



# EL JEFE

MARGARITAS Y MAS

FOR TAKE OUT & TO GO ORDERS CALL 575-377-4410

## APPETIZERS

**HOUSE MADE TORTILLA CHIPS & SALSA** .....\$5  
 ADD QUESO OR SPICY BEAN DIP FOR \$3  
 ADD GUACAMOLE FOR \$4

**GREEN CHILE CHEESE NACHOS OR FRIES** .....\$8  
 YOUR CHOICE OF HOUSE MADE TORTILLA CHIPS OR FRENCH FRIES  
 SMOTHERED IN QUESO AND TOPPED WITH GREEN CHILE.  
 ADD GROUND BEEF OR PULLED CHICKEN FOR \$3

## SOUPS

SERVED WITH A WARM TORTILLA

**GREEN CHILE PORK STEW** .....\$10  
**CHICKEN TORTILLA SOUP** .....\$10

## SALADS

**CARIBBEAN BOWL** .....\$9  
 CRISPY CHICKEN, RICE, CHEDDAR JACK CHEESE, LETTUCE,  
 PINEAPPLE SALSA, GUACAMOLE AND CHIPOTLE AIOLI

**TACO SALAD** .....\$13  
 SERVED IN A TACO SHELL WITH REFRIED PINTO BEANS, LETTUCE,  
 TOMATO, CHEDDAR JACK CHEESE, SOUR CREAM, GUACAMOLE, AND  
 YOUR CHOICE OF SHREDDED CHICKEN OR GROUND BEEF

**SUBSTITUTE STEAK OR SHRIMP FOR \$4**  
**YOUR CHOICE OF DRESSINGS: SALSA, CILANTRO LIME**  
**VINAIGRETTE, RANCH, BLUE CHEESE, OR OIL AND VINEGAR**

## SIDES

**SIDE SALAD** .....\$5  
**BASKET OF FRIES**.....\$4  
**TEX-MEX RICE**.....\$3  
**REFRIED PINTO BEANS** .....\$3  
**GUACAMOLE** .....\$2  
**DICED GREEN CHILES** .....\$2  
**SOUR CREAM** .....\$2

