

# RANCHERO CANTINA



## MENU

**(201) 523-9250**

**214 KINDERKAMACK RD  
EMERSON, NJ, 07630**

**[RancheroCantina.com](http://RancheroCantina.com)**

# DRINKS

## Wine Selection

### House selections by the glass - \$6

Hacienda Chardonnay | Hacienda Merlot | Hacienda Cabernet Sauvignon  
Principato Pinot Grigio | Fetzer White Zinfandel

	Glass	Bottle
<b>Sparkling</b>		
Lunetta Prosecco, Veneto It. (187ml)	8	-
Lunetta Prosecco, Veneto It. (750ml)	-	24
<b>White Wines</b>		
Indaba Sauvignon Blanc, South Africa	7	21
Alta Luna Pinot Grigio, Italy	9	27
Santa Margherita Pinot Grigio, Italy	11	42
Noble Vines 446 Chardonnay, Monterey Ca.	9	27
Simi Chardonnay, Sonoma Ca.	12	36
La Crema Chardonnay, Sonoma Coast Ca.	-	40
<b>Red Wines</b>		
Red Truck Pinot Noir, Calif.	8	24
Faustino VII Rioja, Spain	-	24
CyT Casillero del Diablo Merlot, Chile	8	24
Massimo Malbec, Argentina	9	27
Handcraft Cabernet Sauvignon, Calif.	9	27
Sterling Cabernet Sauvignon, Central Coast Ca.	12	36
Wild Horse Cabernet Sauvignon, Paso Robles Ca.	-	40
Black Stallion Cabernet Sauvignon, Napa Valley Ca.	-	42
The Spur, Arroyo Seco Ca.	-	40
Charles Krug Cabernet Sauvignon, Napa Ca.	-	49
Ravenswood Zinfandel, Calif.	8	24
Cakebread Cabernet, Napa Valley Ca.	-	99
Sterling Platinum, Napa Valley Ca.	-	65
Trivento "Gold Reserve" Malbec, Mendoza Argentina	-	37

## Specialty Drinks

### RC House Margarita

Made with Cuervo Gold Tequila, triple sec, lime juice, sour mix, served with a salted rim. **\$9**

### Texas Gold Margarita

Our Top Shelf made with Patron Silver Tequila, Cointreau, lime juice, sour mix, topped with Gran Marnier, served with a salted rim. **\$12**

### Jalapeño Margarita

Jose Cuervo Cinge (cinnamon), Jalapenos, Triple Sec, lime juice & sour mix. **\$9**

### Texas Tea

Absolute, Gin, Rum, Tequila, Triple Sec, Sour Mix & Coke. **\$9**

### Cantina Sangria

Red or White **\$6.5**

Large Pitcher **\$24** | Small Pitcher **\$12**

### Gulf Coast Martini

3 Olives Cherry Vodka, peach schnapps, triple sec, splash cranberry juice, served with a sugar rimmed glass. **\$10**

### Mojito

Bacardi Light Rum, lime juice, mint leaves, lime, club soda, sugar, garnished with fresh mint leaves and fresh lime. **\$8**

### Armadillo Punch

Malibu Rum, Cranberry, Orange & Pineapple Juices. **\$9**

## BEER, ALE & CIDER

### Draft

Angry Orchard | Blue Moon | Brooklyn Lager | Bud Light | Guinness | Magic Hat | Miller Lite  
Sam Adams (Seasonal) | Stella Artois | Yeungling | Seasonal Beers | Goose Island IPA

### Bottles

Amstel Light | Bud | Bud Light | Bud Light Lime | Coors Light | Corona | Corona Light  
Dos Equis Amber | Dos Equis Lager | Goose Island IPA | Heineken | Heineken Light  
Mich Ultra | Miller Lite | Modelo | Negro Modelo | O'Douls | Pacifico | Sol | Tecate

## STARTERS

### Guacamole

Fresh avocados, diced jalapenos and all the tasty fixin's, mashed-up in house. **\$9**

### Tamale

Stuffed with chicken topped with ranchero sauce - or - stuffed with cheese and chili peppers topped with verde sauce. **\$7.5**

### Cowboy Shrimp

Popcorn shrimp tossed with secret spices and hot cherry peppers, served with Texas ranch dipping sauce. **\$10**

### Chilaquiles

Baked casserole of tortilla strips, Mexican cr ma, refried beans, and cheddar cheese, topped with jalapenos, pico de gallo and sliced avocado. **\$6.5**

Add: Chicken Tinga \$1 | Shredded Beef \$1  
Al Pastor Pork \$1 | Seafood Del Mar \$2

### Longhorn Steak Bites

Tender beef tips with the house rub served with horseradish mayo -or- try it Cowboy Style, simmered in our signature zesty BBQ sauce. **\$9**

