

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 was 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 is an indication of age. Usually, the thicker the adobe walls 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.

OPEN: Tuesday - Saturday 8:00 AM - 9:00 PM (8:00 AM - 4:00 PM SUNDAY)

**(505) 247-8522 • OLD TOWN • 2111 CHURCH STREET NW
ALBUQUERQUE, NEW MEXICO 87104**





Bebidas de Especialidad (Specialty Drinks)

Mimosa (Champagne & Orange Juice)	\$13.00
Scarlett (Gin, Lime, Orange Bitters, & Blood Orange Mix)	\$14.00
Blueberry Lavendar Mojito (Blueberry Lavendar Vodka, Lime, & Mint)	\$14.00
Bloody Mary (Green Chile Vodka, Lime, and Bloody Maria Mix)	\$13.00
The Piñata (Vodka, Green Chile Vodka, Lime, & Passion Fruit Mix)	\$14.00
Old Town Old Fashion (Taylor Garrett Whiskey, Sugar, & Orange Bitters)	\$13.00
Carlo Rossi Sangria (Red wine & Fruit Juice)	\$14.00/\$42.00
Sangria Margarita (Half Sangria & Half Margarita) (Glass/Pitcher)	\$14.00/\$42.00
Old Town Mule (Vodka, Lime, & Ginger Beer)	\$14.00
Ranchero Margarita (House Margarita with a Tajin Rim) (Glass/Pitcher)	\$14.00/\$42.00
Top Shelf Margarita – Reposado (Glass/Pitcher)	\$19.00/\$72.00
Coronita Margarita (House Margarita with a Coronita)	\$15.00
Prickly Pear Margarita (New Mexico Favorite)	\$15.25/\$47.00
Old Town Lemon Drop (Lemon Infused Vodka)	\$14.00
Purple Gin (Spirits Gin, lemon, & Violet Mix)	\$14.00

Vinos de New Mexico (New Mexico Wines)

St. Claire Pinot Grigio (Glass/Bottle)	\$12.00/\$31.00
St. Claire Chardonnay	\$12.00/\$31.00
Sheenan Sauvignon Blanc	\$12.00/\$32.00
Sheenan Coreil Rosé	\$12.00/\$32.00
Noisy Water Merlot	\$13.00/\$35.00
St. Claire Cabernet Sauvignon	\$12.00/\$31.00
Sheenan Cabernet Sauvignon	\$12.00/\$32.00
Gruet Pinot Noir	\$13.00/\$40.00

Margaritas
(made with Spirits Tequila)
Frozen or Rocks
Salt or Sugar Rim
Lime, Mango, Strawberry,
Raspberry, or Peach

\$14.00 Glass
\$42.00 Pitcher

Cervezas de New Mexico (New Mexico Beers)

\$6.95

Desert Pilsner
Marble IPA
Marble Double White
Roswell Alien

Cervezas Importadas (Imported Beers)

\$6.95

Dos XX Lager
Dos XX Amber
Corona
Corona Light
Negra Modelo
Pacifico
Modelo Especial

Cervezas Domesticas (Domestic Beers)

\$6.75

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

Cerveza sin Alcohol (Non-Alcoholic Beer)

\$6.75

Heineken 00

WE MAKE OUR OWN BOOZE!

Come visit our Distillery around the corner

Spirits of Old Town, located at 522 Romero St NW





Botanas (Appetizers)

Chips & Salsa	\$4.95
Our famous salsa served with a basket of yellow corn chips- <i>includes one refill</i>	
Bandito Pie	\$13.25
Frito corn chips topped with beans, cheese, lettuce, tomato, red or green chile, and your choice of ground beef or marinated chicken	
Chile con Queso	\$13.50
Green chile in a melted cheese sauce served with tortilla chips	
Trio	Small \$16.95 Large \$26.95
Enjoy all three! Side salsa, guacamole, and chile con queso and a basket of chips	
Chicharrones	\$15.50
Cubed pork, fried and served with chile, and corn or flour tortillas	
Nachos de Rio Grande	\$16.95
Corn tortilla chips, melted cheese, guacamole, beans, sour cream, tomato, and your choice of ground beef or marinated chicken	
Guacamole	\$14.95
Spicy avocado dip on a bed of lettuce with yellow corn tortilla chips, Topped with tomatoes and black olives	
Taquitos	\$14.95
Shredded beef rolled in corn tortillas served with lettuce, tomatoes, sour cream, and guacamole	
Quesadilla *	\$14.00
Melted cheddar cheese captured between a flour tortilla (add steak or marinated chicken for \$3.50)	



Sopas (Soups)

