

# Casa de Ruiz Church Street Cafe



*Casa de Ruiz*, which literally translates to “the house of Ruiz”, has a long and distinctive history. Unfortunately much of this history has been lost with the passage of time and that which remains is at best uncertain. The house was built during the founding of Albuquerque sometime after 1706. This would make Casa de Ruiz the oldest residence in Albuquerque and one of the oldest structures in the state of New Mexico.

*The property* was originally a residence built by the Ruiz family in the early 1700's. It remained a residence until the last inhabitant, Rufina G. Ruiz died in 1991 at the age of 91. The house had never been sold and had remained in the Ruiz family since the early 18th century. The family can be traced back to Julianna Lucero and Francisco Ruiz both born around 1834. No record of their ancestors has been found but it is quite possible the dwelling was several generations old by this time. Their daughter Sarah Ruiz, born on February 22, 1880, was Rufina's mother.

*The Sanborn maps*, located at the University of New Mexico Engineering Library, show the Ruiz house as it was back before 1900. The Sanborn maps were first used in 1891 by the Sanborn Insurance Company to estimate property values and claims. The house was originally built in the Hacienda style, the classic old Spanish 'U-shape'. It remained this way with only minor changes until 1920 when half of the house was destroyed by a flood. The map shows the house on School Street (now Church Street) across from the San Felipe de Neri church. The back parking lot of the church was once the original Old Town Plaza and the current convent structure on the church was an old Catholic school. Church Street at that time (early 1700's to late 1800's) was called School Street because of this Catholic school.

*The antiquity of the house* is confirmed by the building materials. The house is built of terrones. Terrones are a type of adobe brick that were used when the area around the Rio Grande River was a marshy swamp. The drainage system for the swamp was installed around 1820. After 1820 the adobe bricks were made like they are today, with a dryer mud because they did not have a swampy area to make terrones. This dates the house to the early 1800's and probably before. Also the thickness of the walls are an indication of age. Usually the thicker the adobe wall the older the structure is. The walls in Casa de Ruiz are in places over two feet thick. The walls were built this thick to stay warmer in the winter season and keep cooler in the summer months.

*Research on Casa de Ruiz* will continue. The ancestry of the Ruiz family may well place them as one of the founding families of Albuquerque. Anyone who has more information on this house should contact the owner, it would be greatly appreciated.



## Specialty Drinks

Made with authentic New Mexican Spirits.



### NEW MEXICO MARGARITA

Created with Spirits of New Mexico. \$12 by the glass, \$35 by the pitcher.

**Casa Margarita • Ranchero Margarita**

#### OLD TOWN OLD FASHION \$12

Your classic Old Fashion using Taos Governors Rye,  
served on the rocks

#### HARVEST MULE \$12

Local Ginger Beer & Teller Apple Pie Vodka,  
a refreshing combo year-round

#### ABQ BLOODY \$12

Santa Fe Bloody Mary Mix with Teller Green Chile Vodka,  
a spicy house favorite

#### BLUEBERRY-LAVENDAR DREAM \$12

The most delicious two-component cocktail, made with  
Teller Blueberry Lavendar Vodka & Fresh Lemonade

#### SCARLETT \$13

Blood Orange Syrup mixed with Lockpin Gin & a dash of  
Orange Bitters, melding together in perfect harmony

#### BLUEBERRY LAVENDAR MOJITO \$13

A flavorful twist on the classic, using Santa Fe Mojito Mix &  
Teller Blueberry Lavendar Vodka

#### ST. SANGRIA \$12

So sweet, so delicious. Enjoy this glass of St. Clair Cantina Sangria

## Frozen Delights

#### SANGRIA-RITA \$13

A delicious combination of Sangria and Lime Margarita

#### FROZEN MARGARITA \$13

Lime. Peach or Strawberry

#### PRICKLY PEAR MARGARITA \$13

#### RITA-MARGARITA \$13

Lime - Coronita



## Wine

#### WHITE WINE

St. Claire Pinot Grigio \$10 glass / \$26 bottle  
St. Claire Chardonnay \$10 glass / \$26 bottle

Imagery Chardonnay \$10 glass / \$32 bottle  
Imagery Sauvignon Blanc \$10 glass / \$32 bottle