<h3>SALSA &amp; SAUCE BAR</h3> <p><b>HOUSE RED SALSA</b></p> <p><b>TOMATILLO SALSA</b></p> <p><b>RED FIRE SALSA</b></p> <p><b>AVOCADO SAUCE</b></p> <p><b>POBLANO SAUCE</b></p> <p><b>CHIPOTLE SAUCE</b></p>	<h3>TACOS</h3> <p>PRICED PER TACO. NO COMBO PRICING.        CHOICE OF 6" CORN OR FLOUR TORTILLA OR MAKE IT A LETTUCE BOWL &amp; SERVED WITH A FRESH LIME WEDGE</p> <p><b>YOU'RE SO BASIC</b>.....\$6        CHOICE OF GROUND BEEF OR PULLED CHICKEN, LETTUCE, TOMATO, CHEDDAR JACK CHEESE MAKE IT A PLATE...3 FOR \$15</p> <p><b>TODO EL DIA BREAKFAST TACO</b> .....\$7        SCRAMBLED EGGS, DICED GREEN CHILE, CHEDDAR JACK CHEESE WITH YOUR CHOICE OF SHREDDED PORK OR BACON</p> <p><b>SOUTH OF THE BORDER</b> .....\$7        CHIPOTLE CHICKEN, PINEAPPLE SALSA, COTIJA CHEESE</p> <p><b>RIO VERDE PORK CARNITAS</b> .....\$7        PULLED SMOKED PORK, GREEN CHILES, ONION, CILANTRO, COTIJA CHEESE</p> <p><b>AIN'T YO' MAMA'S FRIED CHICKEN</b>.....\$7        FRIED CHICKEN, LETTUCE, TOMATOES, CHEDDAR JACK CHEESE, AND FIRE RED SALSA</p> <p><b>SANTA FEAN</b> .....\$7        MIXED VEGGIES, GUACAMOLE, PICO DE GALLO, LETTUCE</p> <p><b>DEEP FRIED PORK TACO</b>.....\$8        PULLED PORK MARINATED IN A SPICY RED CHILE SAUCE, LETTUCE, TOMATO, CHEDDAR JACK CHEESE</p> <p><b>CARNE ASADA/STEAK FAJITA TACO</b> .....\$9        GRILLED STEAK, ONIONS, BELL PEPPERS, AND TOPPED WITH PICO DE GALLO</p> <p><b>AL PASTOR</b>.....\$9        GRILLED STEAK, ONION, PINEAPPLE, CILANTRO</p> <p><b>SPICY DEL MAR</b> .....\$9        CHOICE OF SAUTÉED CAJUN SHRIMP OR DEEP FRIED COD, GREEN CABBAGE, PICO DE GALLO, CHIPOTLE AIOLI</p> <p><b>EL JEFE</b> .....\$9        HOUSE SMOKED BRISKET, LETTUCE, TOMATOES, CHEDDAR JACK CHEESE</p>	<h3>BURRITOS</h3> <p>STUFFED WITH TEX-MEX RICE, REFRIED PINTO BEANS, GRILLED ONIONS &amp; BELL PEPPERS, PICO DE GALLO AND CHEDDAR JACK CHEESE</p> <p><b>HOUSE SMOKED BRISKET</b> .....\$15</p> <p><b>WAGYU GROUND BEEF</b> .....\$13</p> <p><b>CARNE ASADA</b> .....\$14</p> <p><b>STEAK</b></p> <p><b>CHIPOTLE CHICKEN</b> \$13</p> <p><b>VEGGIE</b>.....\$11</p> <p>.....</p> <h3>BURGERS</h3> <p><b>GREEN CHILE WAGYU CHEESEBURGER</b> .....\$16        8OZ WAGYU BEEF PATTY TOPPED WITH DICED GREEN CHILE, YOUR CHOICE OF CHEDDAR OR SWISS CHEESE ON A TOASTED BUN, SERVED WITH FRIES. MAKE IT A DOUBLE PATTY \$4. ADD BACON \$2.</p> <p>WAGYU SMOKED BRISKET &amp; GROUND BEEF FROM THE AWARD-WINNING</p> 
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## BBQ SERVED WITH BBQ SAUCE, WARM TORTILLA AND 2 SIDES

SIDE OPTIONS: FRIES, BBQ BEANS, POTATO SALAD, OR COLESLAW

**PLATES**

**BRISKET** .....\$17  
**SAUSAGE OR PULLED PORK** .....\$15

**SANDWICHES**

**BRISKET** .....\$15  
**SAUSAGE OR PULLED PORK** .....\$13

## DESSERTS

**CHURROS** .....\$9  
 THREE FRIED CHURRO DONUTS TOSSED IN CINNAMON AND SUGAR. SERVED WITH A MEXICAN CHOCOLATE DIPPING SAUCE

**ADD A SCOOP OF HÅGEN-DAZS VANILLA BEAN ICE CREAM** \$4  
**ADDITIONAL CHURROS** \$3 EACH

## KIDS' MENU

**SERVED WITH FRIES OR FRESH FRUIT**

**TACO NIÑO'S** .....\$7  
 PULLED CHICKEN OR GROUND BEEF W/ CHEESE.

**CHEESE QUESADILLA** .....\$7  
 ADD PULLED CHICKEN OR GROUND BEEF.

**CORN DOG** .....\$7

**CHICKEN TENDERS**.....\$7

\* CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# EL JEFE

MARGARITAS Y MAS



- DRINKS**
- COFFEE ..... \$3
  - FOUNTAIN DRINKS / ICED TEA ..... \$4
  - HOT CHOCOLATE ..... \$4
  - RED BULL ..... \$5

- COCKTAILS**
- CLASSIC MARGARITA** ..... \$9  
ROCKS OR FROZEN  
SILVER TEQUILA, TRIPLE SEC, LIME JUICE, AGAVE NECTAR.
  - EL JEFE MARGARITA** ..... \$13  
HORNITOS BLACK ANEJO TEQUILA, GRAND MARNIER FLOAT, LIME JUICE, AGAVE NECTAR.

