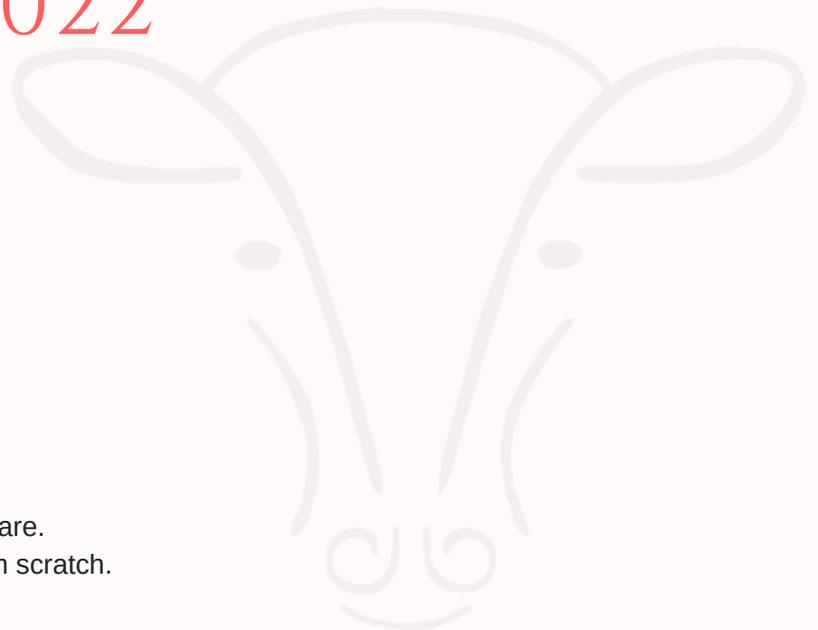




GREENANE FARMS  
NEW YORK

WELCOME TO  
THE RESTAURANT AT  
GREENANE FARMS

2022



Please understand that  
truly authentic Mexican food takes time to prepare.  
Each plate of food served here is made by hand from scratch.

# ENTRADAS / STARTERS



**EMPANADAS DE HIDALGO.....13.00**

two Hidalgo style handmade empanadas stuffed with your choice of beef, chicken, or fresh vegetable. Served with green salsa.

**GUACAMOLE AND ORGANIC CORN CHIPS.....12.00**

Prepared at your table from fresh avocados and starting with Abuela's original recipe have your server add a mixture of ingredients to make it just the way you like it.



**TAMALES.....15.00**

three traditional Mesoamerican tamales made from handmade masa de maíz steamed in a corn husk & filled with your choice of pork, chicken & mole or fresh vegetable



**CEVICHE DE BAJA.....18.00**

fresh shrimp, tomato juice, cucumbers, onions, cilantro, avocado, clam and lime sauce



**CHIPS & SALSA.....9.75**

organic corn chips with our signature SALSA ROJA



## SOPAS Y ENSALADAS FRESCAS SOUPS & SALADS

**ENSALADA DE KALE.....9.00**

fresh organic baby kale in honey and olive oil with strawberries

**SOPA AZTECA.....9.50**

corn tortillas garden tomatoes, queso blanco, dried peppers and sour cream. abuela Sara's original recipe.



REAL FARM TO TABLE FOOD



mole sauce contains peanuts



gluten free

# TRADICIONAL

## SIGNATURE MOLCAJETE

meats or veggies, white fresh cheese, baby yukon potatoes, cactus, baby green onions & Mexican rice in green salsa and served in an authentic stone mortar from Jalisco Mexico

### **VOLCAN de Res.....29.00**

angus beef molcajete. strips of grilled angus beef and housemade chorizo sausage

### **VOLCAN de POLLO.....25.00**

chicken molcajete. strips of pastured chicken and housemade chorizo sausage

### **VOLCAN VEGETARIANO....23.00**

molcajete for vegetarians. strips of seasoned grilled tofu

## ENCHILADAS

traditional enchiladas, soft tortillas, green salsa, cilantro, green onions and sour cream. your choice of Angus Beef, Marinated Chicken, or Fresh Vegetables

### **Enchiladas Verdes.....21.00**

Beef or  
Chicken or  
Fresh Vegetable

### **Enchiladas Verdes - Mixed....\$22.50**

choose any combination of 3 enchiladas; beef chicken or vegetable

### **Shrimp Enchiladas.....27.00**

A traditional dish from the Baja region. Soft tortillas filled with succulent shrimp and topped with our scratch made chipotle sauce.

## **POLLO CON MOLE..... 21.00**

Two quarter-legs of chicken slow cooked in Mexican herbs and covered in traditional homemade mole sauce. Served with Mexican rice

# FAJITAS

not traditional Mexican but great just the same

### **ANGUS STEAK FAJITAS..... 23.00**

marinated strips of Angus beef flank steak grilled together with fresh vegetables with a blend of sauces and herbs served on a steaming cast iron plate

### **CHICKEN FAJITAS..... 22.00**

marinated strips of pastured chicken breast grilled together with fresh vegetables with a blend of sauces and herbs served on a steaming cast iron plate.

