

SPECIALS

served until 3pm

SWEET POTATO PANCAKES

short stack[2] with apple butter 8.99

BREAKFAST TACOS

three tacos with scrambled egg, chorizo, queso fresco, pico de gallo and guacamole. Served with black beans and Range fries 9.99

served after 11am

LOCAL HONEY ROASTED PEAR AND POBLANO QUESADILLA

with Menonita cheese, baby kale salad, candied pecans and pomegranate vinaigrette 8.99

GRILLED PORTABELLA MUSHROOM SANDWICH

on bakery fresh Ciabatta, kale pesto, spinach, tomato and goat cheese with housemade green chile potato chips 11.99

STEAK AND ENCHILADAS

grilled 6oz flat iron steak, two rolled cheese enchiladas, choice of chile, black beans and Range fries 15.99

served after 4pm

CHILE DE ARBOL HONEY GRILLED SALMON

over jalapeño-roasted corn griddle cakes and sauteed green beans 15.99

CHEESE TORTELLINI

tossed with grilled vegetables and Certified New Mexico Green Chile cream alfredo, parmesan cheese and topped with a crispy breaded green chile strip 13.99

CHIMICHURRI RUBBED FLAT IRON STEAK AND GUINNESS BATTERED SHRIMP

roasted sweet potatoes, sautéed green beans 17.99

served whenever

MILK CHOCOLATE-KAHLUA TRUFFLE 1.99ea

GREEN CHILE APPLE PIE 6.99

ORANGE IS THE NEW LEMON

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

Some fun facts about the Range Cafe

- The original Range Café opened on September 3, 1992 in a 56 seat, funky adobe on main street Bernalillo. We were so busy for breakfast and lunch, we ran out of food and couldn't open for dinner!
- Did you know that the current location of the Bernalillo Range Café is our third on the same street. We started at 681, after a fire demolished our original location we moved to a temporary spot in the Old Convent at 264 before moving to 925 S. Camino del Pueblo on December 4th, 1996.
- Several artists donated art work for a charity auction organized to help rebuild the Range Café after the fire. We still show local art on our walls to help support our local creative folks.
- Owners, Tom Fenton and Matt DiGregory met while working at local restaurant institutions Scalo and Prairie Star. One day, Matt saw the original Range location for rent and rented it on the spot for \$500 per month. The Range Café was born at a cost of \$17,000.
- The original name was going to be "Home on The Range". Tom said he couldn't see guys in pick up trucks frequenting a place with that name. He shortened it to Range Café and it stuck.
- Before becoming restaurateurs, Tom was a professional musician with the Last Mile Ramblers. Tom still plays on Open Mic Night with the DeRangers, every Thursday in the Lizard Rodeo Lounge. Matt went to film school at UCLA and was roommates with Stephen Sommers, who wrote and directed The Mummy film series, Scorpion King and Van Helsing. Steve had a great cheesecake recipe that Matt used to start his career as a pastry chef.
- Matt's first job at age 15 was a dishwasher. He swore he'd never work in another restaurant again as long as he lived. Your mother says you shouldn't swear!
- Roger Evans is the creator behind our murals. He was born in 1932. His unique home in Placitas has been featured twice on HGTV's Extreme Homes. The cow at the bar is named Elmer. He has a secret admirer named Bessie at the Bernalillo Range Café.
- Our tables and chairs were made by Ben Forgey. He has been featured in Robert Redford's Sundance catalogue, Italian Architectural Digest and has sold his furniture across the globe to famous folks such as James Taylor, Brian Dennehy, Dennis Weaver, Randy Travis, Ronnie Dunn and Joe Theismann. Some of the chairs feature symbols designed by our staff and have special meanings to them.
- Our most ordered item is our Huevos Rancheros. We serve over 75,000 orders per year.
- Collecting stoves, aka ranges, became a hobby after acquiring our first one in Bernalillo in 1995. Between all of our locations we have over 100 life sized and toy stoves. Almost every one was purchased on Ebay.
- Some of the toy stoves from the 1930's and 40's can actually heat up enough to fry an egg. Can you imagine having one today?
- Barack Obama made a stop during his initial campaign in 2008. He ordered chicken enchiladas "Christmas style," coconut cream pie, pecan pie and chocolate chip cookies for his staff. Thanks for remembering us Secret Service guys!
- The world record for one handed egg cracking is 32 per minute. Our head pastry chef, David Perry can crack 55 in one minute! Does anyone have Guinness Books phone number?
- This Range Café opened in Albuquerque at 4200 Wyoming Blvd. in 2000. In 2008 it moved across the street to 4401 Wyoming Blvd. The second Albuquerque location opened at 2200 Menaul Blvd in 2004.
- Many famous people have visited the Range Cafés over the years. Look for the signed plates with those who have dined with us.
- A few that got away! We had a plate signed by Ron Howard and one by Chris Martin (lead singer of the band Coldplay), both fell to the floor and were broken. Chris Martin visited the Range Café from England before they were famous. He signed his plate "nobody knows us here." Two weeks later their hit single "Yellow" hit the charts and now everybody knows them! Cameron Diaz was the only celebrity that refused to sign a plate. We also missed out on Serena Williams who left before we could ask her!