### Nachos

Tortilla chips topped with RC chili, Mexican cheese blend, shredded lettuce, pico de gallo and pickled jalapenos **\$9**

### Our Wings

10 jerk rubbed, smoked, then fried. Served with our house-made RCQ & Habanero-Apricot sauces for dipping. **\$8**

### Queso Dip

Warm and creamy Cheese Dip with peppers, onions, garlic and pico de gallo, served with warm tortillas and fresh fried chips. **\$6.5**

### Gambas al Ajillo (Garlic Shrimp)

Jumbo shrimp, saut ed with garlic, lime, cilantro, served with warm tortillas. **\$9.5**

### Rib Appetizer

Sample our house BBQ, RCQ, St. Louis style pork rib & our RC baby back ribs, served with a side of sauce. **\$9.5**

### Lump Crab Cakes

2 petite crab cakes made with Jumbo lump crab meat, panko breadcrumbs, and pan seared, atop Chipotle remoulade with a side of house slaw. **\$10**

### Chipotle Bison Sausage

Served with Texas Toast points and house-made baked beans. **\$9**

### Potato Skins

4 crispy potato skins topped with melted cheese blend and bacon served with a side of sour cream. **\$7.5**

### Chicken Empanadas

Chicken, Almonds, raisins, olives, cinnamon, cloves, cumin **\$9**

### Border Sampler

Meant for sharing! Cowboy Shrimp, 6 of Our Wings, and a Chicken Empanada.  
**\$14**

## Quesadillas

Warm grilled flour tortilla, filled with Monterey jack and cheddar cheeses. Served with fresh hand-made guacamole, freshly made pico de gallo & sour cream.

Choose from: **Grilled Marinated Chicken \$9** | **Savory Pork Al Pastor \$9**  
**Carne Asada Steak \$10** | **Fire-grilled Shrimp \$11**

## SOUPS & SALADS

### RC Chili Con Carne

Made with ground beef and house spices, topped with cheese, red onion and sour cream. **\$7**

### Slow Cooked Black Bean Soup

This one is vegetarian, topped with a dollop of sour cream and fresh cilantro. **\$5**

### Spicy Caesar Salad

Crisp romaine lettuce, Cotija cheese and croutons, tossed with our special Chipotle-Cilantro dressing. Small **\$4.5** Large **\$8**

Add: Grilled Chicken \$5 | Grilled Shrimp \$6  
Carne Asada \$6 | Salmon \$5

### Mixed Greens Salad

Fresh field greens with cucumber, shredded carrots, tomato, sliced radish and red onion, topped with Mexican blend cheese and croutons. Small **\$4.5** Large **\$8**

Add: Grilled Chicken \$5 | Grilled Shrimp \$6  
Carne Asada \$6 | Salmon \$5

### Taco Salad

Crispy flour tortilla shell filled with chopped Romaine-Iceberg lettuce mix, Roma tomatoes, vegetarian black beans, fresh handmade guacamole, cheddar cheese, pico de gallo and sour cream, with your choice of: Shredded Beef, Shredded Chicken, or Mixed Grilled Veggies. **\$13**

### Texas Caviar Chop-Chop

Marinated grilled chicken breast, Romaine-Iceberg lettuce mix, bell peppers, red onion, tomatoes, black eyed peas, roasted corn, black beans, and mixed cheeses, tossed in a cilantro-lime vinaigrette. **\$12**

### Smokehouse Cobb

Smoked turkey, grilled shrimp, mixed greens, tomatoes, avocado, egg, bleu cheese crumbles, and pecan-smoked bacon, with honey mustard dressing on the side.  
**\$14**

## STRAIGHT FROM THE RANCH

Add Caesar or House Salad to any entrée \$3

### • OPEN FLAME GRILL •

*"RC Steak Rub" is a kicked-up, Texas-style version of a simple salt & pepper grill, that allows the quality meat to speak for itself*

#### **Pork Porterhouse**

16 oz. Pork Porterhouse with golden raisin and a granny smith apple salsa. **\$22**

#### **18oz. Cowboy Ribeye**

Bone-in Ribeye steak, grilled over an open flame, served with a side of horseradish sauce. **\$29**

#### **City Slicker Strip Steak**

12oz. Sirloin steak, topped with frizzled onions . **\$26**

#### **Big Texas Filet Mignon**

Applewood smoked bacon wrapped tenderloin. **\$27**

#### **18oz. Texas T-Bone**

American Cowboy's favorite, grilled over an open flame, topped with onion rings. **\$29**

#### **Carne Asada**

Sweet and spicy marinated skirt steak, char-grilled, topped with garlic chimichurri sauce. **\$29**

*All grilled items served with a choice of two side items.*

*Add Grilled Shrimp \$6 | Add sautéed onions or mushrooms \$2.5*

## RANCHERO BARBEQUE

*Smoked in-house and seasoned with our own BBQ Sauce and Rub, "RCQ." With its zesty, smoky, and sweet flavor combinations – it's finger-lickin' good!*

#### **RC Baby Backs**

Simple salt & pepper rub-or-Zesty RCQ Rub. Smoked to perfection. Served with RCQ sauce.

