



EL JEFE

MARGARITAS Y MAS



APPETIZERS

HOMEMADE TORTILLA CHIPS & SALSA.....\$4.50

ADD \$2 QUESO FRESCO OR FRESH GUACAMOLE

NACHOS.....\$12
TORTILLA CHIPS, REFRIED BEANS, CHEDDAR-JACK CHEESE, JALAPEÑOS, SOUR CREAM, AND GUACAMOLE. TOPPED WITH DICED TOMATOES AND SERVED WITH A SIDE OF SALSA.

ADD \$4 PORK BARBACOA, SHREDDED BEEF, OR CHICKEN

QUESADILLA.....\$10
A LARGE TORTILLA FILLED WITH GREEN CHILE, TOMATOES AND CHEDDAR-JACK CHEESE. TOPPED WITH SOUR CREAM, AND SALSA ON THE SIDE.

ADD \$4 PORK BARBACOA, SHREDDED BEEF, OR CHICKEN

SHRIMP COCKTAIL.....\$12
SIX JUMBO SHRIMP WITH SPICY COCKTAIL SAUCE.



SOUP

GREEN CHILE PORK STEW.....\$9
SERVED WITH A WARM TORTILLA.

CHICKEN TORTILLA SOUP.....\$9
SERVED WITH A WARM TORTILLA.



SALADS

TACO SALAD.....\$15
CRISP FLOUR TORTILLA BOWL FILLED WITH ROMAINE, TOMATOES, CHEDDAR-JACK CHEESE, BEANS, SALSA, SOUR CREAM, AND GUACAMOLE.

YOUR CHOICE OF PORK BARBACOA, SHREDDED BEEF, OR CHICKEN

HOUSE SALAD.....\$9
ROMAINE LETTUCE, TOMATOES, SHREDDED CARROTS, RED ONION, AND TOPPED WITH CHEDDAR-JACK CHEESE, ONIONS AND FRIED TORTILLA STRIPS.

YOUR CHOICE OF DRESSINGS: RANCH, BLEU CHEESE, CILANTRO LIME, OIL & VINEGAR

ADD \$4 CHICKEN OR BEEF
ADD \$6 GRILLED SHRIMP



SIDES

FRIES.....\$4

REFRIED BEANS.....\$3

SPANISH RICE.....\$3

CORN OR FLOUR TORTILLA\$1

SMALL GUACAMOLE\$2

SMALL QUESO\$2

SMALL SOUR CREAM\$1

A LA CARTE TACO\$5
WITH CHOICE OF MEAT

SALSA OR PICO DE GALLO\$2

RED OR GREEN CHILE\$1

ENTRÉES

ENCHILADAS.....\$12

FRESH CORN TORTILLAS MADE TO ORDER WITH YOUR CHOICE OF CHICKEN OR WAGYU GROUND BEEF. TOPPED WITH SHREDDED CHEESE AND EITHER RED OR GREEN CHILE SAUCE. SERVED WITH A SIDE OF SPANISH RICE, REFRIED BEANS AND SOUR CREAM.

CHIMICHANGA\$12

A LARGE FLOUR TORTILLA FILLED WITH YOUR CHOICE OF SHREDDED CHICKEN, OR WAGYU GROUND BEEF, SOUR CREAM AND CHEDDAR-JACK CHEESE. SERVED WITH A SIDE OF SPANISH RICE, REFRIED BEANS AND YOUR CHOICE OF QUESO, RED OR GREEN CHILE SAUCE.

BURRITO.....\$12

A LARGE FLOUR TORTILLA WITH YOUR CHOICE OF THE FOLLOWING: BEAN, PULLED CHICKEN, PULLED PORK, WAGYU GROUND BEEF, CHEDDAR-JACK CHEESE. TOPPED WITH SOUR CREAM AND YOUR CHOICE OF RED OR GREEN CHILE SAUCE. SERVED WITH A SIDE SPANISH RICE AND REFRIED BEANS,

FAJITAS.....\$18

YOUR CHOICE OF CHICKEN, STEAK, OR A COMBINATION OF BOTH. SERVED WITH PEPPERS, ONIONS, CHEDDAR-JACK CHEESE, LETTUCE, PICO DE GALLO, SOUR CREAM, AND GUACAMOLE. CHOICE OF CORN OR FLOUR TORTILLAS ON THE SIDE. SERVED WITH A SIDE OF SPANISH RICE AND REFRIED BEANS.

TACOS AL PASTOR.....\$18

THREE SOFT CORN TORTILLAS FILLED WITH GRILLED STEAK, DICED PINEAPPLE, GRILLED ONIONS, GUACAMOLE, AND SOUR CREAM. SERVED WITH A SIDE OF SPANISH RICE, REFRIED BEANS, AND HOMEMADE SALSA.

TRIO OF TACOS.....\$15

THREE SOFT CORN TORTILLAS FILLED WITH YOUR CHOICE OF PORK BARBACOA, PULLED CHICKEN OR WAGYU GROUND OR SHREDDED BEEF, LETTUCE, TOMATOES, AND DICED ONION. SERVED WITH A SIDE OF SPANISH RICE, REFRIED BEANS, PICO DE GALLO, HOMEMADE SALSA AND SOUR CREAM.

FISH TACOS.....\$16

THREE CORN TORTILLAS FILLED WITH GRILLED COD, FRESH CABBAGE, A CHIPOTLE AILOLI AND PICO DE GALLO. SERVED WITH A SIDE OF SPANISH RICE, REFRIED BEANS, AND SOUR CREAM.

