



EL JEFE

MARGARITAS Y MAS



DRINKS

COFFEE	\$2
FOUNTAIN DRINKS	\$3
HOT CHOCOLATE	\$3
ICED TEA	\$2
RED BULL.....	\$4

COCKTAILS

CLASSIC MARGARITA.....	\$8
ROCKS OR FROZEN SAUZA BLUE SILVER, TRIPLE SEC, LIME JUICE, AGAVE NECTAR.	

ADD \$2 FLAVOR PUREE - STRAWBERRY, MANGO, RASPBERRY, OR PASSION FRUIT

ADD \$2 FLAVOR LIQUOR' FLOATER - CADILLAC, POMEGRANATE PUNCH, BLUE WAVE, OR SOUR APPLE

EL JEFE MARGARITA.....	\$12
HORNITOS BLACK ANEJO, GRAND MARNIER FLOAT, LIME JUICE, AGAVE NECTAR.	

JOSE'S SPECIAL MARGARITA	\$12
JALAPEÑO & PINEAPPLE INFUSED TEQUILA, COINTREAU, LIME JUICE, AGAVE NECTAR, GRILLED PINEAPPLE SLICE.	

TEQUILA SUNRISE.....	\$8
SILVER TEQUILA, AMARETTO, PEACH SCHNAPPS, PINEAPPLE JUICE, SPLASH GRENADINE.	

MEXICAN MIA TAI.....	\$12
REPOSADO TEQUILA, COINTREAU, LIME JUICE, ORGEAT SYRUP, CITRUS SALTED RIM.	

SALTY CHIAUHUA	\$8
GRAPEFRUIT INFUSED TEQUILA, LEMONADE, LIME ZEST, SALTED RIM.	

PINA-RITA	\$10
SILVER TEQUILA, MALIBU RUM, COCONUT PUREE, PINEAPPLE JUICE, LIME JUICE, GRILLED PINEAPPLE GARNISH.	

MARGARITA BOTELLAS

\$25

**CLASSIC MARGARITA
BOTELLA**

\$35

**SILVERCOIN MARGARITA
BOTELLA**

ADD FLAVORED PUREE - STRAWBERRY,
MANGO, RASPBERRY, OR PASSION FRUIT \$6

*NO LIQUOR SUBSTITUTIONS

BEERS

DRAFT BEERS	\$6
DOS XX LAGER	
SANTA FE 7K IPA	
SANTA FE SEASONAL	
ANGEL FIRE LAGER (BREWED BY ODELL)	
SHOCK TOP	
90 SHILLING	

**\$21 DRAFT BEER
PITCHERS**

BOTTLED BEERS

DOMESTICS.....	\$5
BUD LIGHT	
COORS LIGHT	
MICHELOB ULTRA	

IMPORTS & CRAFTS.....	\$6
CORONA LIGHT	
MODELO ESP	
NEGRA MODELO	
DOS XX AMBER	
TRACTOR CIDER	
SIERRA NEVADA PALE ALE	
SANTA FE PEPE LOCO	
LAGUANITAS IPA	

WINES

WINES BY THE GLASS	\$7
---------------------------------	------------

HOUSE RED OR WHITE

HOUSE MADE SANGRIA	\$8
---------------------------------	------------

HOUSE RED OR WHITE

TEQUILAS

WELL TEQUILA	\$6
SILVERCOIN	\$8
HORNITOS BLACK	\$9
HORNITOS REPOSADO.....	\$9
HORNITOS ANEJO	\$10
TRES GEN PLATA	\$9
TRES GEN REPOSADO.....	\$9
TRES GEN ANEJO	\$10
DON JULIO BLANCO	\$10
DON JULIO 1942 ANEJO	\$24
PATRON SILVER.....	\$10
PATRON GRAN PLATNIUM.....	\$40
PATRON GRAN PIEDRA ANEJO.....	\$67
GRAN PATRON BURDEJO ANEJO	\$90