Green Chile Chicken Soup *	Cup \$8.50 Bowl \$10.50
Chopped green chile, chicken, potatoes, and tomatoes	
Menudo *	Cup \$8.50 Bowl \$10.50
Beef tripe served with white corn and your choice of red or green chile	
Posole *	Cup \$8.50 Bowl \$10.50
White corn served with cubed pork and your choice of red or green chile	
Chile *	Cup \$8.50 Bowl \$10.50
Red or green chile served with ground beef and/or beans	
1/2 Sandwich and a cup of Soup or Dinner Salad	\$16.75
Choice of Grilled Cheese, Turkey, Ham, Ruben, Marie's Vegetarian, or Grilled Vegetarian (Bread Choices: Whole Wheat, Sourdough, Pumpernickel, or Marble Rye) (Dressing Choices: Ranch, Honey Mustard, Italian, Raspberry Vinaigrette, or Bleu Cheese)	

Ensaladas (Salads)

Dinner Salad *	\$9.95 (with entree \$6.95)
Spring mix, bell peppers, tomatoes, cucumbers, and black olives	
Chef Salad *	\$16.75
Ham, turkey, cheese, tomato, cucumber, and egg slices with mixed salad greens	
Fruit Salad *	\$17.75
Assorted fruits (in season) served with plain or strawberry yogurt	
Taco Salad	\$17.25
Flour tortilla shell filled with lettuce, shredded cheddar cheese, tomatoes, guacamole, and sour cream, and your choice of ground beef or marinated chicken	
Southwestern-Grilled Fajita Salad *	\$17.50
Grilled chicken breast or sirloin strips atop mixed salad greens and garnished with shredded cheddar cheese, avocado, cucumber, tomatoes and black olives	
albuQuerQue Salad: the "Q" Salad *	\$16.95
Dried cranberries, raisins, bleu cheese crumbles, spring mix, walnuts, and garnished with fruit in season (add grilled chicken for \$2.49)	

* Gluten Free when ordered with corn tortilla

Empareados (Sandwiches)

Served on choice of fresh bread (whole wheat, sourdough, pumpernickel, or marble rye) served with or without green chile. All sandwiches come with your choice of French fries, potato salad, or cole slaw. Add avocado for 95¢ extra

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| Old Town Turkey (best on rye!) | \$16.75 |
| White breast of turkey, Swiss cheese, lettuce, and tomato | |
| Spanish Hot Chili Dip (best on a French roll!) | \$16.75 |
| Shredded top round roast served with a side of our own special red chile dip | |
| House Club (best on a sourdough!) | \$17.95 |
| Ham, turkey, cheddar cheese, Swiss cheese, lettuce, tomato, bacon, and mayo | |
| Marie's Vegetarian (best on sourdough!) | \$16.00 |
| Lettuce, tomato, cucumbers, avocado, mushrooms, zucchini, onions, bell peppers, and cream cheese | |
| Grilled Vegetarian (best on a croissant!) | \$16.00 |
| Grilled zucchini, sautéed onions, bell peppers, tomatoes, and Swiss cheese | |
| Señor Ruben (best on marble rye!) | \$17.50 |
| Corned beef served with melted Swiss cheese and sauerkraut | |
| Pollo de Ruiz (best on flour tortilla!) | \$17.50 |
| Grilled chicken, Swiss cheese, lettuce, and tomato | |



Navajo Taco

Beans, cheese, lettuce, tomatoes, on Indian fry bread
(add ground beef or marinated chicken for \$1.00)
(add avocado for .95¢)

\$16.95



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

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| Veggie Burger | \$16.95 |
| Vegetarian patty with cheddar cheese, lettuce, guacamole, and tomato, served on a sesame seed bun | |
| Pueblo Burger | \$17.50 |
| A 1/4 lb. lean beef patty with cheese, lettuce and tomato served on Indian fry bread | |
| Tortilla Burger | \$17.50 |
| A 1/4 lb. lean beef patty with cheese, lettuce and tomato served on a flour tortilla | |



De La Parilla (From the Grill)

Fajitas * (1/2 Pound) \$24.95
Strips of sirloin steak or grilled chicken breast, sautéed onions, and bell peppers, red or green chile on the side, and your choice of flour or corn tortillas (add mushrooms \$2.00)

Vegetarian Fajitas * \$23.50
Portabella mushrooms, bell peppers, and sautéed onions, red or green chile on the side, and your choice of flour or corn tortillas



Comidas de Nuevo Mexicano (New Mexican Entrees)

All dinners are served with sopapillas and honey, frioles (beans), and a choice of calabacitas (squash), arroz (rice), or quelites (spinach). We serve both red and green chile, and all entrees are topped with shredded cheddar cheese