#### RED WINE

Freakshow Zinfandel \$10 glass / \$40 bottle  
Alamos Malbec \$10 glass / \$28 bottle  
Blue Teal Shiraz \$10 glass / \$28 bottle  
St. Clair Merlot \$10 glass / \$28 bottle

Blue Teal Merlot \$10 glass / \$28 bottle  
St. Clair Mimbres Red \$10 glass / \$28 bottle  
St. Clair Cabernet Sauvignon \$10 glass / \$28 bottle  
Gruet Pinot Noir \$12 glass / \$38 bottle

## Beer

#### NEW MEXICO BEERS \$6.50

Marble IPA | Marble Red | Marble Double White | Desert Pilsner | Outlaw Lager | Roswell Alien

#### IMPORTED BEERS \$6.50

New Belgium Fat Tire Amber | Dos XX Lager | Dos XX Amber | Corona | Corona Light  
Pacifico | Negra Modelo | Tecate | Bohemia | Modelo Especial

#### DOMESTIC BEERS \$6.00

Budweiser | Bud Light | Miller Lite | Coors Light | Michelob Ultra

#### NON-ALCOHOLIC BEER \$5.50

Heineken

## Empareados (Sandwiches)

Served on choice of fresh bread (pumpernickel/baguette/croissant/tortilla/whole wheat/sourdough/light or marble rye) with or without green chile and can be served grilled or not.

All sandwiches come with your choice of french fries, potato salad, or cole slaw.

Avocado is 95¢ extra

<b>Old Town Turkey</b> (best on rye!)	\$12.95
White breast of turkey, Swiss cheese, lettuce and tomato	
<b>Spanish Hot Chili Dip</b> (best on a French roll!)	\$12.95
Shredded top round roast served with a side of our own special red chili dip	
<b>House Club</b> (best on a sourdough!)	\$14.00
Ham, turkey, cheddar cheese, Swiss cheese, bacon, lettuce, tomato	
<b>Marie's Vegetarian</b>	\$12.95
Avocado, lettuce, cucumbers, tomatoes, mushrooms, onions, bell peppers, and cream cheese	
<b>Grilled Vegetarian</b> (best on a croissant!)	\$12.95
Grilled zucchini, sauteed onions and bell peppers, tomatoes and swiss cheese	
<b>Señor Ruben</b> (best on marble rye!)	\$15.50
Hot corned beef served with swiss cheese and sauerkraut (green chile optional)	



## Navajo Taco

Beans, cheese, lettuce, and tomatoes  
on Indian fry bread (add \$1.00 for beef or chicken) \$14.00

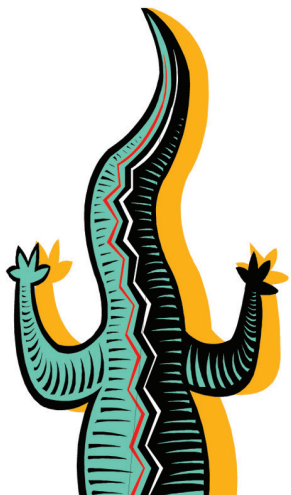
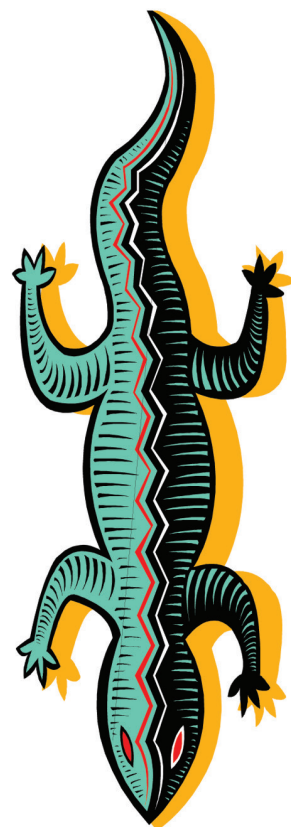
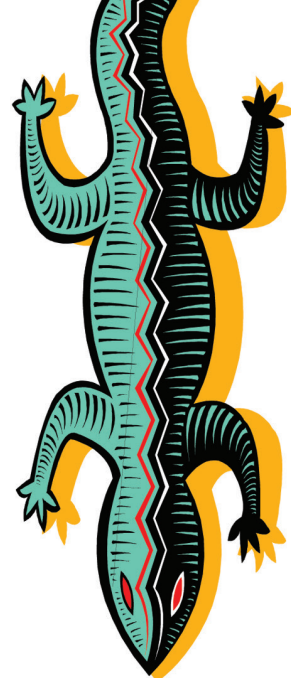