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





EL JEFE

MARGARITAS Y MAS

APPETIZERS

HOUSE MADE TORTILLA CHIPS & SALSA \$4.50
ADD QUESO, GUACAMOLE, OR SPICY BEAN DIP FOR \$2 EACH

SALADS

LA CASA SALAD \$9
ASSORTED MIXED GREENS, DICED TOMATOES AND ONIONS AND CHEDDAR JACK CHEESE

ADD EXTRA FUERZA: GRILLED CHICKEN, STEAK, OR SHRIMP FOR \$5
YOUR CHOICE OF DRESSINGS: RANCH, CILANTRO LIME VINAIGRETTE, BLUE CHEESE OR OIL & VINEGAR

SOUPS

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

SIDES

BASKET OF FRIES..... \$4
TEX-MEX RICE..... \$2
REFRIED PINTO BEANS..... \$2
GUACAMOLE \$2
DICED GREEN CHILES \$1
SOUR CREAM..... \$1

SALSA & SAUCE BAR

HOUSE RED SALSA | TOMATILLO SALSA | RED FIRE SALSA
AVOCADO SAUCE | POBLANO SAUCE | CHIPOTLE SAUCE

TACOS

PRICED PER TACO. NO COMBO PRICING.
CHOICE OF 6" CORN OR FLOUR TORTILLA OR MAKE IT A LETTUCE BOWL & SERVED WITH A FRESH LIME WEDGE

YOU'RE SO BASIC..... \$5
CHOICE OF GROUND BEEF OR PULLED CHICKEN, LETTUCE, TOMATO, CHEDDAR JACK CHEESE.
MAKE IT A PLATE...3 FOR \$14

TODO EL DIA BREAKFAST TACO \$5
SCRAMBLED EGGS, SHREDDED PORK, DICED GREEN CHILE, CHEDDAR JACK CHEESE.

SOUTH OF THE BORDER \$6
ROTISSERIE CHICKEN, PINEAPPLE SALSA, COTIJA CHEESE.

RIO VERDE PORK CARNITAS \$6
PULLED SMOKED PORK, GREEN CHILES, ONION, CILANTRO, COTIJA CHEESE.

AIN'T YO' MAMA'S FRIED CHICKEN..... \$6
FRIED CHICKEN, LETTUCE, TOMATOES, CHEDDAR JACK CHEESE.

SANTA FEAN \$6
FRESH AVOCADO, REFRIED PINTO BEANS, PICO DE GALLO, LETTUCE.

AL PASTOR..... \$7
GRILLED STEAK, ONION, PINEAPPLE, CILANTRO, PICO DE GALLO.

SPICY DEL MAR \$7
CHOICE OF SAUTÉED CAJUN SHRIMP OR GRILLED COD, GREEN CABBAGE, PICO DE GALLO, CHIPOTLE AIOLI.

EL JEFE \$7
 HOUSE SMOKED BRISKET, LETTUCE, TOMATOES, CHEDDAR JACK CHEESE.

DEEP FRIED PORK ADOVADO..... \$7
PULLED PORK MARINATED IN A SPICY RED CHILE SAUCE, LETTUCE, TOMATO, CHEDDAR JACK CHEESE.



BURRITOS

STUFFED WITH TEX-MEX RICE, REFRIED PINTO BEANS, GRILLED ONIONS & BELL PEPPERS, PICO DE GALLO AND CHEDDAR JACK CHEESE



HOUSE SMOKED BRISKET \$12 | WAGYU GROUND BEEF \$15
CHIPOTLE CHICKEN \$12 | VEGGIE \$10

BURGERS



GREEN CHILE WAGYU CHEESEBURGER \$15
1/3 LB WAGYU BEEF PATTY TOPPED WITH ROASTED GREEN CHILE & CHEDDAR JACK CHEESE.
SERVED WITH FRIES. MAKE IT A DOUBLE PATTY \$3.

DESSERTS

CHURROS \$8
THREE FRIED CHURRO DONUTS TOSSED IN CINNAMON AND SUGAR. SERVED WITH A MEXICAN CHOCOLATE DIPPING SAUCE.
ADD A SCOOP OF HÄAGEN-DAZS VANILLA BEAN ICE CREAM \$4
ADDITIONAL CHURROS \$3 EACH

KIDS MENU

SERVED WITH FRIES OR FRESH FRUIT
TACO NIÑO'S \$6.50
ROTISSERIE SMOKED CHICKEN OR BEEF W/ CHEESE.
CHEESE QUESADILLA \$6.50
ADD CHICKEN OR BEEF \$3.
CHICKEN TENDERS \$6.50