- JOSE'S SPECIAL MARGARITA** ..... \$12  
JALAPEÑO & PINEAPPLE INFUSED TEQUILA, COINTREAU, LIME JUICE, AGAVE NECTAR, AND A CHILI SALT RIM.

- CADILLAC MARGARITA** ..... \$11  
SILVER TEQUILA, TRIPLE SEC, LIME JUICE AND AGAVE NECTAR TOPPED WITH GRAND MARNIER LIQUOR.

- POMEGRANATE MARGARITA** ..... \$11  
SILVER TEQUILA, TRIPLE SEC, LIME JUICE AND AGAVE NECTAR TOPPED WITH POMEGRANATE LIQUOR.

- HAWAIIAN MARGARITA** ..... \$11  
SILVER TEQUILA, MALIBU, LIME JUICE AND AGAVE NECTAR TOPPED WITH BLUE WAVE LIQUOR.

- MANGO MARGARITA** ..... \$11  
SILVER TEQUILA, TRIPLE SEC, LIME JUICE AND AGAVE NECTAR MIXED WITH SWEET MANGO PUREE AND A CHILI SALT RIM.

- STRAWBERRY MARGARITA** ..... \$11  
SILVER TEQUILA, TRIPLE SEC, LIME JUICE AND AGAVE NECTAR MIXED WITH STRAWBERRY PUREE.

- RASPBERRY MARGARITA** ..... \$11  
SILVER TEQUILA, TRIPLE SEC, LIME JUICE AND AGAVE NECTAR MIXED WITH RASPBERRY PUREE.

- PINA-RITA** ..... \$11  
SILVER TEQUILA, MALIBU RUM, LIME JUICE, AGAVE, MIXED WITH PINA COLODA PUREE.

- MEXICAN MULE** ..... \$11  
SILVER TEQUILA, LIME JUICE, AGAVE NECTAR, AND GINGER BEER.

- SALTY CHIHUAHUA** ..... \$10  
GRAPEFRUIT INFUSED TEQUILA, LIME JUICE, AGAVE, GRAPEFRUIT JUICE, AND SALTED RIM.

- BLOODY MARIA** ..... \$12  
SILVER TEQUILA, HOUSE MADE BLOODY MARIA MIX, TWO OLIVES, PEPPERONCINI, AND CHILI SALT RIM.  
**ADD A SLICE OF BACON \$1**

**MARGARITA BOTELLAS**

**\$27 CLASSIC MARGARITA**

\*NO LIQUOR SUBSTITUTIONS

- BEERS**
- DRAFT BEERS** ..... \$7
  - DOS XX LAGER
  - ANGEL FIRE LAGER (BREWED BY ODELL)
  - SHOCK TOP
  - 90 SHILLING
  - SIERRA NEVADA
  - ROTATING DRAFTS - SEE CASHIER

**\$23 DRAFT BEER PITCHERS**

- BOTTLED BEERS**
- DOMESTICS** ..... \$6
- BUD LIGHT
- COORS LIGHT
- MICHELOB ULTRA
- MILLER LITE

- SELTZERS** ..... \$6
- WHITE CLAW HARD SELTZER
- BUD LIGHT SELTZER

- IMPORTS & CRAFTS** ..... \$6
- CORONA LIGHT
- CORONA
- MODELO ESP
- NEGRA MODELO
- SIERRA NEVADA PALE ALE

- WINES**
- WINES BY THE GLASS** ..... \$7
  - HOUSE RED OR WHITE
  - HOUSE MADE SANGRIA** ..... \$9
  - TRADITIONAL RED OR WHITE PEACH

- TEQUILAS**
- WELL/SILVER TEQUILA ..... \$7
  - SILVERCOIN ..... \$9
  - HORNITOS BLACK ..... \$10
  - HORNITOS REPOSADO ..... \$10
  - TRES GEN PLATA ..... \$10
  - TRES GEN REPOSADO ..... \$10
  - TRES GEN ANEJO ..... \$11
  - DON JULIO BLANCO ..... \$11
  - DON JULIO 1942 ANEJO ..... \$26
  - PATRON SILVER ..... \$12

**\$6 MAKE ANY OF OUR TEQUILAS INTO A MARGARITA FOR JUST \$6 MORE!**