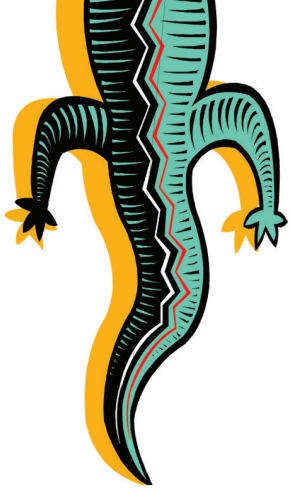
## Hamburguesas (Hamburgers)

Hamburgers are served with or without cheese and green chile and served with your choice of French fries, potato salad, or cole slaw. Regular hamburger buns are available.

Avocado is 95¢ extra

<b>Veggie Burger</b>	\$14.00
Vegatarian patty with cheese, guacamole, lettuce and tomato, served on a sesame seed bun	
<b>Pueblo Burger</b>	\$15.00
A 1/4 lb. lean beef patty with cheese, lettuce and tomato served on Indian fry bread	
<b>Tortilla Burger</b>	\$15.00
Same as Pueblo Burger but served in a fresh tortilla	





## Botanas (Appetizers)

<b>Chile con Queso</b>	\$11.75
Green chile in a melted cheese sauce served with tortilla chips	
<b>Chicharrones</b>	\$12.95
Cubed pork, fried and served hot with a fresh tortilla	
<b>Nachos de Rio Grande</b>	\$15.00
Tortilla chips, melted cheese, guacamole, beef, beans, and sour cream	
<b>Guacamole</b>	market price
Spicy avocado dip on a bed of lettuce with yellow corn tortilla chips	
<b>Quesadilla*</b>	\$12.95
Two types of melted cheese captured between a flour tortilla (add beef or chicken \$3.50)	



## Sopas (Soups)

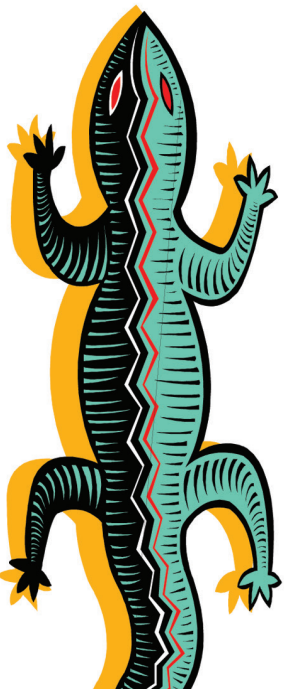
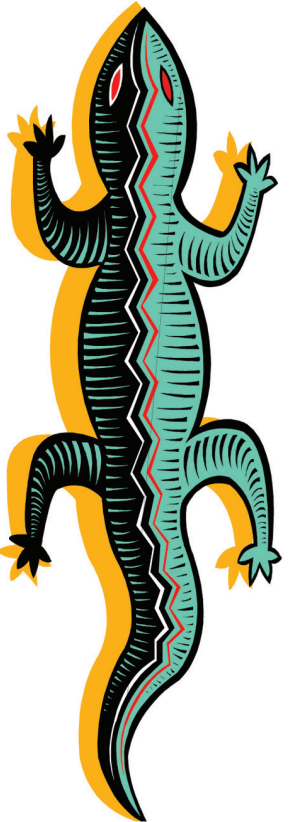
<b>Green Chile Chicken Soup*</b>	Cup \$7.50	Bowl \$9.50
<b>Menudo*</b>	Cup \$7.50	Bowl \$9.50
Beef tripe served with white corn and your choice of red or green chile		
<b>Posole*</b>	Cup \$7.50	Bowl \$9.50
White corn served with marinated pork and your choice of red or green chile		
<b>Chile*</b>	Cup \$7.50	Bowl \$9.50
Red, green, or vegetarian chile served with meat and/or beans		
<b>1/2 Sandwich and a cup of Soup or Dinner Salad</b>	\$14.50	
Choice of Grilled Cheese, Turkey, Ham, Ruben, Marie's Vegetarian, or Grilled Vegetarian on pumpernickel, whole wheat, sourdough or marble rye		



