrimp Diabla** \$14.99

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

L-**Shrimp al Mojo** \$14.99

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

L-**Camarones con Arroz** \$14.99

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** \$10.99

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

L-**Vegetarian Burrito** \$11.99

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

L-**Fast Burrito** \$11.99

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

L-**Spinach Quesadilla** \$11.99

Quesadilla stuffed with cheese and spinach. Topped with green onions. Does not come with rice and beans.

L-**Huevos Divorciados** \$11.99

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

L-**Huevos Mi Rancho** \$10.99

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

L-**Huevos Toluca** \$10.99

Three scrambled eggs with Mexican chorizo.

L-**Huevos Revueltos** \$10.99

Three scrambled eggs with shredded beef.

L-**Huevos a la Mexicana** \$10.99

Three scrambled eggs with pico de gallo.

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CONTACT

Family owned and operated

Mi Rancho Alegre Rochester NY
300 Center Place Drive
Rochester NY 14615
Tel: 585.287.6547
Fax: 585.287.6572
Email: mrarochester@gmail.com

Mi Rancho Alegre Hudson NY
350 Fairview Ave Ste 90
Hudson NY 12534
TEL: 518-697-7100
FAX: 518-697-3451
Email: miranchoalegre01@gmail.com

WWW.MIRANCHOALEGRE.US