### **SHRIMP FAJITAS..... 23.00**

marinated whole shrimp grilled together with fresh vegetables with a blend of sauces and herbs served on a steaming cast iron plate.

fajita dishes are served with 2 flour tortillas sour cream and Mexican rice

## PASTURED MEATS BY GREENANE FARMS



mole sauce contains peanuts



gluten free

# CORTES DEL ASADOR CUTS FROM THE GRILL

**OJO DE BIFE EL CHARRO..... 30.00**

16 oz. Ribeye Steak - Angus beef seasoned & grilled

**CARNE ASADA NORTEÑA..... 26.00**

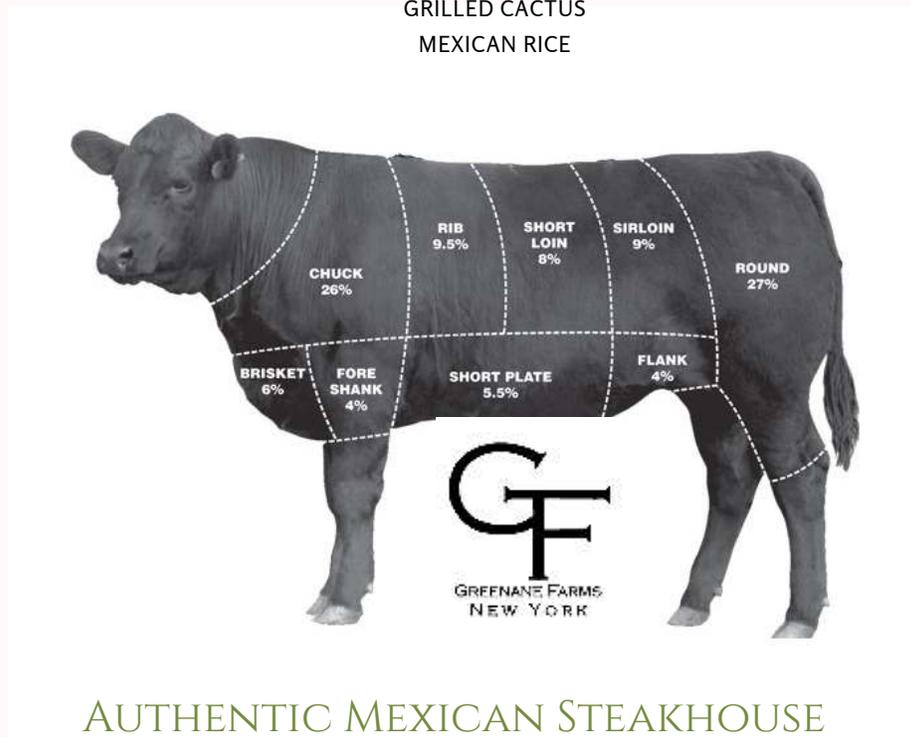
12 oz. portion of our marinated and grilled Angus flank steak

**NY STRIP ..... 27.00**

14 oz. plus portion of our Angus beef strip steak grilled as you wish

Served with you selection of 2 side dishes

SMASHED POTATOES WITH HERITAGE BACON  
FRIJOLES CHARROS - BLACK BEANS BACON & CHORIZO  
BLACK BEANS  
GRILLED SCALLIONS  
GRILLED JALAPEÑOS  
GRILLED VEGETABLES  
GRILLED CACTUS  
MEXICAN RICE



# TACOS

served with, cilantro, onions, salsa and a side of Mexican rice

**TACOS DE ARRACHERA.....17.50** 

3 corn tacos filled with grilled Angus beef flank steak in a traditional arrachera marinade topped with a Mexican cheese blend

**BAJA SHRIMP TACOS.....19.00**

A traditional dish from the Baja region of Mexico. Soft flour tortillas filled with succulent grilled shrimp and topped with organic lettuce, Mexican cheeses and our house-made chipotle sauce.

**CARNITAS.....13.00** 

3 corn tortillas filled with a mix of heavily marbled pork braised and simmered for hours until perfect

## BURRITOS / TACOS DE HARINA

made with flour tortillas and served with french fries

**SONORAN STEAK.....15.00**

strips of grilled Angus beef flank steak in a traditional arrachera marinade, Mexican cheese blend, green and red bell peppers, onions

**TAMPICO CHICKEN.....14.00**

marinated chicken tenders, Mexican cheese blend, and a mix of red and green bell peppers, onions

**VEGGIE GARDEN.....13.00**

seasonal fresh grilled vegetables with a blend of Mexican cheeses green and red bell peppers and onions

## SIDES

SMASHED POTATOES WITH HERITAGE BACON.....4.50  
FRIJOLE CHARROS - BLACK BEANS.....4.50  
GRILLED SCALLIONS .....4.75  
GRILLED JALAPEÑOS.....4.50  
GRILLED VEGETABLES.....5.50  
GRILLED CACTUS.....6.50  
MEXICAN RICE.....4.50  
CORN TORTILLAS .....3.25  
FLOUR TORTILLAS.....3.75

## BEVERAGES

TRADITIONAL MEXICAN AGUA.....5.00  
handmade fresh Mexican lemonade, pineapple, or horchata (rice)  
MEXICAN SODA (IMPORTED).....4.50  
made with real cane sugar  
pineapple, orange, tamarindo, grapefruit  
DOMESTIC SODA.....3.50  
Coke, Diet Coke, Sprite, Ginger Ale  
HOT DRINKS.....3.50  
Mexican Coffee, Tea  
MEXICAN HOT CHOCOLATE.....4.50  
FRESH MILK - CLARK FARMS CREMERY.....3.00  
Clark Farms is just a couple miles down the road

# POSTRES

All desserts are made in house from scratch using traditional recipes and ingredients.

FLAN..... 8.00

CHURROS CON HELADO..... 8.00

TRES-LECHES ..... 8.00

COFFEE..... 3.50

TEA..... 3.50

MEXICAN HOT CHOCOLATE..... 4.50



Greenane Farms is a diversified family farm.  
We are truly grateful for your support.