**Full Rack \$22 | Half Rack \$16.5**

#### **Austin Ribs**

St. Louis style Pork Ribs, prepared Texas style: House-rubbed, and smoked served with RCQ sauce on the side.

**Full Rack \$22 | Half Rack \$16.5**

#### **Beef Brisket**

Rubbed and smoked all night, served with sauce on the side. **\$22**

#### **BBQ Chicken**

Smoked Half Chicken, sauced and char-grilled. **\$17**

#### **RCQ 2 'n 2 Combo**

Choose 1/2 portion of any two barbeque items, plus any two sides. **\$22.5**

*All RCQ served with cornbread and your choice of two sides.*

## BURGERS & SANDWICHES

*All Burgers & Sandwiches come with French fries, house slaw and a pickle.*

*Substitute **Grilled Chicken** for any Burger - Add \$1. All burgers served on a grilled, buttery, brioche bun*

#### **Just a Burger**

8oz USDA choice ground beef, handmade and char-grilled to your liking, served with lettuce and tomato. **\$10**

#### **Q Burger**

Pecan-smoked bacon, sautéed onions, mushrooms, Havarti Cheese, and house BBQ Sauce. **\$11.5**

#### **Fiesta Burger**

Cajun seasoned, topped with cheddar & jack cheeses, pico de gallo, guacamole, and fried tortilla strips. **\$11.5**

#### **Turkey Burger**

RC's incredible homemade burger blend. Topped with avocado, Havarti cheese and watercress, with garlic mayo. **\$11**

#### **Sloppy Tex**

Beef brisket, smoked pulled pork, house slaw, and onion rings, on buttery grilled Texas toast. **\$14**

#### **Meatloaf Sandwich**

House-made Meatloaf and Pecan-smoked bacon, on a brioche bun. **\$12**

#### **Crab Cake Sandwich**

Homemade crab cake with chipotle mayo and watercress, on a brioche bun. **\$14**

#### **Pork Sliders**

3 smoked pulled pork sandwiches, with house BBQ sauce and house slaw, on mini brioche rolls. **\$11**

#### **Beef Brisket Sandwich**

Beef brisket smoked in-house, onion rings, and a touch of house BBQ Sauce, on a brioche bun. **\$13**

#### **Additions**

Sautéed Onions | Sautéed Mushrooms | Raw Onion | Guacamole | Sliced Jalapeños | Cheddar Cheese **\$.50**  
Pecan-smoked Bacon | Havarti Cheese | Avocado **\$1**

## SOUTH of the MEXICAN BORDER

### From the Taquería

#### Fresh Made Tacos

2 for \$10 | 3 for \$12.50

#### Fish Tacos

Soft flour tortillas stuffed with battered & fried white fish, topped with fresh cilantro, cabbage, radish and pickled jalapenos, and drizzled with a lime-mayo. Add \$1

#### Al Pastor Tacos

Soft white corn tortillas with pineapple braised pork shoulder, grilled pineapple, avocado, cilantro, and a lime wedge on the side.

#### Tex-Mex Tacos

Crispy corn or soft flour tortillas stuffed with shredded beef or chicken tinga, shredded lettuce, cheese blend, pico de gallo and Mexican crème.

#### Cantina Burrito

Large flour tortilla stuffed with your choice of slowly braised chuck roast, or stewed chicken breast, refried beans, and a hint of Mexican Rice, Ranchero sauce, and sour cream. Topped with Ranchero sauce and melted shredded cheese.

**Shredded Beef Burrito \$13**

**Chicken Tinga Burrito \$12.50**

#### Tostadas

2 crispy corn tortillas, refried beans, queso fresco, shredded lettuce, salsa verde, and Mexican crème. **\$9.5**

Add:

Mixed Grilled Vegetables

Chicken Tinga \$1

Al Pastor \$1

Seafood Del Mar \$2

## ENCHILADAS

#### Enchiladas

3 stuffed corn tortillas, smothered with enchilada sauce and a cheese blend.