## Ensaladas (Salads)

<b>Dinner Salad*</b>	\$8.95 (with entrée \$5.95)
Lettuce, tomatoes, cucumbers, black olives, served with choice of dressing	
<b>Fruit Salad*</b>	\$14.50
Assorted fruits (in season) served with plain yogurt	
<b>Taco Salad</b>	\$14.50
Hand-formed flour tortilla shell with crisp lettuce, tomatoes, seasoned beef, salsa, shredded cheddar cheese, guacamole, and sour cream	
<b>Southwestern-Grilled Fajita Salad*</b>	\$14.50
Marinated sliced charbroiled chicken breast or sirloin strips atop mixed salad greens and garnished with cheddar cheese, avocado, tomatoes and black olives	
<b>albuQuerQue Salad: the "Q" Salad*</b>	\$14.50
Dried cranberries, raisins, bleu cheese crumbles with mixed greens garnished with fruit and nuts in season (add grilled chicken \$3.50)	

*\*Gluten-free when ordered with corn tortilla*





## De La Parilla (From the Grill)

**Fajitas** \*(1/2 Pound) \$22.00  
Strips of sirloin steak or marinated chicken, sautéed onions, and bell peppers with your choice of red or green chile on the side

**Fajitas** \$19.50  
Portobello mushrooms, bell peppers & sautéed onions



## Comidas de Nuevo Mexicano (New Mexican Entrees)

*All dinners below are served with sopapillas and honey, frijoles (beans), and a choice of calabacitas (squash), arroz (rice), or quelites (spinach). We serve both red and green chile, and we use all natural white and yellow cheddar cheese.*

**Handmade Tamale Plate**\*GF \$16.75  
Two fresh vegetarian or pork corn tamales hand prepared and smothered in your choice of red or green chile (add \$1.99 for three tamales)

**Carne Adovada al Horno** \*GF \$18.75  
Oven-cooked pork marinated in red chile

**Vegetarian Rellenos** \$16.75  
Two large green chiles stuffed with cheese dipped in egg batter and fried to perfection

**Old Fashioned Chile Rellenos** \$17.75  
Made the old Spanish way with shredded pork and cheese, rolled together in a ball, lightly dipped in batter, fried and topped with your choice of chile

**Enchiladas** - Two enchiladas (flat or rolled) smothered in your choice of red or green chile on corn tortillas (3 enchiladas - \$2.50, egg on top - \$1.25, blue corn tortillas - 75¢)  
**Cheese or Sour Cream** \$14.95  
**Chicken or Beef** \$17.95

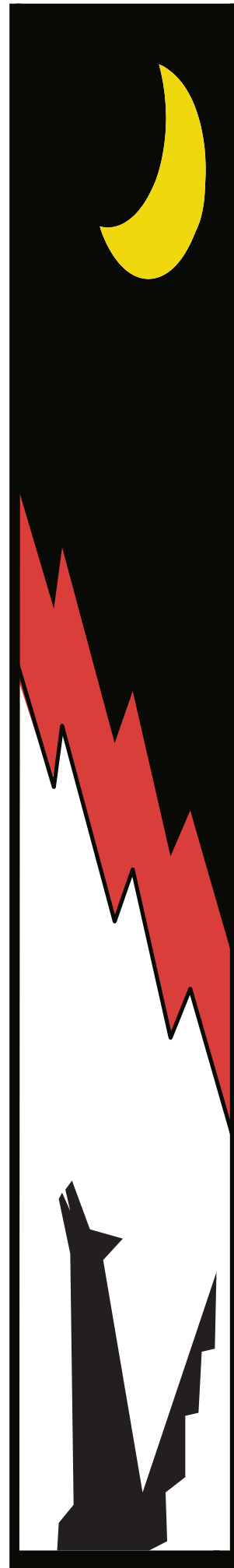
**Burrito** - Flour tortilla filled with potatoes, marinated chicken, seasoned beef, beans, or carne adovada, then smothered with red or green chile  
**Vegetarian (Bean, Bell Pepper and Onions)** \$15.50  
**Chicken, Beef or Carne Adovada** \$17.75