Handmade Tamale Plate * \$18.50
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 * \$21.00
Oven-cooked pork marinated in red chile, and your choice of flour or corn tortillas

Vegetarian Chile Rellenos \$18.50
Two green chiles stuffed with cheese, and dipped in egg batter and fried

Old Fashioned Chile Rellenos \$19.50
Made the old Spanish way with shredded pork, cheese, chopped green chile, rolled into a ball, dipped in batter, and deep fried to perfection

Enchiladas – Two enchiladas (rolled or flat) smothered in your choice of red or green chile on yellow corn tortillas. (add an enchilada - \$2.95, egg on top - \$1.50, blue corn tortillas - 95¢)

Cheese or Sour Cream \$17.50

Chicken or Beef \$19.50

Burrito – Flour tortilla filled with your choice of beans, marinated chicken, ground beef, or carne adovada, then smothered with red or green chile

Vegetarian (whole beans, bell pepper, and onions) \$18.50

Marinated Chicken, Ground Beef, or Carne Adovada \$22.00

Tacos * – Three soft shelled tacos filled with cheese and meat, and served with lettuce & tomato

Ground Beef or Marinated Chicken \$16.00

Shredded Beef \$17.50

Carne Adovada \$18.00

Combination Plate \$22.50

One tamale, one chile relleno, and one cheese enchilada with red or green chile
(add \$1.95 – ground beef or marinated chicken enchilada) and your choice of side

Please No Substitutions



Desayuno (Breakfast) No Pancakes or Omelets served after 11am

Huevos Rancheros (New Mexico Favorite)	\$17.50
Two fried eggs on blue corn tortillas, side of frijoles (beans), papitas and covered with your choice of red or green chile and smothered in melted cheddar cheese (one egg mini-rancheros - \$16.00)	
Church Street Omelet	\$14.00
A three egg cheddar cheese omelet, served with papitas. Add your choice of ham or bacon (75¢ for meat), extra cheese, bell peppers, mushrooms, onions, red or green chile (45¢ for each ingredient) and your choice of toast or tortilla	
Breakfast Burrito	\$16.00
Two scrambled eggs with choice of bacon or ham, cheese, and served with papitas	
El Gringo	\$15.00
Two eggs with choice of bacon, sausage, or chorizo served with toast or tortilla, and papitas	
Mile High Pile	\$15.50
Bacon and two eggs (any style) smothered with chile, and cheese piled on top of a mountain of papitas	
Pancakes	\$15.50
Two pancakes plain or with fresh blueberries served with two eggs (any style) and two slices of bacon or sausage patties (Pancakes a la carte- \$8.25)	
Carnitas con Huevos	\$18.95
Sautéed strips of sirloin served with papitas, two eggs (any style) and your choice of red or green chile	
Carne Adovada y Huevos	\$18.95
Oven-cooked cubed pork marinated in red chile, two eggs, a side of papitas, and a flour tortilla or toast.	
Breakfast Quesadilla	\$15.95
Two scrambled eggs, cheddar cheese, your choice of bacon or ham in a flour tortilla, chopped green chile is optional	
Healthy Breakfast	\$15.50
Granola or oatmeal, plain or strawberry yogurt, and a side of fruit in season	

Postres (Desserts)

Cinnamon Roll (Almost big enough for 2)	\$10.00
Fried Ice Cream (Old Town favorite)	\$11.00
Natillas (Creamy Mexican pudding)	\$10.00
Muffins (Blueberry, Lemon Cranberry, Chocolate)	\$5.95
Buñuelo (Fry bread dusted with cinnamon & sugar)	\$7.25
Flan (Egg custard with caramel)	\$11.00

Bebidas (Beverages)

Coffee of the day (regular or decaf)	\$4.25
Mochaccino (whipped cream optional)	\$7.75
Cappuccino/Café Latte (add \$.25 for vanilla, hazelnut, caramel)	\$7.50
San Felipe Tea (half lemonade & half tea)	\$4.95
Iced Tea (add \$.50 for Mango, Peach, Strawberry, or Raspberry)	\$4.95
Hot Herbal Tea	\$4.50
Hot Chocolate	\$6.95
Soft Drinks (Coke, Diet Coke, Coke ZERO, Dr. Pepper, Fanta Orange, Sprite, Diet Dr. Pepper, Lemonade)	\$4.75

Fiestas (Parties)

Please give a 2 week notice for special occasions (505) 247-8522



*We do **Not** accept personal checks

* 20% Gratuity for parties over 10 guests

*We do **Not** do separate checks for parties over 6 guests.