TOSTADA PLATE.....\$15

THREE FLAT CRISPY CORN TORTILLAS TOPPED WITH REFRIED BEANS, CHEDDAR-JACK CHEESE, LETTUCE, TOMATOES AND YOUR CHOICE OF WAGYU GROUND BEEF, PULLED CHICKEN, OR PORK BARBACOA. GUACAMOLE, SOUR CREAM, AND HOMEMADE SALSA ON THE SIDE.

GREEN CHILE WAGYU CHEESE BURGER....\$15

MADE WITH WAGYU BEEF TOPPED WITH ROASTED GREEN CHILES & CHEDDAR CHEESE SERVED WITH FRIES.

CHICKEN FRIED STEAK.....\$15

HAND-BREADED CUTLET, WHITE GRAVY, MASHED POTATOES AND A SIDE SALAD.

FISH AND CHIPS.....\$15

BREADED COD, FRENCH FRIES, COLESLAW, HOUSE TARTAR SAUCE AND FRESH LEMON.



DESSERTS

CHURROS.....\$9

THREE FRIED CHURROS TOSSED IN CINNAMON AND SUGAR TOPPED WITH MEXICAN CHOCOLATE.

ADDITIONAL CHURROS \$3 EACH

FRIED ICE CREAM\$8

PRALINE CHEESECAKE\$8

ASK YOUR SERVER FOR VEGETARIAN AND GLUTEN-FREE OPTIONS



ESTABLISHED **2018**
ANGEL FIRE NEW MEX

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. NO MORE THAN 4 SPLIT CHECKS PER TABLE, PLEASE.



EL JEFE

MARGARITAS Y MAS



DRINKS

- MEXICAN BOTTLED SODA.....\$3
COKE | SPRITE | ORANGE FANTA
- COFFEE.....\$2
- FOUNTAIN DRINKS\$3
- HOT CHOCOLATE\$3
- ICED TEA.....\$2

TEQUILAS

- 1800 SILVER.....\$9
- HORNITOS BLACK\$8
- HORNITOS PLATA\$8
- HORNITOS REPOSADO.....\$8
- PATRON SILVER.....\$10
- TRES GEN ANEJO\$10
- TRES GEN PLATA.....\$9
- TRES GEN REPOSADO.....\$9
- SIETE LEGUAS BLANCO.....\$9
- DON JULIO BLANCO\$10
- LOS NAHUALES BLANCO\$13
- DEL MAGUEY VIDA\$8
- DEL MAGUEY CRÈME DE MEZCAL\$8
- MONTE ALBAN.....\$8
- ROCA PATRON ANEJO.....\$17
- ROCA PATRON BLANCO.....\$17
- ROCA PATRON REPOSADO.....\$17
- CASAMIGOS BLANCO\$11
- CLASE AZUL REPOSADO\$18
- AZUNIA BLANCO.....\$12
- AZUNIA REPOSADO\$15
- AZUNIA ANEJO.....\$17
- DEL MAGUEY CHICHICAPA\$15
- DON JULIO ANEJO 1942.....\$24
- PATRON GRAN PLATINUM\$40
- PATRON GRAN PIEDRA ANEJO\$67

\$5 MAKE ANY OF OUR TEQUILAS INTO A MARGARITA FOR JUST \$5 MORE!

BEERS

ASK YOUR SERVER ABOUT OUR SPECIALTY TAPS

- DRAFT BEERS**.....\$6
- LA CUMBRE ELEVATED IPA
- LA CUMBRE HEFEWEISIN
- STELLA
- DOS EQUIS LAGER
- SANTA FE

BOTTLED BEERS.....\$5

- | | |
|----------------|-----------------|
| BUD LIGHT | DOS EQUIS LAGER |
| BUDWEISER | DOS EQUIS AMBER |
| MICHELOB ULTRA | MODELO ESPECIAL |
| COORS LIGHT | TECATE |

MICHELADA.....\$8
YOUR CHOICE OF OUR COLD BOTTLED BEERS. SERVED OVER ICE IN A SALTED RIM GLASS WITH CLAMATO JUICE AND GARNISHED WITH LIME.

WINES

WINES BY THE GLASS.....\$8

- THE CRUSHER SAUVIGNON BLANC
- THE CRUSHER UNOAKED CHARDONNAY
- THE CRUSHER PINOT NOIR
- THE CRUSHER CABERNET SAUVIGNON

\$24 MARGARITA PITCHERS **\$20 BEER PITCHERS**

MARGARITAS Y MAS

- CLASSIC MARGARITA**.....\$8
EL JIMADOR BLANCO, HOUSE MIX, COINTREAU.
- MAKE IT A STRAWBERRY OR MANGO MARGARITA**
- EL JEFE MARGARITA**.....\$12
HORNITOS BLACK, HOUSE MIX, AGAVE NECTAR, GRAND MARNIER FLOAT.
- JOSE'S SPECIAL MARGARITA**.....\$10
EL JIMADOR BLANCO, HOUSE MIX, AGAVE NECTAR, MUDDLED JALAPEÑO, RED CHILE AND SALT RIM.
- PALOMA**.....\$8
EL JIMADOR BLANCO, HOUSE MIX, FRESH GRAPEFRUIT JUICE AND SPARKLING WATER.
- SANDIA FRESCA**.....\$8
EL JIMADOR BLANCO, WATERMELON, CUCUMBER, HOUSE MIX, SPARKLING WATER.
- MEXICAN MARTINI**.....\$8
TRES GEN AÑEJO, COINTREAU, HOUSE MIX, ORANGE JUICE, SPLASH OF OLIVE JUICE.
- BLOODY MARIA**.....\$8
EL JIMADOR BLANCO OVER ICE TOPPED WITH HOUSE MADE BLOODY MARY MIX, GARNISHED WITH A LIME WEDGE, LEMON WEDGE, OLIVES AND SALTED RIM.



ESTABLISHED **2018**
ANGEL FIRE NEW MEX