**Tacos**\* - Three soft shelled tacos filled with meat served w/lettuce, tomatoes & cheese  
**Ground Beef or Marinated Chicken** \$12.95  
**Shredded Top Round Roast** \$14.50

**Combination Plate** \$19.50  
One tamale, one chile relleno, and one cheese enchilada with red or green chile (add \$1.50 - beef or chicken enchilada)

**Please No Substitutions**

*\*Gluten-free when ordered with corn tortilla*



## Desayuno (Breakfast) *No Pancakes or Omelettes after 11am*

<b>Huevos Rancheros</b> (New Mexico Favorite)	\$14.50
Two fried eggs on a bed of frijoles (beans) and blue corn tortillas covered with your choice of red or green chile and smothered in melted cheddar cheese with a side of papitas (one egg mini-rancheros - \$12.00)	
<b>Church Street Omelette</b>	\$12.00
A three egg cheddar cheese omelette with a side of papitas and your choice of ham or bacon (75¢ for meat), extra cheese, bell peppers, mushrooms, onions, red or green chile (45¢ for each ingredient)	
<b>Breakfast Burrito</b>	\$12.95
Two scrambled eggs with bacon or ham rolled in a flour tortilla and topped with your choice of red or green chile and smothered in melted cheddar cheese with a side of papitas	
<b>El Gringo</b>	\$12.00
Two eggs with choice of bacon, sausage or chorizo served with toast and papitas (fried little potatoes)	
<b>Mile High Pile</b>	\$12.95
Bacon and two eggs (any style) smothered with chile and cheese piled on top of a mountain of papitas	
<b>Pancakes</b>	\$12.00
Two pancakes plain or with blueberries served with two eggs (any style) and two slices of bacon (Pancakes a la carte- \$6.95)	
<b>Carnitas con Huevos</b>	\$15.95
Sauteed strips of sirloin served with two eggs (any style) and your choice of red or green chile and a side of papitas	
<b>Carne Adovada y Huevos</b>	\$15.95
Oven-cooked pork marinated in red chile and two eggs (any style) served with a side of papitas and a flour tortilla	
<b>Breakfast Quesadilla</b>	\$12.95
Two scrambled eggs, cheddar cheese, chopped green chile and your choice of bacon or ham on a flour tortilla	
<b>Avocado Smash</b>	\$12.95
Two slices of toast with with fresh avocado, two eggs any style, bacon, melted cheese, and smothered in your choice of chile	

## Postres (Desserts)

<b>Cinnamon Roll</b> (Almost big enough for 2)	\$7.95
<b>Fried Ice Cream</b> (Old Town favorite)	\$9.50
<b>Natillas</b> (Mexican pudding)	\$8.95
<b>Muffins</b> (Blueberry, Chocolate, Lemon Cranberry)	\$4.75
<b>Bunuelo</b> (Fry bread dusted with cinnamon and sugar)	\$4.50
<b>Flan</b> (Egg custard with caramel)	\$7.25

## Bebidas (Beverages)

Coffee of the Day ( <i>regular or decaf</i> )	\$3.00
Mochaccino	\$5.50
Cappuccino / Café Latte ( <i>Vanilla, Hazelnut or Caramel, add \$.25</i> )	\$5.50
San Felipe Lemon Tea ( <i>half tea, half lemonade</i> )	\$4.00
Iced Sun Tea	4.00 / with Mango \$4.50
Hot Tea	\$4.00
Soft Drinks ( <i>Coke, Diet Coke, Diet Dr. Pepper, Dr. Pepper, Root Beer, Sprite, Orange, Lemonade</i> )	\$4.00
Hot Chocolate	\$4.95



## Fiestas (Parties)

Please give a week notice for special occasions (505) 247-8522

\* We do not accept checks

\* We do not do separate checks for parties over 10