

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.

OPEN DAILY 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





Especialidad (Specialty)

Sangria Margarita.....	\$7.50/\$22.95
Bloody Mary.....	\$7.50
Sangria, Carlo Rossi (Glass/Pitcher).....	\$7.50/\$22.95
Wine Mimosa (Bottle).....	\$22.95
Agave Margaritas - Lime or Strawberry (Glass/Pitcher).....	\$7.50/\$22.95
O'Mara's Irish Cream/Coffee.....	\$4.95
Agave Sunrise (Glass/Pitcher).....	\$7.50/\$22.95
Ranchero Margarita.....	\$7.50/\$22.95
Rita Margarita.....	\$8.95

Vino (Wine)

Wines By The Glass and Bottle

Santa Fe Merlot (Glass/Bottle).....	\$8.75/\$25.00
Santa Fe Chardonnay (Glass/Bottle).....	\$8.75/\$25.00
Santa Fe White Zinfandel (Glass/Bottle).....	\$8.75/\$25.00
Blue Teal Chardonnay (Glass/Bottle).....	\$7.75/\$26.50
St. Claire Pinot Grigio (Glass/Bottle).....	\$7.75/\$26.50
Blue Teal Shiraz (Glass/Bottle).....	\$7.75/\$26.50
St. Claire Cabernet Sauvignon (Glass/Bottle).....	\$7.75/\$26.50
Gruet Pinot Noir (Glass/Bottle).....	\$9.95/\$37.00
Casa Rodeña Cabernet Franc (Glass/Bottle).....	\$10.95/\$50.00
Casa Rodeña Serenade (Glass/Bottle).....	\$9.95/\$36.00
Casa Rodeña Viognier (Glass/Bottle).....	\$10.95/\$43.00
Black Mesa Velarde Merlot (Glass/Bottle).....	\$10.95/\$43.00
Black Mesa Sangiovese (Glass/Bottle).....	\$10.95/\$45.00

Wines By The Bottle

St. Claire Meritage.....	\$40.95
St. Claire Merlot Reserve.....	\$40.95
St. Claire Zinfandel Reserve.....	\$40.95
Lescombes Fumé Blanc.....	\$35.50
Lescombes Dry Riesling.....	\$35.50
Lescombes Cabernet Sauvignon.....	\$54.00
Lescombes Syrah.....	\$54.00
Seasonal: Ponderosa.....	Market Price
Seasonal: Guadalupe Riesling.....	Market Price

Due to our local city alcohol ordinance alcohol cannot be served without a full service meal

Cerveza (Beer)

New Mexico Beers (Desert Pilsner, Outlaw Lager, Roswell Alien, Monks Ale).....	\$4.25
Imported Beer (Dos XX, Corona, Pacifico, Negra Modelo, Tecate, Bohemia, etc.).....	\$5.25
Domestic Beer (Budweiser, Bud Light, Miller Lite, Coors Light, Fat Tire Amber, etc.).....	\$4.75
Buckler (Non-Alcoholic).....	\$4.75

Bebidas (Beverages)

Coffee of the Day (reg/decaf).....	\$2.75
Cappuccino/Espresso.....	\$3.75
Mochaccino/Cafe Latte.....	\$3.75
San Felipe Lemon Tea (½ tea ½ lemonade).....	\$3.25
Iced Sun Tea/Hot Teas (plain or herbal).....	\$3.25
Soft Drinks (Coke, Diet Coke, Diet Dr.Pepper, Cherry Coke, Root Beer, Mr.Pibb, Sprite).....	\$3.25
Horchata.....	\$3.25
Orange, Apple, Tomato, Grapefruit Juice, Cranberry.....	\$3.50
Hot Chocolate.....	\$3.95
Abq Trolley Bell (Coke and Grenedine).....	\$3.25
Jarritos (Lime, fruit punch, pineapple, mandarin).....	\$3.25

Empareados (Sandwiches)

Served on choice of fresh bread (pumpnickel/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