**Cheese Enchiladas \$9.5**

**Shredded Beef Enchiladas \$12**

**Chicken Tinga Enchiladas \$12**

**Al Pastor Enchiladas \$12**

#### Enchiladas Del Mar

3 corn tortillas stuffed with shrimp and scallops simmered in a creamy tomatillo sauce, topped with a creamy tomatillo sauce and a Monterey jack cheese blend. **\$14.5**

#### Taquería Combo

**1 Enchilada Del Mar**

**1 Enchilada Al Pastor**

**1 Beef Tex-Mex Taco**

your choice of:

**1 Chicken Tamale**

or

**1 Cheese & Chili Tamale**

**\$15.5**

#### Sizzling Fajitas

On a bed of sautéed onions and peppers. Served with flour tortillas, sour cream, pico de gallo, guacamole, shredded cheese, Mexican rice, and refried beans.

Choose from:

**Grilled Marinated Chicken \$14**

**Carne Asada Steak \$17**

**Fire-grilled Shrimp \$16**

**Combo \$16.5**

**Grilled Vegetables \$13**

## SPECIALTIES

*Add Caesar or House Salad to any entrée \$3*

### **Chicken Mole**

4 pieces of a French cut bone-in chicken leg, roasted smothered in our house-made mole sauce, served with Mexican rice, warm tortillas and black beans. **\$16**

### **Lonestar Short Rib**

Beer braised beef short rib served over sautéed spinach and blue cheese sage grits. **\$18**

### **Camarones and Chorizo**

Jumbo Gulf shrimp, sautéed with chorizo, bell peppers and scallions, simmered in a lobster-cilantro butter sauce, served with Mexican rice and warm tortillas. **\$20**

### **Blackened Chicken Alfredo**

Texas-blackened chicken breasts atop a bed of fettuccine, tossed in a creamy Alfredo sauce, topped with fresh grated Cotija cheese, served with toasted garlic bread. **\$16**

### **Grilled Salmon**

Over quinoa with warm avocado cream sauce served with charred Roma tomatoes. **\$17**

### **Country Fried Steak**

Tender sliced steak, Texas-spiced then battered, topped with white gravy and served with mashed potatoes, green beans and onion rings. **\$18**

### **Texas Sized Meatloaf**

Ground beef, mesquite seasonings, onion, pepper, chipotle, A-1 Sauce, BBQ sauce, and Pecan-smoked bacon, served with mashed potatoes and sautéed spinach. **\$18**

### **Blackened Catfish**

Cajun-seared in a cast iron pan, topped with fresh pico de gallo, served with Mexican rice and corn pudding. **\$20.5**

### **Pollo de Cantina**

Healthy, lo-cal and tasty. 2 marinated and grilled chicken breasts served on a bed of sautéed spinach, topped with jalapeno-cilantro cream, served with Mexican rice. **\$16.5**

### **Smoked Duck Breast**

with pomagrant molasses served over a chorizo, pecan & cornbread stuffing. **\$19**

### **SIDES \$4**

**French Fries**  
**Mexican Rice**  
**Collard Greens**  
**Corn Pudding**  
**House Slaw**  
**Refried Beans**  
**Vegetarian Black Beans**  
**Baked Beans**  
**Charros Beans**  
**Green Beans**

### **SIDES \$5**

**Grilled Vegetables**  
**Mashed Potatoes**  
**Sweet Potato Fries**  
**Twice Baked Potato**  
**Sautéed Spinach**  
**Cheesy Mac-n-Cheese**  
**Basket of Corn Bread**

# RANCHERO CANTINA

## GLUTEN FREE MENU

### STARTERS

**Guacamole**

**Garlic Shrimp**  
(sub corn tortillas)

**Rib Appetizer**

**Longhorn Steak Bites**

**Wings**  
(no habanero apricot)

**Nachos**  
(chips are fried in cross-utilized oil)

**Bison Sausage**  
(exclude toast)

**Chilli**

### FROM THE GRILL

**Pork Porterhouse**

**18oz Rib Eye**

**Strip Steak**

**Filet Mignon**

**18oz T-Bone**

### ★ BARBEQUE ★

All of our smoked BBQ, including Ribs, Brisket, and Chicken can be enjoyed without cornbread

### BURGERS & SANDWICHES

All of our burgers are gluten free. Just ask for them without the bun

### SOUPS & SALADS

**Chili Con Carne**

**Mixed Green Salad**

**Taco Salad** (no shell)

**Texas Caviar Chop Salad**

**Smokehouse Club**

### TAQUERIA

Only exceptions are Burritos & Tacos made with flour tortillas

### SPECIALTIES

**Pollo Cantina**

**Catfish**

**Camerones & Chorizo**  
(sub corn tortillas)

**Short Rib**  
(exclude Polenta)

**Duck Breast**  
(exclude stuffing)

### SIDES

**Mexican Rice**

**Collard Greens**

**Baked Beans**

**Coleslaw**

**Grilled Vegetables**

**Baked Potato**

**Sautéed Spinach**

**Green Beans**

### DESERT

**Flan**