- Old Town Turkey** (best on rye!).....\$9.50
White breast of turkey, Swiss cheese, and green chile
- Spanish Hot Chili Dip** (best on a French roll!).....\$9.50
Shredded top round roast served with a side of our own special red chili dip
- Church Street Ham** (best on whole wheat!).....\$9.50
Thinly sliced lean ham with melted cheese
- House Club** (best on a sourdough!).....\$10.50
Ham, turkey, cheddar cheese, Swiss cheese, bacon, lettuce, tomato
- Marie's Vegetarian** (best on a baguette!)..... \$9.50
Avocado, lettuce, sprouts, cucumbers, tomatoes, mushrooms, onions, bell peppers, and cream cheese
- Grilled Vegetarian** (best on a croissant!).....\$9.50
Grilled zucchini, sauteed onions and bell peppers, tomatoes and cheese
- Duke City Philly** (best on a flour tortilla!).....\$9.50
The classic sandwich served in a new way with green chile
- Pollo de Ruiz** (best on a flour tortilla!).....\$9.50
Tender chicken breast grilled with cheese and green chile
- Señor Ruben** (best on marble rye!).....\$9.50
Hot corned beef served with swiss cheese and sauerkraut (green chile optional)

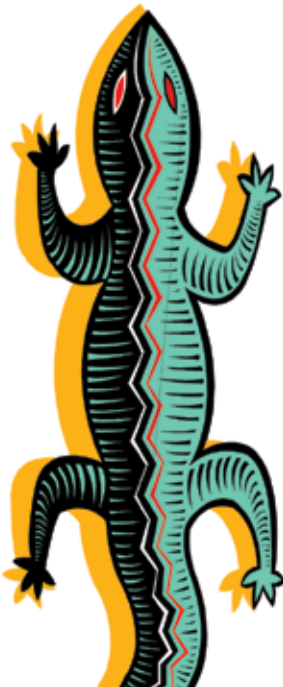


Hamburguesas (Hamburgers)

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

- Veggie Burger** \$9.50
Vegatarian patty with cheese, guacamole, lettuce and tomato, served on a sesame seed bun
- Pueblo Burger**.....\$9.50
A 1/4 lb. lean beef patty with cheese, lettuce and tomato served on Indian fry bread
- Tortilla Burger**.....\$9.50
Same as Pueblo Burger but served in a fresh tortilla
- Navajo Taco**.....\$9.95
Beans, cheese, lettuce, and tomatoes on Indian fry bread (add \$1.00 for beef)





Botanas (Appetizers)

- Chile con Queso**.....\$7.95
Green chile in a melted cheese sauce served with tortilla chips
- Bandito Pie**.....\$7.25
Frito chips smothered in beef and beans with your choice of red or green chile
- Chicharrones**.....\$8.50
Cubed pork, fried and served hot with a fresh tortilla
- Nachos de Rio Grande**.....\$9.95
Tortilla chips, melted cheese, salsa, guacamole, beef, beans, and sour cream
- Guacamole**.....\$8.50
Spicy avocado dip on a bed of lettuce with yellow corn tortilla chips
- Taquitos**.....\$7.95
Shredded beef rolled in corn tortillas served with sour cream and guacamole
- Quesadilla**.....\$8.50
Two types of melted cheese captured between a flour tortilla (add beef or chicken \$2.49)



Sopas (Soups)

- Green Chile Chicken Soup**..... Cup \$4.95..Bowl \$6.95
- Menudo**..... Cup \$4.95..Bowl \$6.95
Beef tripe served with white corn and your choice of red or green chile
- Posole**.....Cup \$4.95..Bowl \$6.95
White corn served with marinated pork and your choice of red or green chile
- Chile**..... Cup \$4.95..Bowl \$6.95
Red, green, or vegetarian chile served with meat and/or beans
- 1/2 Sandwich and a cup of Soup or Dinner Salad**.....\$9.50
Choice of Grilled Cheese, Turkey, Ham, Ruben, Marie’s Vegetarian, or Grilled Vegetarian

Ensaladas (Salads)

- Dinner Salad**..... w/Entree \$3.95..Alone \$5.95
Lettuce, tomatoes, cucumbers, black olives, and sprouts served with choice of dressing
- Chef Salad**..... \$9.95
Ham, turkey, cheese, tomato, cucumber, and egg slices with mixed salad greens
- Fruit Salad**.....\$9.95
Assorted fruits (in season) served with yogurt or cottage cheese
- Taco Salad**.....\$9.95
Hand-formed flour tortilla shell with crisp lettuce, tomatoes, seasoned beef, salsa, shredded cheddar cheese, guacamole, and sour cream
- Southwestern-Grilled Fajita Salad**..... \$10.50
Marinated sliced charbroiled chicken breast or sirloin strips atop mixed salad greens and garnished with cheddar cheese, avocado, tomatoes and black olives
- albuQuerQue Salad: the “Q” Salad**.....\$9.95
Dried cranberries, raisins, bleu cheese crumbles with mixed greens garnished with fruit and nuts in season (add grilled chicken \$2.49)
- Wedge Salad**.....\$9.95
Wedge of iceberg lettuce served with bleu cheese crumbles, bacon, and tomatoes
- Spinach Salad**.....\$9.95
Fresh spinach, tomatoes, bacon, and egg (add grilled chicken \$2.49)

De La Parrilla (From The Grill)

- Fajitas (1/2 Pound)**.....\$16.95
Strips of sirloin steak or marinated chicken, sautéed onions, and bell peppers with your choice of red or green chile on the side
- Vegetarian Fajitas**.....\$14.50
Portabella mushrooms, bell peppers, and sautéed onions
- Costillas Rojo**.....Half Rack \$17.99Full Rack \$21.99
Ribs marinated in our red chile sauce



Comidas de Nuevo Mexicano (New Mexican Entrees)

All dinners 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**.....\$14.50
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**.....\$16.95
Oven-cooked pork marinated in red chile
- Vegetarian Rellenos**.....\$14.50
Two large green chiles stuffed with cheese dipped in egg batter and fried
- Old Fashioned Chile Rellenos**.....\$15.95
Made the old Spanish way with meat and cheese, lightly dipped in egg batter, fried and topped with green 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.....\$12.95
Chicken or Beef.....\$15.95
- Burrito** - Flour tortilla filled with potatoes, chicken, seasoned beef, beans, or carne adovada then smothered with red or green chile
Vegetarian (Bean).....\$13.49
Chicken, Beef or Carne Adovada.....\$14.49
- Tacos** - Three hard or soft shelled tacos filled with meat served w/lettuce, tomatoes, cheese & salsa
Ground Beef or Marinated Chicken.....\$10.95
Shredded Top Round Roast.....\$12.95
- Combination Plate**.....\$16.50
One tamale, one chile relleno, and one enchilada with red or green chile (add \$1.50 - beef or chicken enchilada)

Please No Substitutions



Desayuno (Breakfast)

Huevos Rancheros	\$8.95
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 (one egg mini-rancheros - \$7.95)	
Church Street Omelette	\$8.95
A three egg cheddar cheese omelette with your choice of ham or bacon (75¢ for meat), extra cheese, bell peppers, mushrooms, onions, red or green chile (45¢ for each ingredient)	
Breakfast Burrito	\$8.95
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 (one egg mini-burrito - \$6.95)	
El Gringo	\$8.50
Two eggs with choice of bacon, sausage or chorizo served with toast and papitas (fried little potatoes)	
Mile High Pile	\$8.95
Bacon and two eggs (any style) smothered with chile and cheese piled on top of a mountain of papitas	
Pancakes	\$8.50
Two pancakes plain or with fresh blueberries served with two eggs (any style) and two slices of bacon (Pancakes a la carte- \$6.95)	
Carnitas con Huevos	\$12.50
Sauteed strips of sirloin served with two eggs (any style) and your choice of red or green chile	
Carne Adovada y Huevos	\$12.95
Oven-cooked pork marinated in red chile and two eggs (any style) served with a flour tortilla	
Breakfast Quesadilla	\$9.95
Two scrambled eggs, cheddar cheese, chopped green chile and your choice of bacon or ham on a flour tortilla	
Healthy Breakfast	\$7.95
Granola or oatmeal with your choice of plain or flavored yogurt served with freshly sliced fruit	

Postres (Desserts)

Cinnamon Roll (Almost big enough for 2).....	\$5.00
Fried Ice Cream (Old Town favorite).....	\$8.50
Natillas (Mexican pudding).....	\$6.50
Muffins (Blueberry, Chocolate, Lemon Cranberry).....	\$3.95
Bunuelo (Fry bread dusted with cinnamon and sugar).....	\$2.95
Flan (Egg custard with caramel).....	\$6.95
Stuffed Sopaipilla (With vanilla ice cream).....	\$8.95
Raspberry Delight (half cookie and half cake).....	\$3.95



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